

Restaurant Week Dinner Menu: 6 Course + Wine for \$30

Includes 1 glass of Red or White wine -or- 1 Adult Slushie (10oz.)

1st Course

Homemade Cole Slaw & Boiled Peanuts

2nd Course

*Hushpuppy Basket
2/person*

3rd Course

Spicy Fingers: Corn Ribs

Spicy Corn Ribs drizzled with our secret sauce

4th Course

Carolina Delight Appetizer

A Hyman's signature dish. Lightly fried grit-cake with shrimp topped with a parmesan cream sauce, simply divine!!! (Shrimp & Grits, kicked up a notch)

5th Course **

Choice of:

Fried Flounder and Shrimp

Fried to perfection

Crispy Flounder

*(Hyman's Seafood Signature Dish)
WHOLE Flounder scored & fried*

Bourbon Glaze Salmon

Fresh Salmon broiled to perfection and covered with our sweet bourbon glaze sauce served over a bed of southern red rice

Lobster/Crab/Shrimp Roll

Chilled Lobster, Crab, and Shrimp served on a warm brioche roll

Croquette Duo

Broiled

-Chilean Seabass Croquette

-Salmon Croquette

Crab Cakes (2)

Fried/Broiled

6th Course

Hyman's Famous Key Lime Pie

****Add 1 Snow Crab Cluster**
(for an additional \$9.95)**