



Wolf Maier Karesh'
1st Generation



Herman Isaac Hyman
2nd Generation



Phylis & Wolfe Maier Hyman
3rd Generation



Aaron Hyman
4th Generation (Happily Retired)

HYMAN'S SEAFOOD



Victor Hyman
5th Generation

Eli Hyman
4th Generation



FOLLOW US ON
INSTAGRAM FOR
SPECIAL OFFERS

- Specialty Drinks -



Hyman's Signature
MOONSHINE MARGARITAS
 - PICK YOUR FLAVOR -
 PEACH • BLACKBERRY
 STRAWBERRY \$8.50 / \$11.50



Hyman's Famous
BLOODY MARY
 VOTED BEST
 BLOODY MARY IN TOWN
 Garnished with Shrimp \$13.50
 Regular \$8.50 / Double \$11.50 (no shrimp)



Eli's Famous
RAINBOW ADULT SLUSHY
 1 OF 4 FLAVORS
 \$8.50 Single / \$11.50 Double
 A Blend of Pina Colada, Tropical Punch
 and Peach Tea,



MOONSHINE FLIGHT

- *Flights* -
\$14.95



FROZÉ SLUSHY FLIGHT

ASK FOR A FREE SAMPLE

OYSTER SHOOTER \$6.50

JALAPEÑO MARGARITA

Our premium margarita blend with citrus and heat made with Patrón Tequila or Flecha Azul. Rimmed with Hyman's Cajun spice. \$12.50

FROZEN TROPICAL FUSION DELIGHT

Immerse in a cool embrace of piña colada coconut with a Grand Marnier topper. Velvety coconut pineapple blend, each sip a tropical indulgence. \$10.50

MINTY BERRY MOJITO

Muddled mint leaves and cane sugar with fresh lime juice, Bacardí Rum, garnished with a sprig of mint leaves. \$10.50

PEACHED WHALE

A medley of premium vodka, DeKuyper® Peachtree Schnapps and hues of lemonade, cranberry and fresh orange juice. \$11.50

HOLY WATER

Named after our holy city, this drink fuses bold spirits of vodka, blue curacao, and DeKuyper® Peachtree Schnapps fused with lemonade and pineapple juice, giving you a taste of Charleston. \$9.50

Signature Cocktails

We pour heavy, please drink responsibly



CLIFTONS SIGNATURE BAHAMA MAMA

Delightful blend of Topper's and Coconut Rum, pineapple, fresh OJ and a touch of grenadine. \$12.50

JUNGLE JUICE

Take a walk on the wild side with jungle juice. An electrifying mix of vodka and Bacardí Rum with three fruit juices and a splash of our homemade agave sour mix. \$9.50

HIPPIE JUICE

Cocktail of Spiced Rum, coconut liquor with cool notes of melon, pineapple and pineapple. \$12.50

GRAND CHARLESTON MARGARITA

A premium twist of the classic margarita, featuring top-shelf Patrón or Flecha Azul Tequila, zesty lime juice, and the rich orange essence of a Grand Marnier topper. \$12.50

WHISKEY

SMASH

This sophisticated cocktail combines the robust notes of Maker's Mark® Whiskey and the invigorating freshness of hand muddled mint, creating a drink that is both timeless and refreshing. \$11.50

LOCALS MULE

Our southern take on a classic mule, made with local Firefly Vodka, ginger beer and fresh lime juice, a distinct cocktail that is refreshing and beloved local favorite. \$9.50

HAIL TITO

Tito's Handmade Vodka, champagne, cranberry juice and fresh orange juice. \$10.50

TRADITIONAL OLD FASHION

Bulleit Rye Whiskey, aromatic bitters and simple syrup. \$12.50

BLISS BURST

Crown Royal with homemade agave sour mix with hint of amaretto. \$11.50



HYMAN'S SIGNATURE APPETIZER

The Carolina Delight

SHRIMP N GRITS TAKEN UP 2 NOTCHES

If you are not offered this incredible appetizer please let one of our managers know and it will be on us...

WOODBIDGE.
BY ROBERT MONDAVI

COMPLIMENT OUR AMAZING SEAFOOD WITH THESE WINES

PINOT GRIGIO • CHARDONNAY
MERLOT • CABERNET

\$5.50 GLASS / \$15 BOTTLE

HYMAN'S SIGNATURE ITEMS

ADD ANY OF THESE ITEMS TO YOUR ENTREE



SALMON CROQUETTE

95% Fresh Salmon
original recipe would call for can salmon
6.99



CHILEAN SEABASS CROQUETTE

5oz - An incredibly
buttery fish drizzled with our secret sauce \$8.99



FRIED SHRIMP

\$9.95



SNOW CRAB CLUSTER

"1 Cluster"
MKT

*Signifies Best/Most Popular Dishes

APPETIZERS

*Carolina Delight – 12.95

Shrimp and grits taken up a notch!
Lightly fried grit cake topped
with your choice of shrimp,
chilean seabass or salmon croquette.
Add cheese and bacon 3.95

*Shellfish Delight – 12.95

Chopped Lobster, Crab & Shrimp Salad

*Wadmalaw Delight – 10.95

Local fried green tomatoes
served over creamy grits, topped
with Hyman's Parmesan cream
sauce and cheddar cheese

*Chilean Seabass Croquette – 10.95

Broiled

A Hyman Seafood Original
Made with 85% Chilean Seabass
drizzled with our secret sauce

*Hushpuppy Basket – 6.95

Crispy Brussel Sprouts – 10.95

Lightly rolled in our Bourbon glaze

Shrimp-n-Grits – 11.95

Shrimp or Salmon and creamy
grits topped with Hyman's
special Parmesan cream sauce
Add cheese and bacon 3.95

Snow Crab Clusters – MKT

1, 2, 3, 4, 5, 6 Clusters

Shrimp Trio – 19.95

1/3 Buffalo • 1/3 BBQ • 1/3 Scampi

Chilled Shrimp

Fresh, Chilled Shrimp with Old Bay
1/2lb – 13.95 • 1lb – 24.95

Fried Shrimp & Pups – 11.95

*Salmon Croquettes – 9.95

Broiled

Better than your Grandma's
topped with our secret sauce

Raw Oysters on the Half Shell

(Oyster Shells are Recycled)

Regular MKT / Premium MKT

We do not sever the oyster from
the shell so it's alive at the table.

Fried Green Tomatoes – 9.95

*Fried Calamari – 13.95

Very fresh, very tender, served
with apricot chutney

Boom Boom Shrimp – 12.95

Crispy shrimp served over
fresh cut potato chips drizzled
with our spicy Boom Sauce

Lobster Crab Shrimp Mac 'n Three Cheese – 11.95

Hyman's Crab Cake – MKT

Fried or Broiled

Crawfish – 10.95

Served in a Cajun / Old Bay base

Fried Pickles – 8.95

*Victor's Corn Ribs – 7.95

Southern street corn

Gator Tail Sausage – 10.95

Gator tail spicy sausage broiled
and topped with sautéed onion

Prince Edward Island Mussels – 12.95

Scampi style served with garlic bread

HOMEMADE SOUPS & SALADS

Caesar Salad – 10.95

Large – 16.00

Tossed Garden Salad – 10.95

Large – 16.00

Almond Sesame Salad

Small – 10.95 Large – 16.00

Fresh mixed greens topped
with cucumbers, almonds
and mandarin oranges

Top Your Salad With One Of These

Chicken – 6.00

Fish #1 or #2 – 8.00

Fish #3 – 11.00

Premium Fish – 13.00

Shrimp – 9.00

Broiled Crab Cakes (2) – MKT

Broiled Chilean Seabass Croquette (2) – 10.00

Broiled Salmon Croquettes (2) - 9.00

1/2 lb Lobster Crab Shrimp Salad - 12.00

DRESSINGS:

Honey Mustard • Ranch • Blue Cheese • Thousand Island
Balsamic Vinaigrette • Caesar • Sesame Ginger • Fat-Free Italian

*Charleston She Crab

Award-Winning

Cup – 9.95 Bowl – 12.95

New England Clam Chowder

Cup – 7.95 Bowl – 10.95

Lobster-Based Seafood Bisque

Cup – 7.95 Bowl – 10.95

Lowcountry Gumbo

Cup – 6.95 Bowl – 9.95

Okra soup with sausage, shrimp
and chicken with a bit of a kick

PO-BOYS & SOFT TACOS

OVERSTUFFED ON A FRESHLY BAKED HOAGIE ROLL OR 3 TACOS

Add Grilled Onions & Cheese 2.50

All Po-Boys and Tacos served with a tomato slice and cole slaw.
(We recommend putting a little cole slaw in your PoBoy or Taco.)

*Lobster Roll with Crab &

Shrimp – 22.95

*Fried Shrimp – 18.95

*Buffalo Shrimp – 18.95

*Oyster – MKT

Chilean Seabass Croquette – 19.95

Salmon Croquettes – 15.95

Fish #1 – 14.95

Fish #2 or #3 – 19.95

Premium Fish – 23.95

*Philly Cheesesteak – 13.95

Recommended Soft Taco Version

*Philly Quesadilla – 14.95

Buffalo Chicken & Blue Cheese – 14.95

New Orleans Gator Tail Sausage – 16.95

ASK ABOUT GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. †Oysters may contain shells. †Fish may contain bones.

HYMAN'S SHRIMP DINNER

WE ARE KNOWN FOR OUR SHRIMP!

LISTED IN ORDER OF POPULARITY: Fried, Scampi, Cajun, Light Cajun, Buffalo, BBQ, Boom Boom, Bourbon Glaze, Broiled, Dry Broiled, Steamed

Regular Dinner – **19.95**

Large Dinner – **25.95**

We change our oil nightly which makes a HUGE difference! Especially with fried shrimp.

***Shrimp Trio – 25.95**

Shrimp prepared three ways:
1/3 BBQ • 1/3 Buffalo
1/3 Scampi

***Shrimp Extravaganza –**

32.95
Fried, Cajun, Scampi,
Buffalo and Boom

***Shrimp Feast – 38.95**

Buffalo, BBQ, Scampi, Fried and
Cajun Shrimp with a Carolina Delight.

BUILD YOUR OWN PLATTER

CHOOSE 1 STYLE: Fried, Cajun, Light Cajun, Caribbean Jerk, Bourbon Glaze, Scampi, Broiled, Dry Broiled

CHOOSE 2 – 24.95

CHOOSE 3 – 29.95

FROM ANY OF THE ITEMS BELOW:

Any Fish from The Board

Fish #1, #2 or #3
Premium Catch (add \$4)
Stuff any fish with
crab cake (add \$10)

***Fried Shrimp**

***Buffalo Shrimp**

***Chilean Seabass Croquette**

Made with 85% Chilean Seabass
Broiled

***Salmon Croquette**

Broiled

***Mussels Scampi**

***Shellfish Delight**

Chopped lobster, crab & shrimp
salad

***Fried Oysters**

(1 portion per combo)

Boom Boom Shrimp

BBQ Shrimp

Chicken Strips

Fried, BBQ, Buffalo or Boom Boom

Shrimp-n-Grits

Crab Cake- MKT

Fried or Broiled – 1 per combo

Calamari

Deviled Crab (2)

Chilled Shrimp

Sea Scallops (Add \$7)

1 order per combo

Crawfish

SIGNATURE PLATTERS

***Shrimp Feast – 38.95**

Fried, Buffalo, BBQ, Scampi, and
Cajun with Carolina Delight

***The Royal Broil – 36.95**

20 oz Whole Bone-in Flounder,
Chilean Seabass Croquette and Shrimp
All Broiled
Careful of bones

***Most Popular Platter – 40.95**

Crispy Flounder, Oysters and Shrimp
Fried

***Hyman's Classic – 44.95**

Crispy Flounder,
Crab Cake and Shrimp
Fried

***Captains Platter – 32.95**

Fried Flounder Fillet, Oysters, Shrimp
and Chilean Seabass Croquette

***Fisherman's Feast – 34.95**

Fried Flounder Fillet, Oysters,
Shrimp, Salmon Croquette and
Deviled Crab Fried

***Lowcountry Boil – 37.95**

Shrimp, Crawfish, Mussels, potatoes
and Corn in an Old Bay Base

The Chilled Platter – 29.95

Old Bay steamed shrimp with
generous serving of chopped
lobster, crab, shrimp salad.

Deep South – 26.95

Golden Fried Shrimp, Salmon Croquette
and Chilean Seabass Croquette

***Deep Deep South – 33.95**

Same as Deep South Above
but add a Crab Cake

Surf & Turf – 23.95

Homemade Southern Meatloaf,
Fried Pork Chop or Home-style Half
Chicken and any Seafood item from
the box above
(8oz Hand Cut Steak, upon availability +\$10)

ALL DINNERS INCLUDE:

Cole Slaw & One Side

**To receive a sample of Boiled Peanuts and Hushpuppies Scan QR Code Located
on Front Page Of Menu and follow us on Instagram**

Substitute a Fresh Garden Salad or Caesar Salad For Cole Slaw – Add 7.95

Vegetarian Option - Choose 3 Sides – 12.95

Vegan Pasta – Vegetable medley with pasta – 21.95

SIDES – 3.95

***Fried Grit Cake**

Topped with Parm Cream Sauce

Sweet Potato Soufflé

Victor's Corn Ribs

French Fries

Cajun Fries

***Collard Greens**

(Not Vegetarian)

Southern Red Rice

Cole Slaw

Garlic Mashed Potatoes

Sweet Potato

Steamed Broccoli

Garlic Bread

Grits

Homemade Potato Chips

***3 Cheese Mac & Cheese**

***Crispy Brussel Sprouts**

*Signifies Best/Most Popular Dishes

ENTRÉES

To Receive a Sample of Boiled Peanuts and Hushpuppies Scan QR code on front page of menu
Substitute Fresh Garden Salad or Caesar \$7.95

• SIGNATURE DISHES •

Carolina Delight - 24.95

Shrimp and grits taken up 2 notches!

Lightly fried grit cake topped with your choice of shrimp, salmon, salmon croquette or Chilean Seabass croquette.

Topped with Hyman's special Parmesan cream sauce and a hint of Cajun seasoning.

Add cheese and bacon for 3.95

Hyman's Crab Cake - (2)MKT (3)MKT
Fried or Broiled

Crispy Flounder – 27.95

Our #1 Selling item!

This is our signature dish!

20oz. Whole bone-in flounder scored and fried (head off). Served with Apricot chutney on the side.

Bourbon Glazed Salmon – 24.95
Served over a bed of red rice.

HYMAN'S CATCH OF THE DAY!

SEE THE FISH BOARDS ON THE WALL

Stuff any fish with Crab Cake 9.95

Fish #1	Fish #2	Fish #3	Premium Catch
Regular 16.95 • Large 19.95	Regular 19.95 • Large 24.95	Regular 22.95 • Large 27.95	Regular 27.95 • Large 33.95

LISTED IN ORDER OF POPULARITY: Fried, Light Cajun, Caribbean Jerk, Cajun, Broiled, Bourbon Glaze, Dry Broiled
(We change our oil nightly. We highly recommend fried on many of the fish (not all) as this makes a HUGE difference)

CROQUETTES

We are known for our Croquettes!

80-90% Fish in the Croquettes, just enough binder to hold them together, a true Southern treat!
Broiled, drizzled with our "secret" sauce. BEST YOU'VE EVER HAD!

Salmon Croquettes (2) – 19.95

Broiled

Better than your Grandma's

Deep South Duo Croquettes (2) – 20.95

Broiled

Salmon, and Chilean Seabass

Chilean Seabass Croquettes (2) – 21.95

Broiled

Made with 85% Chilean Seabass Drizzled with Our Secret Sauce

The Party Trio (3) – 28.95

Broiled

Salmon, Chilean Seabass, and Crab Cake

*Lobster Crab & Shrimp Mac 'N Three Cheese . . . 28.95

*Lobster, Crab & Shrimp Roll 24.95

*Salmon Medley Salmon prepared 3 ways: Cajun, scampi and bourbon
glazed over red rice and a side of Parmesan cream sauce 25.95

*Prince Edward Island Mussels. 24.95 Lg 28.95
Scampi style served with garlic bread

*Calamari Very fresh and tender 22.95 Lg 30.95
Served with apricot chutney

*Fried OystersMKT

Shrimp-N-Grits 22.95
Add cheese and bacon for 3.95

Snow CrabMKT

Charleston Fish & Chips 18.95
Lightly breaded haddock served with French fries

English Style Fish & Chips 20.95
Beer battered haddock served with French fries

Shrimp Fettuccine Alfredo Hyman's special parmesan cream sauce . 25.95

Crawfish Dinner 1.5lbs 22.95

Jambalaya With shrimp, chicken and gator tail sausage. 25.95

Hyman's Deviled Crab Southern Style . . . (3)16.95 (4)19.95

Sea Scallops (Fried Only)MKT

AARONS DELI

Boom Boom Chicken spicy 14.95

Homemade Southern Style Meatloaf 16.95

Two 6oz Fried Pork Chops 20.95

Hand Cut Steak (upon availability)MKT

Chicken Fettuccine Alfredo 21.95

Fettuccine Alfredo 17.95

Add broccoli no charge

3 Cheese Mac & Cheese (vegetarian) 14.95

Chicken Tenders fried, buffalo or BBQ 13.95

Chicken & Waffles 16.95

Hyman's Famous Cheeseburger 13.95

1/2lb handmade all natural grass-fed beef

Smash Burger 13.95

Philly Cheese Steak 1/2lb chopped ribeye with onions

and american cheese 14.95

Pastrami Reuben 16.95

A classic, thinly sliced pastrami piled high rye bread

Corned Beef Reuben 16.95

NY style layers of corned beef, swiss cheese, sauerkraut,

russian dressing between rye

*Southern-Style Half Chicken 17.95

Choose 2 sides

GLATT KOSHER DINNER

Salmon, Chicken, Meatballs
or Stuffed Cabbage 21.95

Beef Brisket 26.95

Matza Ball Soup 6.00

Bottle of Kosher Wine
White or Red 19.95

Fresh Made Challah Bread 8.00

Pastry Dessert 6.00

100% of the proceeds donated directly to the Chabad. If you would like to donate, please call

Rabbi Yossi Refson at 843-884-2323 or email him at rabbi@southernspirit.org

BEVERAGES

3.15 - Famous Southern Tea • Coffee
 3.25 - Pepsi • Diet Pepsi • Dr. Pepper • Pepsi Zero
 Mountain Dew • Sierra Mist • Lemonade
 7.50 - Fresh Squeezed Orange Juice

LOCAL CRAFT

HOLY CITY	can	bucket (6)
Overly Friendly IPA	6.95	34.95
Hyman's Bad to the Bone Pilsner	8.95	37.95
<small>16oz Can Hyman's Exclusive</small>		
Washout Wheat	6.95	34.95



COMMON HOUSE

Park Circle Pale Ale.	6.95	34.95
Looking East IPA	6.95	34.95
Wise One Hefeweizen	6.95	34.95

PALMETTO

Huger Street IPA	6.95	34.95
Palmetto Amber	6.95	34.95
Salted Lime Lager.	6.95	34.95

ASK YOUR SERVER FOR THE WEEKLY LOCAL BEER

KEEP YOUR HYMAN'S SEAFOOD BEER GLASS FOR JUST 1.95



BEER SELECTION

DOMESTIC

Budweiser	bottle	bucket (6)
Bud Light	3.95	21.50
Miller Lite	3.95	21.50
Miller High Life	3.95	21.50

In memory of Bones Solomon'

Michelob Ultra.	3.95	21.50
Yuengling	3.95	21.50
Sam Adams Boston Lager.	5.95	29.95
Shock Top	5.95	29.95
Angry Orchard.	5.95	29.95

IMPORTED

Heineken	5.95	29.95
Corona	5.95	29.95

NON-ALCOHOLIC

Heineken 0.0	3.95
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KEEP YOUR HYMAN'S SEAFOOD BEER GLASS FOR JUST 1.95

WINE SELECTION

HOUSE WINES

WOODBIDGE BY ROBERT MONDAVI

Pinot Grigio • Chardonnay • Merlot • Cabernet Sauvignon
 \$5.50 by the glass — \$15.00 by the bottle

SPARKLING WINES

J. Roget, California.	6	20
Ruffino Prosecco, Italy	8	25
Mimosa or Azalea(splash Cranberry) <i>with J. Roget</i>	6	20

ROSÉ

Chateau Ste. Michelle, Washington	7	26
Ava Grace, Washington.	8	29

INTERESTING WHITES

Chateau Ste. Michelle Riesling, Washington	8	29
MYX Peach Fusion Moscato, California	7	26
Stella Rosa, Moscato, Italy	9	32

PINOT GRIGIO

Ruffino, Italy	6	21
Barone Fini, Italy	8	29

SAUVIGNON BLANC

Oyster Bay, New Zealand	7	26
Rodney Strong, Sonoma	7	26
Kim Crawford, New Zealand.	8	29

CHARDONNAY

Kendall-Jackson, California	9	34
Rodney Strong, California	7	27
Simi Chardonnay, Sonoma	9	34

PINOT NOIR

Meiomi, California	9	34
Mondavi Private Reserve, California	7	24

INTERESTING REDS

Ruffino Chianti, Italy	8	29
Conundrum Red, California	8	29
Terrazas Altos Malbec, Argentina..	8	29

CABERNET SAUVIGNON

Josh Cellars, California	8	29
Robert Mondavi 100%, California..	9	34

RED/WHITE SANGRIA \$6.00 by the glass — \$22.95 Pitcher

DESSERTS

To ensure freshness, we will only serve a small selection of the following desserts daily. Please ask your server for today's assortment.

Grandma's Key Lime Pie	6.95	Mrs. Barbara's Homemade Bread Pudding	8.95
Homemade Fudge Brownie a la Mode	8.95	<small>Served warm and topped with a scoop of vanilla sauce</small>	
Aunt Sydney's Homemade Cheesecake	10.95	Belgian Waffle topped with Vanilla Ice Cream	8.95
<small>A simple and delicious New York cheesecake made in house. Many customers rave it's the best they've eaten.</small>		Vanilla Ice Cream	2.95

Add extra Ice Cream to any Dessert for only \$2.00

If under the influence, notify bartender or waitstaff and we will assist with arrangements