HYMAN’S
SEAFOOD

Brad Gena
5th Generation
(Aaron’s Son-in-Law)

Eli Hyman
4th Generation

Wolf Maier Karesh'
1st Generation

Herman Isaac Hyman
2nd Generation

Phylis & Wolfe Maier Hyman
3rd Generation

Aaron Hyman
4th Generation (Happily Retired)
APPETIZERS

**Carolina Delight** - 9.95
Add cheese and bacon for 1.95
Lightly fried grit cake topped with your choice of shrimp, salmon or salmon croquette. Shrimp and grits taken up a notch!

**Hyman's Crab Cake** - 8.50
Award winning Northern style with fresh lump crab meat topped with remoulade

**Boom Boom Shrimp** - 8.95
Crispy shrimp tossed in sweet and spicy sauce served over fresh-cut potato chips

**Wadmalaw Delight** - 7.95
Local fried green tomatoes served over our creamy grits, topped with Hyman's parmesan cream sauce and cheddar cheese

**Shrimp or Salmon-n-Grits** - 8.95
Seafood and creamy grits topped with Hyman's special parmesan cream sauce
Add cheese and bacon for 1.95
Substitute brown gravy for no charge

**Chilled Jumbo Shrimp**
Peel your own fresh, chilled shrimp seasoned with Old Bay
5 Piece - 8.95
10 Piece - 14.95
20 Piece - 24.95

**Raw Oysters on the Half Shell**
Half Dozen or Full Dozen - Market

**Fried Calamari** - 8.95
**Red Crab Claws** - 13.95
**Rock Shrimp** - 10.95
**Shrimp Trio** - 16.95
Appetizer for the table
Buffalo, BBQ and Scampi

**Fried Pickles** - 6.95
**Basket of Sweet Fries** - 5.95
**Fried Okra** - 5.95

**Gator Sausage** - 8.95
Gator tail and spicy sausage broiled and topped with sautéed onions

**Crawfish** - 8.95
Served scampi style

**Prince Edward Island Mussels** - 9.95
Scampi style served with garlic bread

**Fried Sea Scallops** - 12.95

HEALTHY SALADS & HOMEMADE SOUPS

**Chef Salad** - 13.95
Fresh greens topped with turkey, ham, egg, bacon and cheese.

**Tossed Salad** - 5.95
Make it a large - Add 4.00

**Caesar Salad** - 5.95
Make it a large - Add 4.00

**Almond Sesame Salad**
Small - 8.95
Large - 12.95
Fresh mixed greens topped with cucumbers, almonds, and Mandarin oranges

**TOP YOUR SALAD WITH ONE OF THESE**

- **Chicken** - 4.00
- **Fish #1 or #2** - 4.00
- **Fish #3** - 7.00
- **Shrimp** - 7.00
- **Crab Cakes** - 12.95

**Award-Winning Charleston She Crab**
Cup - 6.95
Bowl - 8.95

**New England Clam Chowder**
Cup - 6.95
Bowl - 8.95

**Lobster-Based Seafood Bisque**
Cup - 6.95
Bowl - 8.95

**Lowcountry Gumbo**
Okra soup with sausage, shrimp and chicken with a bit of a kick
Cup - 5.95
Bowl - 6.95

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

PO-BOYS & TACOS

Overstuffed on a freshly baked hoagie roll or 3 tacos.

To have your Po-boy or Taco served with grilled onions and cheese - Add 1.50
All Po-boys or Tacos served with lettuce and tomato. Served with cole slaw and hushpuppies.

**Shrimp** - 17.95

**Buffalo Shrimp** - 17.95

**BBQ Shrimp** - 17.95

**Salmon Croquette** - 12.95
Two patties served on a Kaiser roll

**Lump Crab Cake** - 19.95

**Calamari** - 15.95

**Fish #1** - 12.95

**Fish #2 or #3** - 15.95

**Buffalo Chicken & Blue Cheese** - 9.95

**Oyster** - Market

**Buffalo Oyster** - Market

**Gator Tail Sausage** - 14.95

**Vegetarian Tacos** - 9.95
Broccoli, onions, tomatoes, lettuce and mushrooms

*Parties of 6 or more there will have a 15% service charge added*
HYMAN’S SHRIMP DINNER
HOW WOULD YOU LIKE IT PREPARED?

**CHOOSE:** Fried, Broiled, Cajun, Light Cajun, Scampi, Sautééd, Steamed, Dry Broiled or Bourbon Glaze

Regular Dinner - 18.95  Large Dinner - 23.95

All Dinners come with Cole Slaw, Hushpuppies and One Side Dish

BUILD YOUR OWN PLATTER
Choose 1 Style: Fried, Broiled, Cajun, Light Cajun, Scampi, Sautééd, Steamed, Dry Broiled, or Bourbon Glaze

**CHOOSE 2 - 19.95  CHOOSE 3 - 24.95**

From Any of the Items Below

<table>
<thead>
<tr>
<th>Any Fish From The Board (Fish #1, #2 or #3)</th>
<th>Shrimp-n-Grits</th>
<th>Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>*Fried Oysters (1 Portion per Combo)</td>
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<tr>
<td></td>
<td></td>
<td>Buffalo Shrimp</td>
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<tr>
<td></td>
<td></td>
<td>BBQ Shrimp</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Mussels Scampi Crab Cake (Broiled or Fried - 1 per Combo)</th>
<th>Salmon Croquette (Broiled or Fried)</th>
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<tbody>
<tr>
<td></td>
<td>Crawfish Sea Scallops (Add 4.00)</td>
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<td></td>
<td>(1 Portion per Combo) (Fried Only)</td>
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<th><strong>SIGNATURE PLATTERS</strong></th>
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With one side item. Please no substitutions.

**Captain’s Platter - 26.95**
Haddock, Scallop, and Shrimp

**Hyman’s Classic - 36.95**
Crispy Flounder, Crab Cake, and Shrimp

**Shrimp Feast - 34.95**
Buffalo, BBQ, Scampi, Fried and Cajun Shrimp with a Carolina Delight

**Fisherman’s Feast - 26.95**
Flounder, Oysters, Shrimp, Devil Crab Fried

*Lowcountry Platter - 36.95*
Crispy Flounder, Oysters, and Shrimp

*Surf & Turf - Market*
Fresh Cut Steak and Your Choice of Seafood from the Box Above

**Shellfish Symphony - 26.95**
Rock Shrimp, Mussels, Crawfish and Crab Claw served Scampi Style served with Garlic Bread

**Lowcountry Boil - 34.95**
Shrimp, Corn on the Cob, Sausage, Crawfish, Snow Crab, Mussels and Potatoes Steamed in Old Bay served with Garlic Bread

All dinners include hushpuppies, cole slaw and one side item.
Substitute a Fresh Garden Salad or Caesar Salad for cole slaw - Add 3.50

A LA CARTE

<table>
<thead>
<tr>
<th>French Fries - 3.95</th>
<th>Red Rice - 2.95</th>
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<tbody>
<tr>
<td>Cajun Fries - 3.95</td>
<td>Baked Potato - 2.95</td>
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<tr>
<td>Sweet Fries - 3.95</td>
<td>Sweet Potato - 2.95</td>
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<tr>
<td>Collard Greens (Nct Vegetarian) - 2.95</td>
<td>Steamed Broccoli - 3.95</td>
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<tr>
<td>Corn on the Cob - 2.95</td>
<td>Cole Slaw - 1.95</td>
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<td></td>
<td>Homemade Fresh-Cut Potato Chips - 3.95</td>
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<td></td>
<td>Grits - 1.95</td>
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<td></td>
<td>Garlic Bread - 1.95</td>
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<td></td>
<td>Mac &amp; Cheese - 3.95</td>
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<td></td>
<td>Sweet Potato Souffle - 3.95</td>
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<td></td>
<td>Fried Okra - 3.95</td>
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</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*Oysters may contain shells.
OUR COMMITMENT

We take pride in our food and service; if there is a problem with either, please bring it to the attention of Eli (4th generation), Brad (5th generation), Chad (General Manager), Laurie or one of the managers.

Eli, Brad, Laurie, Rusty or Stuart are always in the building ensuring your guaranteed satisfaction. No ifs, ands or buts.

COMMITMENT TO OUR COMMUNITY

We believe in giving back to our community, in years past we have donated $200,000 annually to various charities.

If you are involved with any non profit organization and would like to submit a donation request, please email us at hymanseafood@aol.com

OUR HOUSE RULES:

Rule #1 – The customer is always right.

Rule #2 – When in doubt, refer back to Rule #1.

P.S. We, or any restaurant for that matter, are only as good as the last meal we serve.

We take customer satisfaction very seriously. If you like us, tell others. If you don’t, tell us!!

HYMAN’S GENERAL STORE

Please make sure you stop by the Hyman’s General Store to try a Free Sample of Holy City Salt Scrub

Also try a sample of our hand dipped ice cream, and browse for unique souvenirs and other goodies

HYMAN’S SEAFOOD & AARON’S DELI

A Hyman Establishment Since 1890

OUR FAMILY HISTORY

This historic block was the wholesale district in the 1800’s.
 Eli and Aaron’s great-grandfather, W.M. Karesh started Southern Wholesale in this location in 1890. This became one of their first distributors of Union & Hanes underwear in the Southwest.
 Wolf Maier Karesh’s son-in-law, Herman Hyman, took over the business in 1924, changing the name to Hyman’s Wholesale Company. He then passed the business down to the third generation, to Wolf Maier Hyman, who continued on with the wholesale dry goods business until 1985. At that time the Omni hotel was under construction and the City condemned the back 280 feet of these warehouses to make room for a parking garage. The floors are heart pine and the bricks are Old English, with the original Oyster mortar. The wrought iron stair case was built in Kenton, Ohio in 1887 and shipped to Charleston upon completion of this building.
 Eli and Aaron Hyman, the great-grandsons, changed the name from Hyman’s Wholesale to Hyman’s Seafood and Aaron’s Deli in 1987, and are now operating Hyman’s Seafood and Aaron’s Deli in these same locations. Brad, Aaron’s son-in-law (5th generation) is Eli’s operating partner today. There have been 127 years of customer service in these buildings and they are proud of it. If you happen to see Eli, Brad, Chad (General Manager), Rusty, Cousin Martin, Laurie or Stuart, tell them “Hello”. For those who are curious, we employ approximately 200 people!

For more fun facts - see the table binder!

MUSICIANS, MOVIE STARS AND OTHER CELEBRITIES

All of the brass plaques on the tables and plates hanging on the walls are real concerning famous celebrities who have dined with us in the past. They usually stay next door at the Charleston Place Hotel while they are in town performing in movies or concerts, and some enter through the back doors.


209402
**SIDES** Choose 1 with Entree
- French Fries • Cajun Fries • Baked Potato • Sweet Potato • Red Rice • Grits • Sweet Potato Souffle
- Mac & Cheese • Homemade Fresh-Cut Potato Chips • Collard Greens (Not Vegetarian) • Steamed Broccoli
- Fried Okra • Sweet Potato Fries • Corn on the Cob

**A Hyman’s Signature Dish**
**Carolina Delight - 19.95**
Shrimp and grits taken up 2 notches! Lightly fried grit cake topped with your choice of shrimp, salmon or salmon croquette. Topped with Hyman’s special parmesan cream sauce and a hint of Cajun seasoning.
Add cheese and bacon for 1.95

**Shrimp-n-Grits - 19.95**
Shrimp and creamy grits topped with Hyman’s special parmesan cream sauce or Hyman’s traditional brown gravy.
Add cheese and bacon for 1.95

**Rock Shrimp - 19.95**
Prepared in butter garlic sauce and topped with parmesan cheese. Served with fresh garlic bread. Similar to mini lobster tails.

**A Hyman’s Signature Dish**
**Crispy Flounder - 21.95**
Our #1 best selling item. This is our signature dish! 16-20oz whole bone-in flounder scored and fried. (head on) Served with apricot chutney on the side.

**Hyman’s Lump Crab Cake - 22.95(2) or 26.95(3)**
Award-winning Northern style crab cakes. Voted best crab cakes by readers survey in Charleston Living Magazine. Fried or broiled. Topped with remoulade.

**Boom Boom Shrimp - 18.95**
Crispy shrimp tossed in sweet and spicy sauce.

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**HYMAN’S CATCH OF THE DAY!**

**SEE THE FISH BOARDS ON THE WALL**

<table>
<thead>
<tr>
<th>Fish #1</th>
<th>Fish #2</th>
<th>Fish #3</th>
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</thead>
<tbody>
<tr>
<td><strong>Regular</strong> - 13.95</td>
<td><strong>Regular</strong> - 16.95</td>
<td><strong>Regular</strong> - 19.95</td>
</tr>
<tr>
<td><strong>Large</strong> - 16.95</td>
<td><strong>Large</strong> - 21.95</td>
<td><strong>Large</strong> - 24.95</td>
</tr>
</tbody>
</table>

**PREPARED CHOICES:** Fried, Broiled, Cajun, Light Cajun, Scampi, Sautéed, Caribbean Jerk, Steamed, Dry Broiled or Bourbon Glaze.

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**FARM BOYS**

**Salmon Croquettes**
95% fresh salmon and a hint of Old Bay

**Charleston Fish & Chips**
Lightly breaded fresh haddock served with French fries

**Fresh Clam Strips**
17.95

**Seafood Fettuccine**
19.95

**Salmon Medley**
Salmon prepared 3 ways: Cajun, scampi and bourbon glaze. Served over red rice and a side of parmesan cream sauce.
21.95

**Prince Edward Island Mussels**
Scampi style served with garlic bread
19.95

**Hyman’s Deviled Crab**
(1)5.95 (4)18.95

**Calamari**
Very fresh and tender
17.95

**Jambalaya**
Okra gumbo with shrimp, sausage, chicken, gator tail sausage served over red rice and blended with Cajun seasoning
17.95

**Sea Scallops**
(Recommended Fried)

**Fried Oysters**
(Make it Buffalu if you like)

**Lobster Tails**
(Fried or Broiled)

**Soft Shell Crabs**
Fried to perfection

**Snow Crab Legs**

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**GLATT KOSHER DINNER**

Salmon, Chicken, Meatballs or Stuffed Cabbage - 16.95
BEEF BRISKET - 21.95 MATZAH BALL SOUP - 5.00
NON DAIRY DESSERT 5.00 (Upon Availability)
Bottle of Kosher White or Red Wine 14.95
Fresh made Challah bread - small loaf 4.00 large loaf 6.00
100% of the proceeds is donated directly to the Chabad. If you would like to donate, please call Rabbi Yoshi Revson at 843-884-2323 or email him at rabbi@southernspirit.org

All dinners include hushpuppies, cole slaw & one side. Substitute a Garden Salad or Caesar Salad for cole slaw - Add 3.50

Please ask to see our special gluten free menu.

*Parties of 6 or more there will have a 15% service charge added*
BEVERAGES

LOCAL CRAFT

HOLY CITY  bottle  bucket
Chucktown Follicle Brown                          4.95 ... 27.95
Pluff Mudd Porter                                4.95 ... 27.95
Washtow Wheat                                   4.95 ... 27.95

THOMAS CREEK  bottle  bucket
Dockside Pilsner                                 4.95 ... 27.95
River Falls Red Ale                              4.95 ... 27.95
Class Five IPA                                   4.95 ... 27.95
Extreme IPA (12.5% ABV)                         7.95

REVELRY  bottle
Gullah Cream (5% ABV)                           4.95 ... 27.95
Poke The Bear                                    4.95 ... 27.95
Pale Ale (5.5% ABV)                              4.95 ... 27.95
Lefty Lucy West Coast                           4.95 ... 27.95
Pale Ale (7% ABV)                                4.95 ... 27.95

*Ask Server about our other local beers

Keep your Hyman’s Seafood
Beer Glass for just 1.95

BEER SELECTION

DOMESTIC  bottle  bucket (6)
Budweiser                                       3.50 ... 19.50
Bud Light                                       3.50 ... 19.50
Miller Lite                                     3.50 ... 19.50
Michelob Ultra                                  3.50 ... 19.50
Yuengling                                       3.50 ... 19.50
Sam Adams Boston Lager                         4.95 ... 24.95
Sam Adams Seasonal                              4.95 ... 24.95
Sam Adams ’76                                   4.95 ... 24.95
Sam Adams New England IPA                      4.95 ... 24.95
Shock Top                                       4.95 ... 27.95
Angry Orchard                                   4.95 ... 24.95

IMPORTED  bottle  bucket (6)
Heineken                                        4.95 ... 27.95
Corona                                          4.95 ... 27.95

NON - ALCOHOLIC  bottle
Haake Beck                                      3.50

WINE SELECTION

HOUSE WINES

Woodbridge $5.00 by the glass
Pinot Grigio • White Zinfandel • Chardonnay • Cabernet Sauvignon • Merlot

FEATURE BOTTLE OF THE MONTH - ask your server for details

SPARKLING WINES

Mimosa                                           4.95
Azalea (splash of Cranberry)                     4.95
J Roget, California                              6
Amore Di Amanti, Prosecco, Veneto, Italy        24
Bielier Pere et Fils Rose, Coteaux d’Aix-en-Provence 29
Moët Et Chandon Brut Imperial, France           67

INTERESTING WHITES

Ice Cold White Sangria                           6
Sycamore Lane Zinfandel, California              5 .. 18
Simi Rose, California                            7 .. 26
Chateau Ste. Michelle Riesling, Washington      8 .. 27
Argiolas Vermentino, Italy                       38

PINOT GRIGIO

Vendange Pinot Grigio, California                 5 .. 19
Mezza Corona Pinot Grigio, Italy                 7 .. 26
Benton Lane Pinot Gris, Oregon                   45

SAUVIGNON BLANC

The Seventy Five Wine Company                   9 .. 25
Sauvignon Blanc, California                     9 .. 25
Oyster Bay Sauvignon Blanc, New Zealand          9 .. 30
Les Deux Moulins IGP, France                    34

CHARDONNAY

Kenwood Chardonnay, California                   6 .. 23
Kendall Jackson Chardonnay, California           9 .. 34
Meomi Chardonnay, California                     9 .. 34
Cloudfall Chardonnay, California                 35

INTERESTING REDS

Ice Cold Red Sangria                            6
Diseno Malbec, Argentina                         7 .. 27
Petit Canet IGP d’Oc Rouge, France              34

PINOT NOIR

Bogle Pinot Noir, California                     8 .. 25
Jargon Pinot Noir, California                    34

MERLOT

Blackstone Merlot, California                     6 .. 23
Kendall Jackson Merlot, California               9 .. 34
Swanson Merlot, California                       38

CABERNET SAUVIGNON

Proverb Cabernet Sauvignon, California           7 .. 26
Kenwood Cabernet Sauvignon, California           34
Upwell Cabernet Sauvignon, California            38

Please Enjoy Responsibly