

Charleston
RESTAURANT
WEEK

JANUARY 4th 22



Hyman's Seafood

215 Meeting Street
Charleston, SC 29401

(843) 723-6000

www.hymanseafood.com

**5 COURSES FOR \$25
+ a glass of wine**

One glass of red or white wine per person

APPETIZER

Wadamalaw Delight

Green tomatoes fried golden over a bed of creamy stone ground grits and topped with a homemade parmesan cream sauce

SOUP

Choice Of

Our Famous Award Winning She Crab Soup

or

Lobster Bisque

HOMEMADE COLE SLAW & HUSH PUPPIES

MAIN COURSE

Choice of

**All dinners come with a choice of a side item*

160z. Whole Crispy Fried Flounder

Scored and lightly breaded in flour and fried. Served with our apricot chutney.

Two Jumbo Lump Crab Cakes - fried or broiled

Awarded best crab cake by Charleston Living Mag 2014

Carolina Delight

Two lightly fried grit cakes topped with plumb white shrimp and our homemade parmesan cream sauce

Salmon Medley

Four pieces of fresh salmon prepared 4 different ways over a bed of our homemade red rice.
Cajun, Scampi, Broiled and Caribbean Jerk

Salmon Croquettes

Homemade house recipe with 90% fresh salmon | fried or broiled

DESSERT

Hyman's Famous Key Lime Pie

CLICK HERE to MAKE A DATE WITH DELICIOUS