



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



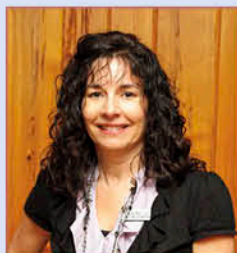
Brad Gena
5th Generation
(Aaron's Son-in-Law)

Eli Hyman
4th Generation

AMBASSADORS OF GOODWILL



W.T. "Rusty" Denman II



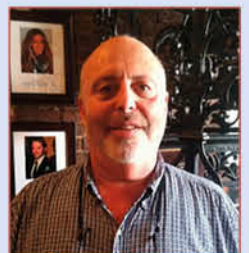
Laurie Lee



Chad Walker
General Manager



Stuart Kaufman



"Cousin Martin"

APPETIZERS

Carolina Delight - 8.95

Add cheese and bacon for 1.95

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. Shrimp and grits taken up 2 notches!

Shrimp or Salmon-n-Grits - 7.50

Seafood and creamy grits topped with Hyman's special parmesan cream sauce

Add cheese and bacon for 1.95

Chilled Jumbo Shrimp

Peel your own fresh, chilled shrimp seasoned with Old Bay

5 Piece - 7.50

10 Piece - 12.95

20 Piece - 22.95

30 Piece - 34.95

40 Piece - 42.95

Raw Oysters on the Half Shell

Half Dozen or Full Dozen - Market

Red Crab Claws - 13.95

Hyman's Lump Crab Cake - 8.50

Award winning Northern style with fresh lump crab meat topped with remoulade

Basket of Hushpuppies - 4.95

Salmon Croquettes - 5.95

Made with 95% fresh salmon topped with remoulade

Fried Calamari - 7.95

Shrimp & Pups - 8.95

Shrimp prepared any way you choose and 4 hushpuppies

Fried Pickles - 5.95

Basket of Sweet Fries - 5.95

Fried Okra - 3.95

Gator Sausage - 7.95

Gator tail and spicy sausage broiled and topped with sautéed onions

Crawfish - 8.95

Prince Edward Island Mussels - 8.95

Scampin style served with garlic bread

Wadamalaw Delight - 7.50

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

Fried Green Tomatoes - 6.95

Local fried green tomatoes lightly breaded and fried to perfection. Cajun mayo for dipping is on the table

Shrimp Trio - 16.95

Appetizer for the table

Dip Trio - 11.95

Pimento, Spicy Feta Shrimp, and Crab and Shrimp Dip. Served with crackers

Pimento Dip - 5.95

Made in house

Crab & Shrimp Dip - 5.95

Spicy Feta Shrimp Dip - 5.95

Served with pita chips

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 - 9.95

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 - 5.50 Bowl - 6.95

Soup of the Day

Cup - 5.50 Bowl - 6.95

Lobster-Based Seafood Bisque

Cup - 5.50 Bowl - 6.95

Lowcountry Gumbo

Cup - 4.95 Bowl - 6.50

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 Tacos topped 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 - 16.95

Buffalo Shrimp - 16.95

BBQ Shrimp - 16.95

Salmon Croquette - 12.95

Two patties served on a Kaiser roll

Lump Crab Cake - 17.95

Calamari - 12.95

Fish #1 - 12.95

Fish #2 or #3 - 17.95

Buffalo Chicken & Blue Cheese - 9.95

Oyster - Market

Buffalo Oyster - Market

Gator Tail Sausage - 12.95

HYMAN'S SHRIMP DINNER

HOW WOULD YOU LIKE IT PREPARED?

CHOOSE: Fried, Broiled, Cajun, Light Cajun, Scampi, Sautéed, Caribbean Jerk, Steamed, Dry Broiled, Bourbon Glaze or Orange Sesame Glaze

Regular Dinner - 17.95

Large Dinner - 22.95

BUILD YOUR OWN PLATTER

Fried, Broiled, Cajun, Light Cajun, Scampi, Sautéed, Caribbean Jerk, Steamed, Dry Broiled, Bourbon Glaze or Orange Sesame Glaze

CHOOSE 2 - 18.95

CHOOSE 3 - 22.95

CHOOSE 5 - 39.99

Any Fish From The Board

(Fish #1, #2 or #3)

Shrimp

Fried Oysters

Buffalo Shrimp

BBQ Shrimp

Shrimp-n-Grits

Chicken Strips

(Regular, BBQ or Buffalo)

Salmon-n-Grits

Clam Strips

Calamari

Deviled Crab

Mussels Scampi

Crab Cake

(Broiled or Fried)

Salmon Croquette

(Broiled or Fried)

Crawfish

Sub Scallops (\$4.00)

SIGNATURE PLATTERS

With one side item. Please no substitutions.

Shrimp Feast - 29.95

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

Hyman's Classic - 33.95

Crispy Flounder, Crab Cake, and Shrimp

Surf & Turf - 29.95

Fresh Cut Steak and Your Choice of Seafood from the Box Above

Shellfish Symphony - 22.95

Rock Shrimp, Mussels, Crawfish and Red Crab Claws served Scampi Style

Lowcountry Platter - 33.95

Crispy Flounder, Oysters, and Shrimp

Lowcountry Boil - 26.95

Shrimp, Corn on the Cob, Sausage, Crawfish, Crab Legs, Mussels and Potatoes Steamed in Old Bay

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

French Fries - 3.95

Cajun Fries - 3.95

Sweet Fries - 3.95

Collard Greens (Not Vegetarian) - 2.95

Succotash - 3.95

Red Rice - 2.95

Baked Potato - 2.95

Sweet Potato - 2.95

Steamed Broccoli - 3.95

Cole Slaw - 1.95

Grits - 1.95

Garlic Bread - 1.95

Mac & Cheese - 3.95

Sweet Potato Souffle - 3.95

Fried Okra - 3.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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, Cousin Martin, 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 hymansseafood@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 1800s. 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 Southeast.

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 1986. 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 construction 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 126 years of customer service in these buildings and they are proud of it. If you happen to see Eli, Brad, Chad (General Manager), Mother Phyllis, 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.

To name just a few – Jimmy Buffet, Kevin Costner, Hulk Hogan, Oprah Winfrey, Sister Hazel, Lynyrd Skynyrd, Neil Young, Metallica, Sen. John McCain, Pat Conroy, The Eagles, AC/DC (the band), Tom Berenger, Sandra Bullock, Mikhail Baryshnikov, Governor David Beasley, Michael Bolton, Erma Bombeck, David Brenner, Matthew Broderick, Timothy Dalton, Alan Dershowitz, Neil Diamond, Tony Dorsett, Frederick Douglass IV, Dr. Ruth, Earth Wind & Fire, Jim Edwards (Governor of South Carolina and Secretary of Energy), Patrick Ewing, Ric Flair, Jodie Foster, Mel Gibson, Kyle Bush, Pharrell Williams, Tovah Feldshuh, Jesse McCarthy, Danny Glover,

Phillip Bailey, Khristy Middleton, Steve Harvey, Stephen Lang, Jasmine Guy, Harry Hamlin, Marvin Hamlisch, Lou Holtz, Dan Jansen, Judge Wapner, Patti LaBelle, Vicki Lawrence, Sam Lender, Senator Joe Lieberman, Tara Lipinski, Cleavon Little, Andie McDowell, Blind Melon, Sarah Jessica Parker, Governor Paul Patton, Itzhak Perlman, Rick Pitino, David Lee Roth, George Seifert, Raven Simone, Martha Stewart, Steel Pulse, Barbara Streisand, Strom Thurmond, T.J. Miller, Tanya Tucker, Vanilla Ice, Bob Vila, Lindsay Wagner, Adam West, Wendy Williams, Herold Perineau, Ronnie Deboe, Malik Yoba, Carl Long, DJ Drama, Charlamagne, Dolly Parton, Jesse McCartney, James Brown, Matt Hardy, Leo Howard, NY Knicks, Sen. Lindsay Graham, Sinbad, The Beach Boys, Hootie and the Blowfish, Col. Oliver North, Steve Gutenberg, Samuel L. Jackson, Cyndi Lauper, Martin Sheen, Billy Joel, Anthony Hopkins, Michael Phelps and Neil Armstrong.

ENTREES

A Hyman's Signature Dish

Carolina Delight - 18.95

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

A Hyman's Signature Dish

Crispy Flounder - 19.95

Our #1 best selling item. This is our signature dish!

16-20oz whole bone-in flounder scored and fried.(head off) Served with apricot chutney on the side.

Shrimp-n-Grits - 18.95

Shrimp and creamy grits topped with Hyman's special parmesan cream sauce and a hint of Cajun spice.

Add cheese and bacon for 1.95

Hyman's Lump Crab Cake - 19.95(2) or 23.95(3)

Award winning Northern style crab cakes. Voted best crab cakes by readers survey in Charleston Living Magazine. Fried or broiled. Topped with romelade.

TODAY'S LOCAL SPECIAL

Our Chef's Top Choice of the Day, Caught Locally and Delivered Daily! Ask Your Server for Details. - Market

HYMAN'S CATCH OF THE DAY!

SEE THE FISH BOARDS ON THE WALL

Fish #1

Regular - 10.95 Large - 14.95

Fish #2

Regular - 13.95 Large - 17.95

Fish #3

Regular - 16.95 Large - 19.95

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

	Regular	Large
Salmon Croquettes 95% fresh salmon and a hint of Old Bay	15.95	
Charleston Fish & Chips Lightly breaded fresh haddock served with French fries	15.95	
Fresh Belly Clam Strips	15.95	18.95
Seafood Fettuccine Sautéed shrimp, scallops and fish topped with Hyman's special parmesan cream sauce. (Regular or Cajun) (Shrimp only available upon request)	18.95	
Salmon Medley Salmon prepared 4 ways; Cajun, orange sesame glaze, scampi and bourbon glaze. Served over a bed of red rice and a side of parmesan cream sauce.	18.95	
Prince Edward Island Mussels Scampi style served with garlic bread	15.95	19.95
Rock Shrimp Prepared in butter garlic sauce and topped with parmesan cheese. Served with fresh garlic bread. Similar to mini lobster tails.	18.95	26.95
Hyman's Deviled Crab Southern style	(3) 13.95	(4) 16.95
Calamari Very fresh and tender	15.95	19.95
Sea Scallops Fresh to order	Market	Market
Fried Oysters (Make it Buffalo if you like)	Market	Market
Saku Tuna 8oz sashimi grade tuna pan seared to order	Market	
Lobster Tails	Market	
Lobster Roll	Market	
Soft Shell Crabs Fried to perfection	Market	
Alaskan Snow Crab Legs	Market	

FARM BOYS

Freshly Cut Steaks - 23.95

Fresh Cut USDA Choice

Chicken Fettuccine Alfredo - 13.95

Fettuccine Alfredo - 10.95

Chicken Tenders - 10.95

Fried, Buffalo or BBQ

Homemade Chicken Salad Sandwich - 7.50

Beef Brisket Sandwich - 9.50

Reuben Sandwich - 10.95

Smothered Chicken - 13.95

Tenderloin of chicken lightly broiled, layered with three cheeses and topped with grilled mushrooms and onions

Pork Chops - 12.95

Two pork chops fried or grilled, served with two sides

GLATT KOSHER DINNER

Salmon, Chicken, Meatballs or Stuffed Cabbage - 16.95

Beef Brisket - 21.95 Matza Ball Soup - 5.00

Non Dairy Dessert 5.00

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

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

SIDES

French Fries • Cajun Fries • Baked Potato • Sweet Potato • Red Rice • Grits • Sweet Potato Souffle
Mac & Cheese • Collard Greens (Not Vegetarian) • Steamed Broccoli • Fried Okra • Sweet Fries • Succotash

Please ask to see our special gluten free menu.

BEVERAGES

SPRING WATER - 95¢ Ph 9.5 Alkaline Water - 95¢ (50¢ Refills)
 Coffee or Tea - 2.75 Sweet Tea or Unsweet Iced Tea - 2.75
 Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Sierra Mist, Pink Lemonade - 2.75
 Flavored Smoothies - 3.50 Fresh Squeezed OJ - 3.95

LOCAL CRAFT

HOLY CITY

4.95 Bottle 24.95 Bucket
 Chucktown Follicle Brown
 Pluff Mudd Porter
 Washout Wheat

THOMAS CREEK

4.95 Bottle 24.95 Bucket
 Dockside Pilsner
 Class Five IPA
 River Falls Red Ale
 Extreme IPA - 12.5% ABV - \$5.95

PALMETTO

5.95 Bottle 28.95 Bucket
 Palmetto Pale Ale
 Palmetto Amber
 Winner of the Lowcountry Beer Festival!
 Palmetto Porter
 Huger Street IPA



BEER SELECTION

DOMESTIC	bottle	bucket(6)
Budweiser	3.50	17.50
Bud Light	3.50	17.50
Michelob Light	3.50	17.50
Michelob Ultra	3.50	17.50
Miller Lite	3.50	17.50
Yuengling	3.50	17.50

Keep your Hyman's Seafood Beer Glass for just 1.95

IMPORTED	bottle	bucket(6)
Blue Moon	4.50	22.50
Heineken	4.50	22.50
Corona	4.50	22.50
Angry Orchard Cider	4.95	24.95

NON - ALCOHOLIC
 Haake Beck 3.50

COCKTAILS

Please see the brown binder on your table for specials or ask your server! Make it a double for \$2.00 more.



Bloody Mary
 5.50 (glass) 18.95 (pitcher)
 Our House Specialty! We won first place in a city-wide competition conducted by our local newspaper. They're great! We Pour Heavy!
 Up Charge for Premium Liquors.
Keep the Glass 2.95!!

Moonshine Margarita

Peach, Strawberry or Blackberry
 \$6.95 (glass) \$24.95 (carafe)

Try a Fresh Made Sangria

Red or White Sangria made with Fresh Seasonal Fruits!
 \$6.00 (glass) \$22.95 (carafe)



ELI'S GONE CRAZY - WINE SPECIALS!

Glass of House Wine 5.00

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio and White Zinfandel

INCREDIBLY LOW PRICED WINES!

For our full wine selection, see the binder on the table.