

# DINNER

Served Daily 5pm



# acme.

## EAST COAST SEAFOOD

Served with French Fries, Cole Slaw & Hushpuppies

<b>Fried Local Shrimp</b>	20.99
<b>Fried East Coast Flounder</b>	22.99
<b>Fried East Coast Oysters</b>	22.99
<b>*Pan Seared East Coast Scallops</b>	24.99
<b>*Sautéed Local Shrimp</b>	20.99
<b>Choose Any Two</b>	26.99
<b>The Yorktown</b> Fried Shrimp, Oysters, Flounder	28.99

## FRESH FISH PREPERATIONS

Served with Your Choice of Two Sides

**\*Cast Iron Blackened with Creole Sauce**  
**\*Roasted with Thyme**  
**Roasted Topped with Crab Hollandaise +3**  
**Roasted Over Succotash**

## SIDES

3.99

- \*Carolina Red Rice**
- \*Collard Greens**
- French Fries**
- \*Grits**
- \*Yukon Gold Mashed Potatoes**
- \*Coleslaw**
- \*Vegetable of the Day**
- \*Pimento Grits \$2**
- \*Asparagus \$2**
- Truffle Mac \$2**
- Truffle Cheese Grits \$2**

add a small side salad 3.99

## SOURCING

All Our Seafood is Proudly Sourced off the East Coast and from the Atlantic Ocean

<b>Shrimp</b>	McClellanville, SC
<b>Swordfish</b>	Rockville, SC
<b>Mahi-Mahi</b>	Charleston, SC
<b>Amberjack</b>	Charleston, SC
<b>Clams</b>	McClellanville, SC
<b>Crab</b>	Oriental, NC
<b>Whole Flounder</b>	Carolina Beach, NC
<b>Flounder Filets</b>	North Atlantic
<b>Scallops</b>	Virginia to Maine
<b>Calamari</b>	Point Judith, RI
<b>Oysters</b>	Virginia/North Carolina
<b>Lobster</b>	Maine

### Thanks to Those that Keep Us Local

Abundant Seafood, Adluh Flour, Bull's Bay Seafood, Carolina Seafood, Charleston Artisan Cheese House, Coast Brewery, Crosby Seafood, Growfood Carolina, Halpern's, Holy City Brewery, Holy City Farms, Limehouse Produce, Lowcountry Seafood, Lowcountry Shellfish, Saint Jude's Farms, Sweetbay Produce, Westbrook Brewery

\*Gluten Free

We're so happy that you're here, we'll gladly split checks as needed!  
We do not charge gratuity for any size party, Thanks!

## STARTERS

<b>Fried Green Tomatoes</b> Served with Pimento Cheese & Chow Chow	9.99
<b>Calamari</b> East Coast Calamari with Capers & Herbs with Old Bay Aioli	10.99
<b>Gouda Grits Fries</b> Fried Grits, Scallions, Bacon & Smoked Gouda	9.99
<b>*Peel and Eat Shrimp</b> Fresh Steamed with Old Bay 1/2 pound 11.99 Full Pound	19.99
<b>Crab Dip</b> Using Only North Carolina Blue Crab served Chilled with Crackers	9.99
<b>Hushpuppies</b> Made in House & served with Honey Butter	6.99
<b>Truffle Mac 'N' Cheese</b> Our House Cheese Blend & Truffles	9.99

## SALADS

<b>*Clemson Wedge</b> Iceberg, Bacon, Tomatoes & Clemson Blue Cheese	8.99
<b>Caesar</b> Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	8.99
<b>Spinach</b> Spinach, Tomatoes, Red Onion, Fried Goat Cheese & Hot Bacon Vinaigrette	8.99
<b>*Garden</b> Iceberg, Romaine, Spring Mix, Cherry Tomatoes, Carrots, Red Onion & Cucumbers	8.99

Add Shrimp 8 - Chicken 6.5 - Salmon 10 - Scallops 11 - Oysters 8

Homemade Salad Dressings: Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, Ranch, Warm Bacon Vinaigrette

## LOWCOUNTRY FAVORITES

First Ten Dishes Served with Your Choice of Two Sides

<b>*The Carolina Wreck</b> Shrimp, Clams & Local Fish with Herbs, Garlic & White Wine	26.99
<b>Jumbo Lump Crab Cakes</b> Two Crab Cakes Topped with Crab Hollandaise	27.99
<b>The "Light" House</b> Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	28.99
<b>*Braised Short Ribs</b> Slow Cooked & served with a Red Wine Thyme Demi Glace	21.99
<b>Fried Pecan Chicken</b> Two Fried Chicken Breasts with Maple Mustard BBQ	18.99
<b>*Filet</b> 9oz Filet Served with a Tarragon Compound Butter	28.99
<b>Hunley Trio</b> 5oz Filet, Sautéed Shrimp & a Crab Cake	32.99
<b>*Lobster Tails</b> 3 Oven Roasted Petite Lobster Tails	34.99
<b>*Broiled Seafood</b> Shrimp, Scallops, Lobster in White Wine Garlic Butter	29.99
<b>Creole Seafood</b> Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	26.99

<b>*Scallops &amp; Pimento Grits</b> Seared Scallops over Pimento Cheese Grits & Sautéed Kale	24.99
<b>*Roasted Scallops</b> Served over Lobster Risotto, Asparagus & Truffle Vinaigrette	28.99
<b>Succotash</b> Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas Fried Chicken 17.99 - *Shrimp 20.99 - *Scallops 23.99 - Fried Flounder 21.99	

## LOCAL SHRIMP & GRITS

<b>*Charleston</b> Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	21.99
<b>*Lowcountry</b> Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn	22.99
<b>Southern Hospitality</b> Fried Shrimp over Pimento Cheese Grits & Collards	21.99
<b>Whistle Stop</b> Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	22.99
<b>*Shrimp and Scallops</b> Blackened Shrimp & Scallops with Smoked Sausage	24.99
<b>Matt &amp; Kat's</b> Fried Shrimp and Braised Short Ribs with a Red Wine Thyme Demi Glace	23.99
<b>BBQ</b> Sautéed Shrimp, Fried Grits, Bacon, Scallions, Smoked Gouda & BBQ Sauce	22.99
<b>Dirty</b> Sautéed Shrimp, Smoked and Country Sausage, Peppers and Onions, Shrimp Stock	23.99
<b>Isle of Palms</b> Blackened Shrimp, Smoked Sausage, Tomatoes and Onions, Truffle Cheese Grits	22.99
<b>Fried Trilogy</b> Fried Shrimp served with Regular Grits, Pimento Grits & Truffle Cheese Grits	23.99

## PASTA

<b>Seafood</b> Shrimp, Clams, Fish, Spinach, Mushrooms, Herbs & Garlic Cream	21.99
<b>Alfredo</b> Homemade Creamy Alfredo Sauce	
Blackened Shrimp	20.99
Blackened Chicken	17.99