

DINNER

Served Daily 5pm



acme.

EAST COAST SEAFOOD

Served with French Fries, Cole Slaw & Hushpuppies

Fried Local Shrimp	20.99
Fried East Coast Flounder	22.99
Fried East Coast Oysters	22.99
*Pan Seared East Coast Scallops	24.99
*Sautéed Local Shrimp	20.99
Choose Any Two	26.99
The Yorktown 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

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

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

SALADS

*Clemson Wedge Iceberg, Bacon, Tomatoes & Clemson Blue Cheese	8.99
Caesar Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	8.99
Spinach Spinach, Tomatoes, Red Onion, Goat Cheese & Hot Bacon Vinaigrette	8.99
*Garden 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 Eight Dishes Served with Your Choice of Two Sides

*The Carolina Wreck Shrimp, Clams & Local Fish with Herbs, Garlic & White Wine	26.99
The "Light" House Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	28.99
*Braised Short Ribs Slow Cooked & served with a Red Wine Thyme Demi Glace	21.99
Fried Pecan Chicken Two Fried Chicken Breasts with Maple Mustard BBQ	20.99
*Filet 9oz Filet Served with a Tarragon Compound Butter	28.99
Hunley Trio 5oz Filet, Sautéed Shrimp & a Crab Cake	32.99
*Broiled Seafood Shrimp, Scallops, Local Fish in White Wine Garlic Butter	29.99
Creole Seafood Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	26.99

*Scallops & Pimento Grits Seared Scallops over Pimento Cheese Grits & Sautéed Kale	24.99
*Roasted Scallops Served over Lobster Risotto, Asparagus & Truffle Vinaigrette	28.99
Succotash 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

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

PASTA

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