

# DINNER

Served Daily 5pm



# acme.

## FRIED EAST COAST SEAFOOD

*Served with French Fries & Coleslaw*

<b>Always Local Shrimp</b>	21
<b>East Coast Flounder</b>	21
<b>East Coast Oysters</b>	23
<b>Choose Any Two</b>	27
<b>The Yorktown</b> Fried Shrimp, Oysters, Flounder	29

## FRESH FISH PREPARATIONS

- \*Cast Iron Blackened with Creole Sauce**  
Grits & Collards  
**Roasted with Thyme**  
Goat Cheese Mashed Potatoes & Fried Brussels
- Pan Sautéed**  
Pimento Grits and Fried Green Tomato  
with Field Pea Relish
- Roasted Over Succotash**  
Bacon, Corn, Butter Beans, Field Peas,  
Tomatoes and Snow Peas

## SIDES

4

- \*Carolina Red Rice**
  - \*Collard Greens**
  - French Fries**
  - \*Grits**
  - \*Yukon Gold Mashed Potatoes**
  - \*Coleslaw**
  - Hushpuppies**
  - Fried Brussel Sprouts**
- 
- \*Pimento Grits** add \$2
  - \*Asparagus** add \$3
  - Truffle Mac** add \$2
  - Truffle Cheese Grits** add \$2
  - Goat Cheese Mashed Potatoes** add \$2

Add a Small Side Salad 4

## FAMILY SHARE

10

- Succotash**
- Truffle Mac**
- Hoppin' John Risotto**

### Thanks to Those that Keep Us Local

Abundant Seafood, Adluh Flour, Bull's Bay Seafood, Carolina Seafood, Captain Tommy Edwards, Coast Brewery, Crosby Seafood, Growfood Carolina, Halpern's, Holy City Brewery, Holy City Farms, Limehouse Produce, Lowcountry Seafood, Lowcountry Shellfish, 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	10
<b>Calamari</b> East Coast Calamari with Capers & Herbs with Old Bay Aioli	11
<b>Gouda Grits Fries</b> Fried Grits, Scallions, Bacon & Smoked Gouda	10
<b>*Peel &amp; Eat Shrimp</b> Fresh Steamed with Old Bay	Full pound 20 1/2 Pound 10
<b>Crab Dip</b> Using Only North Carolina Blue Crab served Chilled with Crackers	10
<b>Buffalo Shrimp</b> Fried, Served Over Coleslaw & Blue Cheese	14
<b>Short Rib Truffle Mac</b> Our House Cheese Blend & Truffles with Short Ribs	13
<b>Fried Brussel Sprouts</b> Bacon, Parmesan Cheese & Balsamic Glaze	10
<b>Clam Pot</b> Sausage, Potatoes & Corn in a Spicy Tomato Broth	14
<b>Hushpuppies</b> Made In House & Served with Honey Butter	7

## SALADS

<b>*Clemson Wedge</b> Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	9
<b>Caesar</b> Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	9
<b>Spinach</b> Spinach, Tomatoes, Red Onion, Goat Cheese & Hot Bacon Vinaigrette	9
<b>*Garden</b> Spring Mix, Cherry Tomatoes, Carrots, Red Onion & Cucumbers	9

**Add Shrimp 7 - Chicken 6 - Salmon 10 - Oysters 8**

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

## LOWCOUNTRY FAVORITES

*First Nine Dishes Served with Your Choice of Two Sides*

<b>*The Carolina Wreck</b> Shrimp, Clams & Local Fish with Herbs, Garlic & White Wine	27
<b>The "Light" House</b> Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	29
<b>*Braised Short Ribs</b> Slow Cooked & served with a Red Wine Thyme Demi Glace	24
<b>Fried Pecan Chicken</b> Two Fried Chicken Breasts with Maple Mustard BBQ	22
<b>*Steak 12oz</b> Sirloin Served with a Tarragon Compound Butter & Demi Glace	25
<b>Hunley Trio</b> 6oz Sirloin with Demi Glace, Sautéed Shrimp & a Crab Cake	30
<b>*Broiled Seafood</b> Shrimp, Scallops & Local Fish in White Wine Garlic Butter	28
<b>Creole Seafood</b> Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	28
<b>Crab Crusted Haddock</b> with Spicy Andouille Gravy	27

<b>*Scallops &amp; Pimento Grits</b> Seared Scallops over Pimento Cheese Grits & Sautéed Kale	27
<b>*Roasted Scallops</b> Served over Hoppin' John Risotto, Asparagus & Lemon Rosemary Vin	30
<b>Carolina Duo</b> Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	25
<b>Succotash</b> Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas Fried Chicken 18 - *Shrimp 22 - Fried Flounder 22	

## LOCAL SHRIMP & GRITS

<b>*Charleston</b> Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	23
<b>*Lowcountry</b> Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn	24
<b>Southern Hospitality</b> Fried Shrimp over Pimento Cheese Grits & Collards	23
<b>Whistle Stop</b> Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	24
<b>*Shrimp and Scallops</b> Blackened Shrimp & Scallops with Smoked Sausage	27
<b>Matt &amp; Kat's</b> Fried Shrimp and Braised Short Ribs with a Red Wine Thyme Demi Glace	25
<b>BBQ</b> Sautéed Shrimp, Fried Grits, Bacon, Scallions, Smoked Gouda & BBQ Sauce	24
<b>Isle of Palms</b> Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	24
<b>Mount Pleasant</b> Sautéed Shrimp finished with Spicy Andouille Gravy	23

## PASTA

<b>Seafood</b> Shrimp, Clams, Fish, Spinach, Mushrooms, Herbs & Garlic Cream	22
<b>Alfredo</b> Homemade Creamy Alfredo Sauce	

Blackened Shrimp 21  
Blackened Chicken 18