

843-886-3474 or 843-886-0024

DINNER

Served Daily 5pm



acme.

STARTERS

Fried Green Tomatoes Served with Pimento Cheese & Chow Chow	10
Calamari East Coast Calamari with Capers & Herbs with Old Bay Aioli	11
Gouda Grits Fries Fried Grits, Scallions, Bacon & Smoked Gouda	10
Crab Dip Using Only North Carolina Blue Crab served Chilled with Crackers	10
Fried Brussel Sprouts Bacon, Parmesan Cheese & Balsamic Glaze	10

SALADS

*Clemson Wedge Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	9
Caesar Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	9
Spinach Spinach, Tomatoes, Red Onion, Goat Cheese & Hot Bacon Vinaigrette	9
*Garden 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 Six Dishes Served with Your Choice of Two Sides

*The Carolina Wreck Shrimp & Local Fish with Herbs, Garlic & White Wine	27
The "Light" House Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	29
*Braised Short Ribs Slow Cooked & served with a Red Wine Thyme Demi Glace	24
Fried Pecan Chicken Two Fried Chicken Breasts with Maple Mustard BBQ	22
*Broiled Seafood Shrimp, Scallops & Local Fish in White Wine Garlic Butter	28
Creole Seafood Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	28
*Scallops & Pimento Grits Seared Scallops over Pimento Cheese Grits & Sautéed Kale	27
Carolina Duo Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	25
Succotash Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
Fried Chicken 18 - *Shrimp 22 - Fried Flounder 22	

LOCAL SHRIMP & GRITS

Isle of Palms Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	24
*Charleston Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	23
Southern Hospitality Fried Shrimp over Pimento Cheese Grits & Collards	23
Whistle Stop Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	24

FRIED EAST COAST SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	21.75
East Coast Flounder	21.75
East Coast Oysters	25.75
Choose Any Two	27
The Yorktown Fried Shrimp, Oysters, Flounder	30

SIDES

4

*Collard Greens
French Fries
*Grits
*Coleslaw
Fried Brussel Sprouts
*Pimento Grits add \$2

*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!