

843-886-3474
or
843-886-0024



acme.

STARTERS

Fried Green Tomatoes Served with Pimento Cheese & Chow Chow	10
Calamari East Coast Calamari with Capers & Herbs with Old Bay Aioli	11
*Peel & Eat Shrimp Fresh Steamed with Old Bay	Full pound 18 1/2 Pound 10
Crab Dip Using Only North Carolina Blue Crab served Chilled with Crackers	10
Fried Brussel Sprouts Bacon, Parmesan Cheese & Balsamic Glaze	10
Gouda Grits Fries Fried Grits, Scallions, Bacon & Smoked Gouda	10

SALADS

*Clemson Wedge Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	9.50
Caesar Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	9.50
*Garden Spring Mix, Cherry Tomatoes, Carrots, Red Onion & Cucumbers	9.50

Add Shrimp 7 - Chicken 6 - Salmon 10 - Oysters 8 - Mahi 10
Homemade Salad Dressings: Honey Mustard, Balsamic Vinaigrette, Caesar, Ranch

LOWCOUNTRY FAVORITES

First Six Dishes Served with Your Choice of Two Sides

The "Light" House Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	29.50
*Braised Short Ribs Slow Cooked & served with a Red Wine Thyme Demi Glace	24.50
Fried Pecan Chicken Two Fried Chicken Breasts with Maple Mustard BBQ	22.50
*Broiled Seafood Shrimp, Scallops & Local Fish in White Wine Garlic Butter	28.50
*Creole Seafood Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	28.50
Crab Cakes North American Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	28.50
Roasted Salmon Parmesan & Crab Encrusted with Grits & Haricot Verts	28.50
Blackened Mahi Over Pimento Creamed Corn, Fried Green Tomatoes & Bacon Jam	28.50
*Roasted Scallops Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	30.50
Seafood Pasta Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Cajun Cream Sauce	25.50
Carolina Duo Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	25.50
Succotash Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	Fried Chicken 22 - Shrimp 23 - Fried Flounder 23 - Scallops 30

LOCAL SHRIMP & GRITS

*Isle of Palms Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	24.50
*Charleston Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	23.50
Sullivan's Island Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn over Grit Fries	25.50
Southern Hospitality Fried Shrimp over Pimento Cheese Grits & Collards	23.50
Whistle Stop Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	24.50
*Shrimp and Scallops Blackened Shrimp & Scallops with Smoked Sausage	27.50
*Bull's Bay New Orleans Style Barbecue Shrimp with Haricot Verts	25.50

FRIED EAST COAST SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	21.75
East Coast Flounder	21.75
East Coast Oysters	25.75
New Bedford Fried Scallops	26.50
Choose Any Two	27
The Yorktown Fried Shrimp, Oysters, Flounder	30

*Gluten Free

SIDES

4

*Collard Greens
*Grits
*Coleslaw
Fried Brussel Sprouts
*Haricot Verts
French Fries
*Pimento Grits add \$2
*Asparagus add \$3
Truffle Mac add \$2
Truffle Cheese Grits add \$2