

DINE IN
DINNER
4:30PM - till



acme.

STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	10
Calamari	East Coast Calamari with Capers & Herbs with Old Bay Aioli	13
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 15 1/4 Pound 11
Crab Dip	Blue Crab served Chilled with Crackers	12
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	11
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	11
Southern Cornbread	Fried Local Shrimp over Cornbread, Cajun Cream Sauce	15

SALADS

*Clemson Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	10
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	31
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	26
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	23
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	29.50
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	29.50
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	30

Roasted Salmon	Parmesan & Crab Encrusted with Grits & Haricot Verts	29
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	31
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Cajun Cream Sauce	26
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	26
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 23 - Local Shrimp 24 - Fried Flounder 24 - Scallops 32	

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	26
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	25
Sullivan's Island	Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn over Grit Fries	26
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	25
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	25
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage	29

FRIED EAST COAST SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	24
East Coast Flounder	25
East Coast Oysters	26
New Bedford Fried Scallops	28
Choose Any Two	29
The Yorktown Fried Shrimp, Oysters, Flounder	33

*Gluten Free

SIDES

4.75

*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