

**TAKE OUT MENU
DINNER
4:30PM - till**



acme.

STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15.50
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	10.50
Calamari	East Coast Calamari with Capers & Herbs with Old Bay Aioli	13.50
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 15.50 1/4 pound 11.50
Crab Dip	Blue Crab served Chilled with Crackers	12.50
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	11.50
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	11.50
Southern Cornbread	Fried Local Shrimp over Cornbread, Cajun Cream Sauce	15.50

SALADS

*Clemson Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	10.50
Caesar	Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	10
*Garden	Spring Mix, Cherry Tomatoes, Carrots, Red Onion & Cucumbers	10

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	31.50
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	26.50
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	23.50
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	30
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	30
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	30.50

Roasted Salmon	Parmesan & Crab Encrusted with Grits & Haricot Verts	29.50
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	31.50
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Cajun Cream Sauce	26.50
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	26.50
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 23.50 - Local Shrimp 24.50 - Fried Flounder 24.50 - Scallops 32.50	

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	26.50
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	25.50
Sullivan's Island	Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn over Grit Fries	26.50
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	25.50
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	25.50
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage	29.50

FRIED EAST COAST SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	24.50
East Coast Flounder	25.50
East Coast Oysters	26.50
New Bedford Fried Scallops	28.50
Choose Any Two	29.50
The Yorktown Fried Shrimp, Oysters, Flounder	33.50

*Gluten Free

SIDES

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*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