

# TAKE OUT DINNER



# 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	14.50
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 15.50    1/4 pound 12.50
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	12.50
Southern Cornbread	Fried Local Shrimp over Cornbread, Cajun Cream Sauce	15.50

## SALADS

*Clemson Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	11.50
Caesar	Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	10.50
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	12.50

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	34.50
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	28.50
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	24.50
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	31.50
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	31.50
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	36.50
Roasted Salmon	Parmesan & Crab Encrusted with Grits & Haricot Verts	29.50
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	33.50
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Cajun Cream Sauce	27.50
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	28.50
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 23.50 - Local Shrimp 25.50 - Fried Flounder 25.50 - Scallops 32.50	

## LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	27.50
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	26.50
Cajun	Sautéed Shrimp, Tasso Ham, Pepper, Onions & Cajun Cream Sauce	27.50
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	26.50
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	26.50
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage	30.50
Pecan	Pecan Fried Shrimp, Haricot Verts & Candy Bacon Jam	28.50

## FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	25.50
Pecan Fried Shrimp	27.50
Domestic Flounder	25.50
East Coast Oysters	27.50
New Bedford Fried Scallops	29.50
Choose Any Two	30.50
The Yorktown Fried Shrimp, Oysters, Flounder	35.50

\*Gluten Free    \*\*\*prices listed are cash prices, 3.5% added to non cash payments

## SIDES

5.50

\*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