

DINNER



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 Remoulade	14
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 15 1/4 Pound 12
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	12
Southern Cornbread	Fried Local Shrimp over Cornbread, Cajun Cream Sauce	15

SALADS

*Clemson Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	11
Caesar	Romaine, Homemade Croutons, Parmesan Cheese & Caesar Dressing	10
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	12

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

LOWCOUNTRY FAVORITES

First Six Dishes Served with Your Choice of Two Sides

The "Light" House	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	34
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	28
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	24
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	31
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	31
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	36

Roasted Salmon	Parmesan & Crab Encrusted with Grits & Haricot Verts	29
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	33
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Cajun Cream Sauce	27
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	28
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	

Fried Chicken 23 - Local Shrimp 25 - Fried Flounder 25 - Scallops 32

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	27
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	26
Cajun	Sautéed Shrimp, Tasso Ham, Pepper, Onions & Cajun Cream Sauce	27
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	26
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	26
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage	30
Pecan	Pecan Fried Shrimp, Haricot Verts & Candy Bacon Jam	28

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	25
Pecan Fried Shrimp	27
Domestic Flounder	25
East Coast Oysters	27
New Bedford Fried Scallops	29
Choose Any Two	30
The Yorktown Fried Shrimp, Oysters, Flounder	35

SIDES

\$5

- *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

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

*Gluten Free