

DINNER



STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	11
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	12
Caesar	Romaine, Homemade Croutons, Parmesan Cheese & Caesar Dressing	11
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	13

Add Shrimp 9 - Chicken 8 - Salmon 10 - Oysters 10 - 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	35
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	29
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	26
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	32
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	32
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	36
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Roasted Salmon	Served with Grits & Haricot Verts	29
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	32
N.C. Flounder	Crab Crusted, Pimento Cheese Grits, Collards & Cajun Cream Sauce	35
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	36
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Ham 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 25 - Local Shrimp 27 - Fried Flounder 26 - Scallops 34

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	28
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	27
Cajun	Sautéed Shrimp, Tasso Ham, Pepper, Onions, Grits & Cajun Cream Sauce	28
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	27
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	27
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	32
Pecan	Pecan Fried Shrimp, Haricot Verts, Grits & Candy Bacon Jam	29

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	26
Pecan Fried Shrimp	28
Domestic Flounder	27
East Coast Oysters	28
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**