

DINNER TAKEOUT



STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	16
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	12
Calamari	East Coast Calamari with Capers & Herbs with Remoulade	15
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 16 1/4 Pound 13
Crab Dip	Blue Crab served Chilled with Crackers	13
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	12
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	13
Southern Cornbread	Fried Local Shrimp over Cornbread, Cajun Cream Sauce	16

SALADS

*Clemson Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Clemson Blue Cheese	13
Caesar	Romaine, Homemade Croutons, Parmesan Cheese & Caesar Dressing	12
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	14

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	36
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	30
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	27
*Broiled Seafood	Shrimp, Scallops & Mahi in White Wine Garlic Butter	33
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	33
Crab Cakes	Crab Meat mixed with Cornbread, Red Bell Peppers & Spices	37
Roasted Salmon	Served with Grits & Haricot Verts	30
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	33
N.C. Flounder	Crab Crusted, Pimento Cheese Grits, Collards & Cajun Cream Sauce	36
*Roasted Scallops	Served over Shrimp & Ham Pirlou, Brown Butter Sauce & Asparagus	37
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Tasso Ham Cajun Cream Sauce	28
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	29
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	

Fried Chicken 26 - Local Shrimp 28 - Fried Flounder 27 - Scallops 35

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	29
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	28
Cajun	Sautéed Shrimp, Tasso Ham, Pepper, Onions, Grits & Cajun Cream Sauce	29
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	28
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	28
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	33
Pecan	Pecan Fried Shrimp, Haricot Verts, Grits & Candy Bacon Jam	30

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	27
Pecan Fried Shrimp	29
Domestic Flounder	28
East Coast Oysters	29
New Bedford Fried Scallops	30
Choose Any Two	31
The Yorktown	Fried Shrimp, Oysters, Flounder 36

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

SIDES

\$6

***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

***Gluten Free**