

DINNER



STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	11
Calamari	Fried 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
Chilled Crab Dip	Blue Crab served 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

LOWCOUNTRY FAVORITES

First Six Dishes Served with Your Choice of Two Sides

The "Light" House	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	37
*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	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	40
Roasted Salmon	Served with Grits & Haricot Verts	29
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	32
*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

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	26
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

***Gluten Free**

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

18% Gratuity added to parties of 8 or more