

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	Fried 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
Chilled Crab Dip	Blue Crab served 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

LOWCOUNTRY FAVORITES

First Six Dishes Served with Your Choice of Two Sides

The "Light" House	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	38
*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	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	41
Roasted Salmon	Served with Grits & Haricot Verts	30
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	33
*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

FRIED SEAFOOD

Served with French Fries & Coleslaw

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

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

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

***Gluten Free**