

DINNER



STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15.75
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	11.75
Calamari	Fried East Coast Calamari with Capers & Herbs with Remoulade	14.75
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 15.75
Chilled Crab Dip	Blue Crab served with Crackers	12.75
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	11.75
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	12.75
Southern Cornbread	Fried Local Shrimp over Cornbread, Lowcountry Tasso Gravy	15.75

SALADS

*The Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Blue Cheese Dressing	12.75
Caesar	Romaine, Croutons, Parmesan Cheese & Caesar Dressing	11.75
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	13.75

Add Shrimp 9 - Chicken 8 - Salmon 10 - Oysters 10 - Haddock 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	37.75
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	29.75
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	26.75
*Broiled Seafood	Shrimp, Scallops & Haddock in White Wine Garlic Butter	32.75
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	32.75
Crab Cakes	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	40.75
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*Surf & Turf	Sliced Sirloin, Red Wine Demi & Blackened Shrimp over Truffle Grits & Haricot Vert	33.75
Roasted Salmon	Served with Grits & Haricot Verts	29.75
Pecan Haddock	Fried Haddock Served with Pimento Cheese Grits & Collards with Bacon Jam	29.75
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	32.75
*Roasted Scallops	Served over Truffle Grits and Asparagus	36.75
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Lowcountry Tasso Gravy	27.75
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	28.75
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 25.75 - Local Shrimp 27.75 - Fried Flounder 26.75 - Scallops 34.75	

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	28.75
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	27.75
*Lobster	Sautéed Shrimp, Smoked Sausage, Peppers & Onions over Grits with Lobster Cream Sauce	29.75
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	27.75
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	27.75
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	32.75
*Lowcountry	Sautéed Shrimp & Smoked Sausage over Grits & Smothered in Lowcountry Tasso Gravy	28.75

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	26.75
Flounder	27.75
East Coast Oysters	28.75
New Bedford Fried Scallops	29.75
Choose Any Two	30.75
The Yorktown	Fried Shrimp, Oysters, Flounder 35.75

*The SC Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, children under age 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

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

***Gluten Free**

18% Gratuity added to parties of 8 or more

SIDES

\$5.50

***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**