

# DINNER



## STARTERS

<b>Acme's Oyster Rockefeller</b>	Fried Oysters over Parmesan Spinach Cream	16.75
<b>Fried Green Tomatoes</b>	Served with Pimento Cheese & Chow Chow	12.75
<b>Calamari</b>	Fried East Coast Calamari with Capers & Herbs with Remoulade	15.75
<b>*Peel &amp; Eat Shrimp</b>	Fresh Steamed with Old Bay	1/2 pound 16.75
<b>Chilled Crab Dip</b>	Blue Crab served with Crackers	14.75
<b>Fried Brussel Sprouts</b>	Bacon, Parmesan Cheese & Balsamic Glaze	12.75
<b>Gouda Grits Fries</b>	Fried Grits, Scallions, Bacon & Smoked Gouda	13.75
<b>Southern Cornbread</b>	Fried Local Shrimp over Cornbread, Lowcountry Tasso Gravy	16.75

## SALADS

<b>*The Wedge</b>	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Blue Cheese Dressing	13.75
<b>Caesar</b>	Romaine, Croutons, Parmesan Cheese & Caesar Dressing	12.75
<b>*Acme Salad</b>	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	14.75

**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*

<b>The "Light" House</b>	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	38.75
<b>*Braised Short Ribs</b>	Slow Cooked & served with a Red Wine Thyme Demi Glace	30.75
<b>Fried Pecan Chicken</b>	Two Fried Chicken Breasts with Maple Mustard BBQ	27.75
<b>*Broiled Seafood</b>	Shrimp, Scallops & Haddock in White Wine Garlic Butter	33.75
<b>*Creole Seafood</b>	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	33.75
<b>Crab Cakes</b>	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	41.75
<b>*Surf &amp; Turf</b>	Sliced Sirloin, Red Wine Demi & Blackened Shrimp over Truffle Grits & Haricot Vert	34.75
<b>Roasted Salmon</b>	Served with Grits & Haricot Verts	30.75
<b>Pecan Haddock</b>	Fried Haddock Served with Pimento Cheese Grits & Collards with Bacon Jam	30.75
<b>Blackened Swordfish</b>	Served over Cornbread, Collard Greens & Creole Sauce	33.75
<b>*Roasted Scallops</b>	Served over Truffle Grits and Asparagus	37.75
<b>Seafood Pasta</b>	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Lowcountry Tasso Gravy	28.75
<b>Carolina Duo</b>	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	29.75
<b>Succotash</b>	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 26.75 - Local Shrimp 28.75 - Fried Flounder 27.75 - Scallops 35.75	

## LOCAL SHRIMP & GRITS

<b>*Isle of Palms</b>	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	29.75
<b>*Charleston</b>	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	28.75
<b>*Lobster</b>	Sautéed Shrimp, Smoked Sausage, Peppers & Onions over Grits with Lobster Cream Sauce	30.75
<b>Southern Hospitality</b>	Fried Shrimp over Pimento Cheese Grits & Collards	28.75
<b>Whistle Stop</b>	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	28.75
<b>*Shrimp &amp; Scallops</b>	Blackened Shrimp & Scallops with Smoked Sausage over Grits	33.75
<b>*Lowcountry</b>	Sautéed Shrimp & Smoked Sausage over Grits & Smothered in Lowcountry Tasso Gravy	29.75

## FRIED SEAFOOD

*Served with French Fries & Coleslaw*

<b>Always Local Shrimp</b>	27.75
<b>Flounder</b>	28.75
<b>East Coast Oysters</b>	29.75
<b>New Bedford Fried Scallops</b>	30.75
<b>Choose Any Two</b>	31.75
<b>The Yorktown</b>	Fried Shrimp, Oysters, Flounder 36.75

\*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**