

DINNER



STARTERS

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

SALADS

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

The "Light" House	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	38.75
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	30.75
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	27.75
*Broiled Seafood	Shrimp, Scallops & Haddock in White Wine Garlic Butter	33.75
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	33.75
Crab Cakes	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	41.75

We strive to always use Fresh North Carolina crab meat. Picked by hand this can lead to small pieces of shell at times in our crab cakes.

*Surf & Turf	Sliced Sirloin, Red Wine Demi & Blackened Shrimp over Truffle Grits & Haricot Vert	33.75
Roasted Salmon	Served with Grits & Haricot Verts	30.75
Pecan Haddock	Fried Haddock Served with Pimento Cheese Grits & Collards with Bacon Jam	30.75
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	33.75
*Roasted Scallops	Served over Truffle Grits and Sautéed Spinach	37.75
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Lowcountry Tasso Gravy	28.75
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	29.75
Succotash	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

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	29.75
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	28.75
*Lobster	Sautéed Shrimp, Smoked Sausage, Peppers & Onions over Grits with Lobster Cream Sauce	30.75
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	28.75
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	28.75
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	33.75

FRIED SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	27.75
Flounder	28.75
East Coast Oysters	29.75
New Bedford Fried Scallops	30.75
Choose Any Two	31.75
The Yorktown	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**