

DINNER



STARTERS

Acme's Oyster Rockefeller	Fried Oysters over Parmesan Spinach Cream	15.75
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	12.50
Calamari	Fried East Coast Calamari with Capers & Herbs with Remoulade	15.50
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	1/2 pound 16.50
Chilled Crab Dip	Blue Crab served with Crackers	13.75
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	12.50
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	13.50
Southern Cornbread	Fried Local Shrimp over Cornbread, Lowcountry Tasso Gravy	16.00

SALADS

*The Wedge	Iceberg, Bacon, Tomatoes, Onions, Balsamic Glaze & Blue Cheese Dressing	13.00
Caesar	Romaine, Croutons, Parmesan Cheese & Caesar Dressing	12.00
*Acme Salad	Romaine, Tomatoes, Carrots, Cucumbers, Onions, Egg, Bacon	14.00

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	38.25
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	30.50
The Hunley Trio	Sautéed Shrimp, Seared Fish & a Crab Cake	38.25
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	27.50
*Broiled Seafood	Shrimp, Scallops & Haddock in White Wine Garlic Butter	33.50
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	33.50
Crab Cakes	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	41.50
<small>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.</small>		
*Surf & Turf	Sliced Sirloin, Red Wine Demi & Blackened Shrimp over Truffle Grits & Haricot Vert	33.50
Roasted Salmon	Served with Grits & Haricot Verts	30.50
Pecan Haddock	Fried Haddock Served with Pimento Cheese Grits & Collards with Bacon Jam	30.50
Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	33.50
*Roasted Scallops	Served over Truffle Grits and Sauteed Spinach	37.50
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Lowcountry Tasso Gravy	28.50
Carolina Duo	Short Ribs, Pecan Fried Chicken Breast with Truffle Mac and Collards	29.50
Succotash	Bacon, Corn, Butter Beans, Field Peas, Tomatoes & Snow Peas	
	Fried Chicken 25.75 - Local Shrimp 28.50 - Fried Flounder 27.50 - Scallops 37.50	

LOCAL SHRIMP & GRITS

*Isle of Palms	Blackened Shrimp, Smoked Sausage, Tomatoes, Onions over Truffle Cheese Grits	29.50
*Charleston	Blackened Shrimp, Smoked Sausage with Roasted Tomatoes, Onions & Grits	28.50
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	28.50
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	28.50
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	33.50
*Lowcountry	Sautéed Shrimp & Smoked Sausage over Grits & Smothered in Lowcountry Tasso Gravy	29.50

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

\$5.75

***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**