



STARTERS

Sweet Cornbread	Served with Cinnamon Butter	9.00
Fried Green Tomatoes	Served with Pimento Cheese & Chow Chow	14.00
Calamari	Fried East Coast Calamari with Capers & Herbs with Remoulade	16.50
*Peel & Eat Shrimp	Fresh Steamed with Old Bay	half pound 16.50 one pound 32.00
Fish Bites	Fresh Cut Haddock Flash Fried with Remoulade	17.00
Fried Brussel Sprouts	Bacon, Parmesan Cheese & Balsamic Glaze	13.50
Gouda Grits Fries	Fried Grits, Scallions, Bacon & Smoked Gouda	14.00
Shrimp & Cornbread	Fried Local Shrimp over Cornbread, Lowcountry Tasso Gravy	17.00
Fried Okra	Split Cut Whole Fresh Okra with Remoulade	13.00

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, Bacon	14.00

Add Shrimp 11 - Chicken 8 - Salmon 12 - Haddock 12
Homemade Salad Dressings: Honey Mustard, Balsamic Vinaigrette, Caesar, Ranch, Blue Cheese

LOWCOUNTRY FAVORITES

First Eight Dishes Served with Your Choice of Two Sides

Prime Filet Mignon	8oz USDA Prime Cut, Top 2% Of All Graded Beef, with a Red Wine Demi	58.00
*Braised Short Ribs	Slow Cooked & served with a Red Wine Thyme Demi Glace	33.00
The Hunley Trio	Sautéed Shrimp, Seared Fish & a Crab Cake	39.75
Fried Pecan Chicken	Two Fried Chicken Breasts with Maple Mustard BBQ	27.50
The “Light” House	Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	MKT
*Broiled Seafood	Shrimp, Scallops & Haddock in White Wine Garlic Butter	34.50
*Creole Seafood	Shrimp, Scallops, Seasonal Fish, Sausage & Creole Sauce	34.50
Crab Cakes	Our Very Own Chef made Jumbo Lump Crab Cakes with a Touch of Old Bay	41.50
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.		

Blackened Swordfish	Served over Cornbread, Collard Greens & Creole Sauce	34.50
*Roasted Scallops	Served over Truffle Grits and Sauteed Spinach	MKT
Seafood Pasta	Shrimp, Scallops, Fish, Spinach, Peppers, Onions in a Lowcountry Tasso Ham 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 29.50 - Fried Flounder 29.75 - Scallops MKT - Short Ribs 33.00		

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	29.50
Southern Hospitality	Fried Shrimp over Pimento Cheese Grits & Collards	29.50
Whistle Stop	Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	29.50
*Shrimp & Scallops	Blackened Shrimp & Scallops with Smoked Sausage over Grits	34.50
*Lowcountry	Sautéed Shrimp & Smoked Sausage over Grits & Lowcountry Tasso Ham Gravy	29.50
*Surf & Turf	Sliced Sirloin, Red Wine Demi, Blackened Shrimp, Truffle Grits & Blistered Green Beans	36.00

EAST COAST SEAFOOD

Served with French Fries & Coleslaw

Always Local Shrimp	29.50
Flounder	29.75
Haddock	29.75
New Bedford Fried Scallops	32.50
Choose Any Two	34.75

SIDES

\$5.75
*Collard Greens
*Grits
*Coleslaw
Red Rice
Blistered Green Beans
French Fries
Baked Potato with Butter
*Pimento Grits add \$2
*Asparagus add \$3
Truffle Mac add \$2
*Truffle Cheese Grits add \$2

* 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