

# Charleston RESTAURANT WEEK

SEPTEMBER 6<sup>th</sup> 17



## Acme Lowcountry Kitchen

31 J.C. Long Boulevard  
Isle of Palms, SC 29451

(843) 886-0024

[www.acmelowcountrykitchen.com](http://www.acmelowcountrykitchen.com)

### 3 COURSES FOR \$30

#### APPETIZERS

Choose One

##### **SHE CRAB SOUP**

Lump Crab & Scallions

##### **1/4 POUND PEEL AND EAT SHRIMP**

served Hot with Cocktail Sauce

##### **FRIED GREEN TOMATOES**

served with House Made Chow-Chow & Pimento Cheese

##### **GRITS FRIES**

Gouda Cream, Bacon & Scallions

#### ENTREE

Choose One

##### **SHRIMP N GRITS**

*Pick One Preparation:*

**CHARLESTON** - Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions

**LOWCOUNTRY**- Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn

**DIRTY**- Sautéed Shrimp, Sausage, Peppers, Onions & Shrimp Stock

##### **PECAN FRIED CHICKEN**

Maple Mustard BBQ Sauce with Collards & Truffle Mac

##### **FRIED SEAFOOD SAMPLER**

Shrimp, Scallops & Oysters with French Fries & Cole Slaw

##### **THE LIGHTHOUSE**

Sautéed Shrimp, Scallops and a Crab Cake with Pimento Grits & Asparagus

##### **FILET AND LOBSTER add \$8**

5oz Filet Mignon, Petite Lobster Tail with Mashed Potatoes & Fried Brussels Sprouts

#### THIRD COURSE

Choose One

**Coconut Cream Pie**

**Key Lime Pie**

**Other Daily Selections**