



# "Fresh from the Sea"

## OYSTERS ON THE HALF SHELL

Old Salts VA* ..... 4 <sup>50</sup>	Beausoleil NB* ..... 5 <sup>00</sup>
Blackberry VA* ..... 4 <sup>50</sup>	Minnie Pearls VA* ..... 4 <sup>50</sup>
Sure Things PEI* ..... 5 <sup>00</sup>	North Shore Gold PEI* ..... 5 <sup>00</sup>
Naked Jade AL* ..... 4 <sup>50</sup>	Rochambeau VA* ..... 4 <sup>50</sup>

## CHILLED SEAFOOD

### SHELLFISH PLATEAUS\*

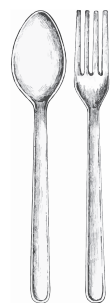
Classic 75<sup>00</sup> | Grand 105<sup>00</sup> | The Charles 150<sup>00</sup>

- 11 Crawfish Louis\*
- 19 Classic Chilled Shrimp Cocktail\* (5 per)
- 24 Chilled Shellfish Maison Remoulade\*
- 22 Crab Ravigote\*

## APPETIZERS

Charbroiled Oysters (min. 3) ..... each 5 <sup>00</sup>	<i>Herb Butter, Parmigiano Reggiano</i>
Pimento Cheese ..... 11 <sup>00</sup>	<i>Served with Pickles and Crackers</i>
Crab Rangoon* ..... 12 <sup>00</sup>	<i>Sweet Chili Sauce</i>
Fried Gulf Oysters (3) and Pickles* ..... 12 <sup>00</sup>	<i>Red Remoulade</i>
Potato Skins ..... 14 <sup>00</sup>	<i>with Cheddar Cheese, Sour Cream, Green Onion &amp; Bacon</i>
Yoder's Heirloom Tomatoes Barnesville, GA ..... 14 <sup>00</sup>	<i>Gazpacho, Croutons, Pecorino</i>
She Crab Soup (8oz) ..... 15 <sup>00</sup>	<i>Jumbo Lump Crab &amp; Chives</i>
Steak Tartare* ..... 17 <sup>00</sup>	<i>Capers, Egg, Potato Chips</i>
Cornmeal Crusted Crisp Fried Gulf Shrimp* ..... 19 <sup>00</sup>	<i>Served with Red Remoulade</i>

## SALADS



Add SKILLET STEAK 24 | SALMON 21 | CREOLE CHICKEN 7

Caesar's Aviator Salad ..... 12 <sup>00</sup>	<i>Hearts of Romaine, Parmesan, Croutons</i>
Georgia Artisan Lettuce Salad ..... 14 <sup>00</sup>	<i>Citrus Vinaigrette, Shaved Carrots, Breakfast Radish, Tomme, Pecans &amp; Benne Seeds</i>
Crisp Iceberg ..... 18 <sup>00</sup>	<i>Blue Cheese, Shallots, Bacon, Cherry Tomatoes</i>

## STEAKS & CHOPS

### Hand Cut

A5 Kagoshima* 5oz, Miyazaki, Japan ..... MP
CAB Denver Strip* 8oz, Angus, LA ..... 29 <sup>00</sup>
Wagyu Bavette* 8oz, Angus, LA ..... 38 <sup>00</sup>
USDA Prime Baseball Sirloin* 8oz, Angus, LA ..... 45 <sup>00</sup>
USDA Prime Delmonico Ribeye* 16oz, Angus, LA ..... 95 <sup>00</sup>
USDA Prime New York Strip* 7oz / 14oz, Angus, LA ..... 49 <sup>00</sup> / 98 <sup>00</sup>
CAB Center Cut Filet* 6oz / 12oz, Angus, LA ..... 65 <sup>00</sup> / 129 <sup>00</sup>

### Bone In

USDA Prime Porterhouse for Two* 32oz, Angus, LA ..... 200 <sup>00</sup>
CAB Dry-Aged Kansas City Strip* 18oz, Angus, LA ..... 130 <sup>00</sup>
USDA Prime Tomahawk Ribeye* 32oz, Angus, LA ..... 180 <sup>00</sup>
Riverview Farms Berkshire Pork Chop* 14oz, Ranger, GA ..... 34 <sup>00</sup>

## LAGNIAPPE

Carpenter Style* Fried Oysters, Worcestershire Pepper Gravy, Bacon & Scallions ..... 17 <sup>00</sup>
JUMBO CRAB OSCAR* ..... 19 <sup>00</sup>
SURF & TURF * Add 3 oz Lobster ..... 26 <sup>00</sup>
HUDSON VALLEY FOIE GRAS* ..... 24 <sup>00</sup>

## SAUCES & BUTTERS

All steaks served à la carte with choice of sauce

C. Ellet's Steak Sauce ..... upon request	Garlic Confit ..... 3 <sup>00</sup>
Maitre d' Hotel Butter ..... 2 <sup>00</sup>	Hollandaise* ..... 3 <sup>00</sup>
Chimichurri ..... 3 <sup>00</sup>	Béarnaise* ..... 3 <sup>00</sup>

# C. Ellet's

## SPECIALTIES

H&F Double Cheeseburger with Fries* ..... 24 <sup>00</sup>	<i>Double Beef Patty, B&amp;B Pickles, Red Onion, Kraft American Cheese</i>
Grouper Sandwich (Blackened or Fried)* ..... 26 <sup>00</sup>	<i>Lettuce, Tomato, Tartar Sauce, Fries</i>
Steak Sandwich Au Jus* ..... 26 <sup>00</sup>	<i>Aged White Cheddar, Pickled Onions, Horseradish Cream, Zapp's Chips</i>
Pan Roasted Organic Chicken* Hunter Cattle, Brooklet, GA ..... 28 <sup>00</sup>	<i>Semi Boneless Half Chicken, Yukon Gold Potato Puree, Green Beans Almondine</i>
Faroe Island Salmon Filet* ..... 36 <sup>00</sup>	<i>Brussel Sprouts, Confit Red Potatoes, Cider &amp; Mustard Sauce</i>

## Lobster

STEAMED\* To Order (MP)

### CHARLIE'S NEW ENGLAND LOBSTER ROLL\*

BUTTERED TOASTED ROLL. LEMON. MAYONNAISE (29<sup>99</sup>)

C. Ellet's STYLE ROAST\* (MP)

CANTONESE STYLE LOBSTER\* (MP)

## SIDES

Macaroni and Cheese ..... 15 <sup>00</sup>
Roasted Hen of the Woods Mushrooms Shallots, Garlic ..... 14 <sup>00</sup>
Butter Whipped Potatoes ..... 12 <sup>00</sup>
Charred Green Beans Garlic, Lemon ..... 12 <sup>00</sup>
Grilled Asparagus Hollandaise* ..... 10 <sup>00</sup>
Sauteed Spinach Shaved Garlic ..... 10 <sup>00</sup>
Beef Fat Fingerling Potatoes ..... 9 <sup>00</sup>
French Fries ..... 7 <sup>00</sup>

\*ALL ITEMS MADE FRESH TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# House Cocktails



## SPECIALTIES

Caravels of Columbus .....	15 <sup>00</sup>
<i>Gin, Basil, Pink Peppercorn, Lime, Soda, Tonic</i>	
Silk Slipper .....	15 <sup>00</sup>
<i>Vodka, Pasubio, Cassis, Rose, Lime</i>	
Compass Rose .....	15 <sup>00</sup>
<i>Rum, Cachaca, Creme de Fleur, Cranberry, Pomegranate, Grapefruit, Lime</i>	
Gemcutter .....	15 <sup>00</sup>
<i>Tequila, Mezcal, Sherry, Sugar Root, Lime</i>	
Triple Crown .....	15 <sup>00</sup>
<i>Bourbon, Cognac, Jamaican Rum, Peach, Earl Grey, Mint</i>	
Break Maiden .....	15 <sup>00</sup>
<i>Scotch, Angostura, Pecan Orgeat, Pineapple, Lemon</i>	
Brouwer Route Mutiny .....	15 <sup>00</sup>
<i>Rye, Batavia Arrack, Cocchi Americano, Oleo Saccharum</i>	
Buoyancy (Mocktail) .....	7 <sup>00</sup>
<i>Grapefruit, Passionfruit, Lemon, Cranberry</i>	

## From Our Barrel

H & F Single Barrel Buffalo Trace Cocktail 12

*Honey, Chamomile, Lemon*

## WHISK(E)Y

Sazerac Rye 6yr .....	13
Willett Pot Still .....	16
Five Trail .....	18
Glendronach 15yr .....	26
ASW Chin Music .....	28
Compass Box Experimental Grain .....	33
Garrison Brothers Balmorhea .....	34
Mars Komagatake Single Malt .....	35
Cathead Distillery, Old Soul Tin Type 7yr .....	37

## BOTTLES & CANS

Coors Banquet <i>Coors Brewing Co., CO - 6<sup>00</sup></i>
Michelob Ultra <i>Anheuser-Busch, MO - 5<sup>00</sup></i>
Amber Lager <i>Abita, LA - 6<sup>00</sup></i>
Classic Saison <i>Blackberry Farms, TN - 7<sup>00</sup></i>
Gose <i>Westbrook, SC - 7<sup>00</sup></i>
Paradise Now, Berliner Weisse <i>Trintab, AL - 6<sup>50</sup></i>
Devil's Harvest, IPA <i>Southern Prohibition, MS - 6<sup>50</sup></i>
Bench Life, Lager <i>Green Bench, FL - 6<sup>50</sup></i>
Freak of Nature, Double IPA <i>Wicked Weed, NC - 7<sup>50</sup></i>
Citrus Wheat, Non-Alcoholic Beer <i>Rightside, GA - 7<sup>00</sup></i>

## DRAFT BEER

Miller High Life <i>Miller Brewing Co. - 4<sup>00</sup></i>
Prince Of Pilsner <i>Three Taverns Brewery - 7<sup>50</sup></i>
White Blackbird, Saison <i>Wild Heaven - 7<sup>00</sup></i>
Citrus Grove, Hefeweizen <i>Eventide - 7<sup>00</sup></i>
Dr. Robot, Sour <i>Monday Night - 7<sup>00</sup></i>
Tropicalia, IPA <i>Creature Comforts - 8<sup>00</sup></i>
Harvest Apple, Cider <i>Urban Tree - 8<sup>50</sup></i>
Guinness, Stout <i>Guinness - 6<sup>50</sup></i>

## Let's Wine Down

Sparkling Rose Piper Sonoma, Brut, Sonoma County, CA MV .....	15 <sup>00</sup>   60 <sup>00</sup>
Prosecco Scarpetta, Brut, DOC, Veneto, IT 2021 .....	11 <sup>00</sup>   44 <sup>00</sup>
Sauvignon Blanc Amisfield, Central Otago, NZ 2021 .....	16 <sup>00</sup>   64 <sup>00</sup>
Rose Fleurs De Prairie, Provence, FR 2021 .....	11 <sup>00</sup>   44 <sup>00</sup>
Pinot Bianco Erste & Neue, Trentino-Alto, IT 2021 .....	16 <sup>00</sup>   64 <sup>00</sup>
Chardonnay Bravium, Russian River Valley, CA 2021 .....	16 <sup>00</sup>   64 <sup>00</sup>
Chardonnay Domaine Couturier, Mâcon-Loché, Les Longues Terres, Mâconnais, FR 2020 .....	20 <sup>00</sup>   80 <sup>00</sup>
Pinot Noir Siduri, Santa Barbara County, CA 2020 .....	16 <sup>00</sup>   64 <sup>00</sup>
Pinot Noir Lemelson, Willamette Valley, OR 2021 .....	18 <sup>00</sup>   72 <sup>00</sup>
Nebbiolo Marchesi di Barolo, Sbirolo, Langhe, IT 2021 .....	17 <sup>00</sup>   68 <sup>00</sup>
Malbec Ben Marco, Mendoza, AR 2020 .....	16 <sup>00</sup>   64 <sup>00</sup>
Cabernet Sauvignon McNab Ridge, Mendocino County, CA 2019 .....	15 <sup>00</sup>   60 <sup>00</sup>
Cabernet Sauvignon Hesperian, Anatomy No. 1, Napa Valley, CA 2019 .....	20 <sup>00</sup>   80 <sup>00</sup>

THANK YOU FOR JOINING US. YOUR EXPERIENCE IS VERY IMPORTANT. IF YOU NEED ANYTHING, PLEASE LET US KNOW.

*\*\*Consuming raw eggs may increase your risk of foodborne illness.*