



"Fresh from the Sea"

OYSTERS ON THE HALF SHELL

Abigail Pearls ME*.....	4 ⁵⁰	Baywater Indigo WA*.....	5 ⁰⁰
**Point Aux Pins AL*.....	3 ⁵⁰	Pink Moon PEI*.....	4 ⁵⁰
St. Ann's Bay NS*.....	4 ²⁵	Boondocks FL*.....	4 ⁰⁰
Isle Dauphine AL*.....	3 ⁵⁰	Bad Boys PEI*.....	4 ⁰⁰

*Charbroiled Style - Add \$.50 per Oyster - Denoted By ***

CHILLED SEAFOOD

SHELLFISH PLATEAUS*

Classic 75⁰⁰ | Grand 105⁰⁰ | The Charles 150⁰⁰

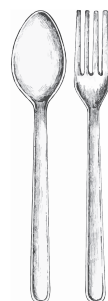
11 Crawfish Louis* 17 New Orleans Style Jumbo Shrimp Remoulade* (5 per)

17 Classic Chilled Shrimp Cocktail* (5 per)

APPETIZERS

Potato Skins.....	10 ⁰⁰
<i>with Cheddar Cheese, Sour Cream, Green Onion & Bacon</i>	
Steak Tartare*.....	17 ⁰⁰
<i>Capers, Egg, Potato Chips</i>	
Oyster Babies*.....	17 ⁰⁰
<i>Coconut Rolls, Coleslaw, Remoulade</i>	
Cornmeal Crusted Crisp Fried Gulf Shrimp*.....	13 ⁰⁰
<i>Served with Red Remoulade</i>	
Crab Rangoon*.....	12 ⁰⁰
<i>Served with Sweet Chili Sauce</i>	
Daily Cheese Plate with Accompaniments.....	25 ⁰⁰
Burrata and Georgia Figs*.....	18 ⁰⁰
<i>Sherry Gastrique, Arugula</i>	

SALADS



Add SKILLET STEAK 21 | CREOLE CHICKEN 7 | SALMON 21

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

STEAKS & CHOPS

Hand Cut

True A5 Kobe Striploin* 4oz, Kagoshima, JP.....	M.P.
Chatel Farms Wagyu Hanger Steak* 8oz, Augusta, Georgia.....	28 ⁰⁰
Wagyu 'Baseball' Top Sirloin* 8oz, Angus, IA.....	30 ⁰⁰
Wagyu Bavette* 8oz, Angus, IA.....	38 ⁰⁰
CAB Center Cut Filet* 6oz, 10oz, Angus, IA.....	53 ⁰⁰ /89 ⁰⁰
Chatel Farms Wagyu New York Strip* 16oz, Augusta, Georgia.....	95 ⁰⁰
USDA Prime Delmonico Ribeye* 16oz, Angus, IA.....	95 ⁰⁰

Bone In

USDA Prime 55 Day Dry Aged Cowboy Ribeye* 24oz, Angus, IA.....	225 ⁰⁰
USDA Prime Tomahawk Ribeye* 32oz, Angus, IA.....	175 ⁰⁰
USDA Prime Kansas City Strip* 18oz, Angus, IA.....	90 ⁰⁰
Riverview Farms Berkshire Pork Chop* 16oz, Ranger, GA.....	34 ⁰⁰

LAGNIAPPE

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

SAUCES & BUTTERS

All steaks served à la carte with choice of sauce

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

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

C. Ellet's

SPECIALTIES

Fried Shrimp Po-Boy*.....	21 ⁰⁰
<i>Lettuce, Tomato, Pickles, Red Remoulade</i>	
Steak Sandwich*.....	26 ⁰⁰
<i>Aged White Cheddar, Pickled Onions, Horseradish Cream, Au Jus</i>	
H&F Double Cheeseburger*.....	16 ⁹⁵
<i>Double Beef Patty, B&B Pickles, Red Onion, Kraft American Cheese</i>	
Half Roasted Chicken* Hunter Cattle, Brooklet, GA.....	28 ⁰⁰
<i>Natural Jus, Charred Lemon, Thyme</i>	
Gulf Snapper*.....	36 ⁰⁰
<i>Spicy Field Pea Salad</i>	
Blackened Steelhead Trout*.....	36 ⁰⁰
<i>Maque Choux, Cherry Tomato, Basil</i>	

Lobster

STEAMED* *To Order* (MP)

CHARLIE'S NEW ENGLAND LOBSTER ROLL*

BUTTERED TOASTED ROLL. LEMON. MAYONNAISE (26⁹⁹)

C. Ellet's STYLE ROAST* (MP)

SIDES

Roasted Mushrooms <i>From Ellijay</i>	15 ⁰⁰
Macaroni and Cheese.....	12 ⁰⁰
Glazed Carrots <i>Orange, Sorghum</i>	10 ⁰⁰
Grilled Asparagus <i>Hollandaise*</i>	10 ⁰⁰
Creamed Kale <i>Bechamel, Parmesan</i>	9 ⁰⁰
Loaded Salt-Baked Idaho Potato.....	9 ⁰⁰
Charred Green Beans <i>Lemon, Chili</i>	8 ⁰⁰
Carolina Gold Rice Pilaf <i>Almonds</i>	7 ⁰⁰
Buttered Whipped Potatoes.....	7 ⁰⁰
French Fries <i>Add Parmesan & Truffle Oil - \$4.</i>	6 ⁰⁰



House Cocktails

SPECIALTIES

Cool Down	13 ⁰⁰
<i>Wheatley Vodka, Chateau Aloe Liqueur, Honey Dew, Lime</i>	
Bedrock Punch	14 ⁰⁰
<i>Ford Gin, Aperol, Chinola Passionfruit Liqueur</i>	
Riviera Spritz.....	15 ⁰⁰
<i>Sauvignon Blanc, Rocky's Liqueur, Lemon, Club Soda</i>	
Over the Top	18 ⁰⁰
<i>Plantation Rums, Clement Coconut Rum, Housemade Allspice Dram, Velvet Falernum, Pineapple</i>	
Desert Wind**	14 ⁰⁰
<i>Corazon Blanco Tequila, Italicus, Framboise, Salted Honey Syrup, Egg White</i>	
A Taste of Honey.....	12 ⁰⁰
<i>Ford Gin, Yellow Chartreuse, Honey, Lemon</i>	
Martin Chuzzlewit.....	14 ⁰⁰
<i>Huana Guanabana Liqueur, Lustau Oloroso Sherry, Citrus</i>	

WHISKEY

SHOT 1 OZ | POUR 1.5 OZ | DOUBLE 2 OZ

F. E. W.....	9 10 18
Sweetens Cove	60 80 120
Angel's Envy.....	13 17 29
Buffalo Trace.....	8 10 12
Sazerac Rye.....	10 13 20
Lock Stock & Barrel 20 YR	115 154 230
Peg Leg Porker	13 18 24
George Dickel Rye	7 10 14

BEER

Blue Moon <i>Blue Moon Brewing Co. - 6⁰⁰</i>
Long Drink <i>Gin & Grapefruit - 8⁰⁰</i>
Urban Tree Harvest Cider <i>Harvest Apple - 6⁰⁰</i>
Topo Chico <i>Lemon Lime Hard Seltzer - 6⁰⁰</i>
Catawba <i>Brown Ale - 6⁰⁰</i>
Bud Light <i>Anheuser-Busch - 4⁰⁰</i>
Stella Artois <i>Anheuser-Busch - 6⁰⁰</i>
Michelob Ultra <i>Anheuser-Busch - 5⁰⁰</i>

DRAFT BEER

Tropicalia IPA <i>Creature Comforts - 7⁰⁰</i>
Athena Paradiso <i>Creature Comforts - 7⁰⁰</i>
Ukiyo Lager <i>Three Taverns Brewery - 7⁰⁰</i>
Leinenkugel <i>Summer Shandy - 6⁵⁰</i>
Rapturous <i>Three Taverns Brewery - 8⁰⁰</i>
Gate City Lager <i>Gate City Brewery - 6⁰⁰</i>
Los Bravos <i>Terrapin - 6⁵⁰</i>
Guinness <i>Guinness - 6⁵⁰</i>
Miller High Life <i>Miller - 4⁰⁰</i>

Let's Wine Down

Champagne <i>Veuve Clicquot 'Yellow Label', Brut, Reims, FR MV</i>	25 ⁰⁰ 110 ⁰⁰
Prosecco <i>Scarpetta, Brut, DOC, Veneto, IT 2020</i>	10 ⁰⁰ 40 ⁰⁰
Sauvignon Blanc <i>Amisfield, Central Otago, NZ 2020</i>	15 ⁰⁰ 60 ⁰⁰
Garganega <i>Pieropan, Soave Classico, DOC, Veneto, IT 2021</i>	11 ⁰⁰ 44 ⁰⁰
Chardonnay <i>Alain Normand, Mâcon La Roche-Vineuse, Mâconnais, FR 2019</i>	17 ⁵⁰ 70 ⁰⁰
Chardonnay <i>Bravium, Russian River Valley, CA 2020</i>	15 ⁰⁰ 60 ⁰⁰
Rosé <i>Hogwash, Napa Valley, CA 2021</i>	12 ⁰⁰ 48 ⁰⁰
Pinot Noir <i>Siduri, Santa Barbara County, CA 2020</i>	15 ⁰⁰ 60 ⁰⁰
Pinot Noir <i>David Hill, Willamette Valley, OR 2020</i>	14 ⁰⁰ 56 ⁰⁰
Malbec <i>Ben Marco, Mendoza, AR 2020</i>	11 ⁰⁰ 44 ⁰⁰
*Red Blend <i>Guigal, Chateauneuf-du-Pape, Rhone Valley, FR 2016</i>	45 ⁰⁰ 180 ⁰⁰
Cabernet Sauvignon <i>McNab Ridge, Mendocino County, CA 2018</i>	13 ⁰⁰ 52 ⁰⁰
Cabernet Sauvignon <i>Scattered Peaks, Napa Valley, CA 2019</i>	19 ⁰⁰ 76 ⁰⁰
*Bordeaux Blend <i>Chateau Batailley, Lions de Batailley, Pauillac, FR 2015</i>	46 ⁰⁰ 180 ⁰⁰

*For these special wines we utilize the Coravin wine access system. 3 oz portions are available at half the price.



PLEASE ASK TO SEE OUR FULL BOTTLE SELECTION.

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.