



"Fresh from the Sea"

OYSTERS ON THE HALF SHELL

Murder Point AL*.....	4 ⁵⁰	Navy Cove AL*.....	4 ⁵⁰
Grand Battures AL*.....	4 ⁵⁰	Pink Moon (PEI)*.....	5 ⁰⁰
Black Magic PEI*.....	5 ⁰⁰	Beausoleil NB*.....	5 ⁰⁰
Honeymoon NB*.....	5 ⁰⁰	Malpeque PEI*.....	5 ⁰⁰

CHILLED SEAFOOD

SHELLFISH PLATEAUS*

Classic 75⁰⁰ | Grand 105⁰⁰ | The Charles 150⁰⁰

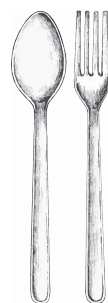
- 11 Crawfish Louis*
- 19 Classic Chilled Shrimp Cocktail* (5 per)
- 24 Chilled Shellfish Maison Remoulade*
- 22 Crab Ravigote*

APPETIZERS

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

SALADS

Add SKILLET STEAK 24 | SALMON 21 | CREOLE CHICKEN 7



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

STEAKS & CHOPS

Hand Cut

CAB Denver Strip* 8oz Angus, LA.....	38 ⁰⁰
Baseball Sirloin* 8oz Angus, LA.....	45 ⁰⁰
Wagyu Bavette* 8oz Angus, LA.....	38 ⁰⁰
CAB Center Cut Filet* 6oz / 10oz Angus, LA.....	65 ⁰⁰ / 110 ⁰⁰
USDA Prime Delmonico Ribeye* 16oz Angus, LA.....	95 ⁰⁰
USDA Prime New York Strip* 8oz / 16oz Angus, LA.....	55 ⁰⁰ / 105 ⁰⁰

Bone In

USDA Prime Porterhouse for Two* 32oz Angus, LA.....	190 ⁰⁰
USDA Prime Tomahawk Ribeye* 32oz Angus, LA.....	180 ⁰⁰
CAB Dry Aged Kansas City Strip* 18oz Angus, LA.....	130 ⁰⁰
CAB Cowbor Ribeye* 21oz Angus, LA.....	125 ⁰⁰
Riverview Farms Berkshire Pork Chop* 14oz Ranger, GA.....	34 ⁰⁰

LAGNIAPPE

<i>Carpenter Style*</i> Fried Oysters, Worcestershire Pepper Gravy, Bacon & Scallions.....	17 ⁰⁰
Jumbo Crab Oscar*.....	19 ⁰⁰
Hudson Valley Foie Gras*.....	24 ⁰⁰
Surf & Turf * Add 3 oz Lobster.....	26 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
Bone Marrow Butter.....	Foie Gras Butter.....	4 ⁰⁰

C. Ellet's

SPECIALTIES

H&F Double Cheeseburger with Fries*.....	24 ⁰⁰
<i>Double Beef Patty, B&B Pickles, Red Onion, Kraft American Cheese</i>	
Neutral Ground Po' Boy*.....	21 ⁰⁰
<i>Lettuce, Tomato, Pickles, Mayo</i>	
Pan Roasted Chicken Au Jus*.....	28 ⁰⁰
<i>Semi Boneless Half Chicken, Yukon Gold Potato Puree, Green Bean Almandine</i>	
Steak Sandwich Au Jus*.....	34 ⁰⁰
<i>Aged White Cheddar, Pickled Onions, Horseradish Cream, Zapp's Chips</i>	
Grouper Sandwich (Blackened or Fried)*.....	26 ⁰⁰
<i>Lettuce, Tomato, Tartare Sauce</i>	
Faroe Island Blackened Salmon*.....	36 ⁰⁰
<i>Maque Choux, Cherry Tomatoes, Basil Purée</i>	
Snapper Meuniere*.....	36 ⁰⁰
<i>Sauteed Spinach, New Potatoes, Lemon Brown Butter</i>	
Faroe Island Blackened Salmon*.....	36 ⁰⁰
<i>Maque Choux, Cherry Tomatoes, Basil Purée</i>	



Lobster

STEAMED* To Order (MP)

C. Ellet's STYLE ROAST* (MP)

CHARLIE'S NEW ENGLAND LOBSTER ROLL (29⁹⁹)

Buttered Toasted Roll, Lemon, Mayonnaise

CANTONESE STYLE LOBSTER* (MP)

SIDES

Macaroni and Cheese.....	15 ⁰⁰
Roasted Hen of the Woods Mushrooms <i>Shallots, Garlic</i>	14 ⁰⁰
Butter Whipped Potatoes.....	12 ⁰⁰
Charred Green Beans <i>Creole, Lemon</i>	12 ⁰⁰
Grilled Asparagus <i>Hollandaise*</i>	10 ⁰⁰
Beef Fat Fingerling Potatoes.....	9 ⁰⁰
Creamed Corn.....	9 ⁰⁰
French Fries <i>Add Parmesan and Truffle Oil - 4</i>	7 ⁰⁰

*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 ⁰⁰
<i>Gin, Basil, Pink Peppercorn, Lime, Soda, Tonic</i>	
Silk Slipper	15 ⁰⁰
<i>Vodka, Pasubio, Cassis, Rose, Lime</i>	
Compass Rose	15 ⁰⁰
<i>Rum, Cachaca, Creme de Fleur, Cranberry, Pomegranate, Grapefruit, Lime</i>	
Gemcutter	15 ⁰⁰
<i>Tequila, Mezcal, Sherry, Ginger, Sugar Root, Lime</i>	
Triple Crown	15 ⁰⁰
<i>Bourbon, Cognac, Jamaican Rum, Peach, Earl Grey, Mint</i>	
Break Maiden	15 ⁰⁰
<i>Scotch, Angostura, Pecan Orgeat, Pineapple, Lemon</i>	
Buoyancy (Mocktail)	7 ⁰⁰
<i>Grapefruit, Passionfruit, Lemon, Cranberry</i>	
Frose (10oz/16oz)	12 ⁰⁰ /19 ⁰⁰

A HOME TEAM'S FAVORITE

Immaculate Inning 15⁰⁰

Elijah Craig Rye, Batavia Arrack, Cocchi Americano, Oleo Saccharum

WHISK(E)Y

ASW Fiddler Unison	10
Tattersall 4yr, Single Barrel	15
High West Bourbon	15
Limavady, Single Barrel, Single Malt	17
Milam & Greene, Single Barrel	20
Savage & Cooke The Burning Chair, Single Barrel	22
Henry McKenna 10yr, Single Barrel	24
Glendronach 15yr	26
Field of Dreams	30

BOTTLES & CANS

Michelob Ultra
Anheuser-Busch, MO 5⁰⁰

Bench Life, Lager
Green Bench, FL 6⁵⁰

Amber Lager
Abita, LA - 6⁰⁰

Gose
Westbrook, SC - 7⁰⁰

Paradise Now, Berliner Weisse
Trintab, AL - 6⁵⁰

Devil's Harvest, IPA
Southern Prohibition, MS - 6⁵⁰

Freak of Nature, Double IPA
Wicked Weed, NC - 7⁵⁰

Citrus Wheat, Non-Alcoholic Beer
Rightside, GA - 7⁰⁰

DRAFT BEER

Miller High Life
Miller Brewing Co.- 4⁰⁰

Los Bravos, Lager
Terrapin- 7⁵⁰

Farnia, Kolsch
Halfway Crooks - 9⁵⁰

White Blackbird,
Belgian Style Saison
Wild Heaven - 7⁰⁰

Citrus Grove, Hefeweizen
Eventide - 7⁰⁰

Dr. Robot, Sour
Monday Night - 7⁰⁰

Tropicalia, IPA
Creature Comforts - 8⁰⁰

Guinness, Stout
Guinness - 6⁵⁰

Harvest Apple, Cider
Urban Tree- 8⁵⁰

Let's Wine Down

Sparkling Rosé Piper Sonoma, Brut, Sonoma County, CA MV	15 ⁰⁰ 60 ⁰⁰
Prosecco Scarpetta, Brut, DOC, Veneto, IT 2022	11 ⁰⁰ 44 ⁰⁰
Sauvignon Blanc Amisfield, Central Otago, NZ 2022	16 ⁰⁰ 64 ⁰⁰
Rosé Fleurs De Prairie, Provence, FR 2022	11 ⁰⁰ 44 ⁰⁰
Pinot Bianco Erste & Neue, DOC, Alto-Adige, IT 2021	16 ⁰⁰ 64 ⁰⁰
Chardonnay Bravium, Russian River Valley, CA 2022	16 ⁰⁰ 64 ⁰⁰
Chardonnay Domaine Couturier, Mâcon-Loché, Les Longues Terres, Mâconnais, FR 2020	20 ⁰⁰ 80 ⁰⁰
Pinot Noir Siduri, Santa Barbara County, CA 2021	16 ⁰⁰ 64 ⁰⁰
Pinot Noir Lemelson, "Thea's Selection", Willamette Valley, OR 2021	21 ⁰⁰ 84 ⁰⁰
Nebbiolo Marchesi di Barolo, Sbirolo, DOC, Langhe, IT 2021	17 ⁰⁰ 68 ⁰⁰
Malbec Ben Marco, Mendoza, AR 2020	16 ⁰⁰ 64 ⁰⁰
Cabernet Sauvignon McNab Ridge, Mendocino County, CA 2019	15 ⁰⁰ 60 ⁰⁰
Cabernet Sauvignon Hesperian, Anatomy No. 1, Napa Valley, CA 2019	20 ⁰⁰ 80 ⁰⁰
*Cabernet Sauvignon Reynolds Family, Persistence, Napa Valley, CA 2020	43 ⁰⁰ 170 ⁰⁰

**For these special wines we utilize the Coravin wine access system*

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.*