

hand cut, 14oz  
PRIME RIB  
every wednesday evening

# C. ELLET'S

join us for  
JAZZ BRUNCH  
mother's day - may 12

FROSÉ 12 | NICOLAS FEUILLATTE CHAMPAGNE 18 | TEENY TINI 8 | MILLER HIGH LIFE COUPE 3

## OYSTERS ON THE HALFSHELL

Point Aux Pin AL . . . . .	4 <sup>50</sup>	Eel Lake NS . . . . .	5 <sup>00</sup>	Pink Moon PEI . . . . .	5 <sup>00</sup>
Alabama Admirals AL . . . . .	4 <sup>50</sup>	Navy Cove AL . . . . .	4 <sup>50</sup>	Fleur De Mar NB . . . . .	5 <sup>00</sup>

## APPETIZERS

Classic Shrimp Cocktail . . . . .	19 <sup>00</sup>	Hand Chopped Steak Tartare* . . . . .	21 <sup>00</sup>
<i>Five Jumbo Shrimp with Traditional Accompaniments</i>		<i>Capers, Shallot, Egg &amp; Housemade Potato Chips</i>	
Charbroiled Oysters (min. 3) . . . . .	each 5 <sup>00</sup>	Loaded Potato Skins . . . . .	17 <sup>00</sup>
<i>Herb Butter, Parmigiano Reggiano</i>		<i>Sharp Cheddar, Sour Cream, Green Onion &amp; Benton's Bacon</i>	
Lowcountry Shrimp Roll . . . . .	15 <sup>00</sup>	Fried Oyster Babies . . . . .	26 <sup>50</sup>
<i>Chilled Shrimp Salad on Butter Toasted Brioche</i>		<i>Five Gulf Oysters with Yeast Rolls, Cole Slaw, Pickles, Remoulade</i>	
<i>Make it a Plateaux! for Four - \$60 / for Six - \$90</i>		Crab Rangoon . . . . .	12 <sup>00</sup>
Crispy Fried Gulf Shrimp . . . . .	22 <sup>00</sup>	<i>Sweet Chili Sauce</i>	
<i>Red Remoulade, Lemon</i>		Housemade Pimento Cheese . . . . .	13 <sup>00</sup>
Lobster Bisque . . . . .	18 <sup>00</sup>	<i>Served with Pickles and Crackers</i>	

## SALADS

ADD CAST IRON STEAK 24 | SAUTÉED SALMON 21 | CREOLE CHICKEN 12 | FRIED GULF SHRIMP 19

Crisp Iceberg Wedge . . . . .	18 <sup>00</sup>
<i>Blue Cheese, Shallots, Bacon, Cherry Tomatoes</i>	
Georgia Artisan Salad . . . . .	14 <sup>00</sup>
<i>Citrus Vinaigrette, Radish, Tomme, Pecans &amp; Benne Seeds</i>	
Caesar Salad . . . . .	12 <sup>00</sup>
<i>Romaine, Parmigiano Reggiano, Garlic Croutons &amp; Caesar's Classic Dressing</i>	
Creole Chicken Chopped Salad . . . . .	24 <sup>00</sup>
<i>Crisp Lettuce, Tomato, Bacon, Hard Boiled Eggs, Spiced Pecans, Romano Cheese, Croutons, and House Dressing</i>	
C. Ellet's Steak Salad . . . . .	27 <sup>00</sup>
<i>Little Gem Lettuce, Vidalia Onions, Beefsteak Tomato, Pickled Peppers, Avocado, Blue Cheese, Herb Dressing</i>	

## ENTRÉES

for sandwiches, please choose fries, old bay fries, truffle parmesan fries (+4), or a side house salad

Creole Chicken BLT . . . . .	17 <sup>00</sup>	Neutral Ground Po' Boy . . . . .	26 <sup>00</sup>
<i>Aged White Cheddar, Bacon, Lettuce, Tomato, Mayonnaise</i>		<i>Jumbo Gulf Shrimp, Gulf Oysters, Pickles, Lettuce, Tomato, Mayonnaise</i>	
H&F Cheeseburger . . . . .	24 <sup>00</sup>	Grouper Sandwich . . . . .	28 <sup>00</sup>
<i>Housemade Ketchup, Onion, Mustard &amp; Pickles</i>		<i>Fried or Blackened, Cole Slaw, Sauce Ravigote, Sesame Bun</i>	
Steak Sandwich Au Jus . . . . .	34 <sup>00</sup>	Grilled Faroe Island Salmon . . . . .	36 <sup>00</sup>
<i>Onion Bun, Aged White Cheddar, Pickled Onions, Horseradish Cream</i>		<i>Creole Corn &amp; Tomato Macque Choux, Basil Pesto</i>	

## BRUNCH

Pancake Palooza . . . . .	24 <sup>00</sup>	French Onion Quiche . . . . .	14 <sup>00</sup>
<i>Large Stack of Pancakes, Sausage, Buttery Scrambled Eggs   Serves Two</i>		<i>Sauteed Onions, Gruyere and Goat Cheese, Served with Fingerling Potatoes and Watercress Salad</i>	
Southern Fried Chicken . . . . .	27 <sup>00</sup>	Sticky Bun . . . . .	6 <sup>00</sup>
<i>Served with Mashed Potatoes, Gravy, Cole Slaw, and a Biscuit</i>		<i>A Generous, Soft Cinnamon Roll Baked in a Sweet Honey Pecan Glaze</i>	
Oscar Eggs Benedict . . . . .	24 <sup>00</sup>	Beignets . . . . .	7 <sup>00</sup>
<i>Jumbo Lump Crab, Canadian Bacon, Hollandaise, Toasted English Muffin</i>		<i>Three Dusted with Powdered Sugar</i>	
Steak and Eggs Benedict . . . . .	27 <sup>00</sup>	Biscuit with Housemade Jam . . . . .	5 <sup>00</sup>
<i>Sirloin, Béarnaise Sauce, Fried Onion Ring, Toasted English Muffin</i>			

## STEAKS AND CHOPS

all steaks served à la carte with choice of sauce - for our full selection of steaks please ask your server

Wagyu Bavette* (8oz) . . . . .	38 <sup>00</sup>	CAB Filet* (6oz/10oz) . . . . .	65 <sup>00</sup> /110 <sup>00</sup>
Baseball Sirloin* (8oz) . . . . .	45 <sup>00</sup>	USDA Prime Delmonico Ribeye* (16oz) . . . . .	95 <sup>00</sup>
USDA Prime Manhattan Strip* (8oz) . . . . .	55 <sup>00</sup>	USDA Tomahawk Ribeye* (32oz) . . . . .	180 <sup>00</sup>

BUTTER POACHED LOBSTER 45 | CRAB OSCAR 24 | CARPETBAGGER 17

Béarnaise\* 5<sup>00</sup> | Bone Marrow Butter 7<sup>00</sup> | C. Ellet's Steak Sauce 0 | Chimichurri 4<sup>00</sup> | Herbed Butter 4<sup>00</sup> | Garlic Confit 6<sup>00</sup>

## SIDES

French Fries <i>add Parmesan &amp; Truffle oil +4</i> . . . . .	7 <sup>00</sup>	Olive Oil & Garlic Sautéed Spinach . . . . .	12 <sup>00</sup>
Beef Fat Fingerling Potatoes . . . . .	15 <sup>00</sup>	Whipped Yukon Gold Potatoes . . . . .	12 <sup>00</sup>
Steamed Broccoli <i>add Cheddar Mornay Sauce +3</i> . . . . .	9 <sup>00</sup>	Roasted Hen of the Woods Mushrooms . . . . .	19 <sup>00</sup>
Jumbo Spring Asparagus <i>add Hollandaise +4</i> . . . . .	12 <sup>00</sup>	Macaroni and Cheese . . . . .	15 <sup>00</sup>

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## COCKTAILS

### BOSSA NOVA 15<sup>00</sup>

*Cachaça, Dry Curacao, Guava, Chinola, Lime*

### POLKA 15<sup>00</sup>

*Vodka, Raspberry Brandy, Cocchi Americano,  
Rhubarb Bitters, Lemon*

### CHARLESTON 15<sup>00</sup>

*Bourbon, Apricot Liqueur, Sweet Vermouth,  
Honey, Orange Bitters, Lemon*

### DANZA 15<sup>00</sup>

*Tequila, Peychaud's Aperitivo, Grenadine, Grape-  
fruit, Plum Bitters*

### CEILI 15<sup>00</sup>

*Irish Whiskey, Espresso Liqueur,  
Malted Milk Syrup*

### MAYPOLE 15<sup>00</sup>

*Gin, Sloe Gin, Maraschino Liqueur, Ginger, Lemon*

### CALYPSO 14<sup>00</sup>

*Rum, Velvet Falernum, Coconut, Pineapple*

### MARINERA 7<sup>00</sup>

*Zero Proof - Guava, Pineapple, Lime, Soda*

### FROSE 12<sup>00</sup> / 19<sup>00</sup>

*10oz or 16oz*

## WHISKEY FLIGHT

*H&F Whisk(e)y Society Single Barrel Flight \$25  
Leopold Brothers 4 Year, Sazerac Rye 6,  
Milam & Greene*

## MIMOSAS

Classic .....	10 <sup>00</sup>
<i>Grandial, Orange</i>	
Cherry Blossom.....	14 <sup>00</sup>
<i>Creme de Cassis, Cherry, Grandial, Lemon</i>	
Golden Sunrise.....	12 <sup>00</sup>
<i>Passionfruit, Curacao, Grandial, Orange</i>	
Morning Glory .....	15 <sup>00</sup>
<i>Creme de Violette, Grapefruit, Grandial, Oleo</i>	

## BOTTLES AND CANS

Amber Lager <i>Abita, LA</i> .....	6 <sup>00</sup>
Gose <i>Westbrook, SC</i> .....	7 <sup>00</sup>
Three Taverns Bright Day Coming <i>Hazy IPA</i> .....	7 <sup>00</sup>
Devil's Harvest, IPA <i>Southern Prohibition, MS</i> .....	6 <sup>50</sup>
Citrus Wheat, Non-Alcoholic Beer <i>Rightside, GA</i> .....	7 <sup>00</sup>
American IPA, Non-Alcoholic Beer <i>Rightside, GA</i> .....	7 <sup>00</sup>
Caramelized Chocolate Churro Baltic Porter <i>Moody Tongue, IL</i> .....	12 <sup>00</sup>

## DRAFT BEER

Los Bravos, Lager <i>Terrapin</i> .....	7 <sup>50</sup>
Farnia, Kolsch <i>Halfway Crooks</i> .....	9 <sup>50</sup>
White Blackbird, Belgian Style Saison <i>Wild Heaven</i> .....	7 <sup>00</sup>
Prince of Pils, Euro Style Pilsner <i>Three Taverns</i> .....	7 <sup>00</sup>
Dr. Robot, Sour <i>Monday Night Brewery</i> .....	7 <sup>00</sup>
Tropicalia, IPA <i>Creature Comforts</i> .....	8 <sup>00</sup>
Guinness, Stout <i>Guinness</i> .....	6 <sup>50</sup>

## WINES BY THE GLASS

Champagne <i>Nicolas Feuillatte, Reserve, Brut, Chouilly, FR MV</i> .....	18 <sup>00</sup>   90 <sup>00</sup>
Crémant de Limoux <i>Gérard Bertrand, 'Heritage An 825', Brut, Limoux, FR 2021</i> .....	12 <sup>00</sup>   60 <sup>00</sup>
Rosé <i>Commanderie de la Bargemone, Provence, FR 2022</i> .....	12 <sup>00</sup>   60 <sup>00</sup>
Sauvignon Blanc <i>Amisfield, Central Otago, NZ 2022</i> .....	13 <sup>00</sup>   65 <sup>00</sup>
Pinot Bianco <i>Erste &amp; Neue, DOC, Alto-Adige, IT 2021</i> .....	13 <sup>00</sup>   65 <sup>00</sup>
Riesling <i>Fritz Haag, Brauneberger Juffer, Kabinett, Mosel, DE, 2020</i> .....	17 <sup>00</sup>   85 <sup>00</sup>
Chardonnay <i>Domaine Jean-Louis Mothe, Chablis, FR 2021</i> .....	16 <sup>00</sup>   80 <sup>00</sup>
Chardonnay <i>Marimar Estate, 'La Masia', Don Miguel Vineyard, Russian River Valley, CA 2020</i> .....	20 <sup>00</sup>   100 <sup>00</sup>
Pinot Noir <i>Lemelson, "Thea's Selection", Willamette Valley, OR 2021</i> .....	17 <sup>00</sup>   85 <sup>00</sup>
Pinot Noir <i>Cep, Sonoma Coast, CA 2021</i> .....	17 <sup>00</sup>   85 <sup>00</sup>
Nebbiolo <i>Marchesi di Barolo, Sbirolo, DOC, Langhe, IT 2021</i> .....	14 <sup>00</sup>   70 <sup>00</sup>
Cabernet Franc <i>Domaine des Geslets, Chinon, Loire Valley, FR, 2020</i> .....	12 <sup>00</sup>   60 <sup>00</sup>
Malbec <i>Ben Marco, Mendoza, AR 2020</i> .....	14 <sup>00</sup>   70 <sup>00</sup>
Tempranillo <i>Alejandro Fernandez, Condado de Haza, D.O., Ribera del Duero, ES 2019</i> .....	16 <sup>00</sup>   80 <sup>00</sup>
Cabernet Sauvignon <i>Hesperian, Anatomy No. 1, Napa Valley, CA 2019</i> .....	16 <sup>00</sup>   80 <sup>00</sup>
Cabernet Sauvignon <i>Beaulieu Vineyards, Napa Valley, CA 2020</i> .....	20 <sup>00</sup>   100 <sup>00</sup>
*Cabernet Sauvignon <i>Heitz Cellar, Napa Valley, CA 2018</i> .....	45 <sup>00</sup>   225 <sup>00</sup>

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