



"Fresh from the Sea"

OYSTERS ON THE HALF SHELL

Beausoleil NB*.....	5 ⁰⁰	Irish Point PEI*.....	5 ⁰⁰
Sure Thing PEI*.....	4 ⁷⁵	Duxbury Bay MA*.....	5 ⁰⁰
Wellfleet MA*.....	5 ⁰⁰	Beaver Tails RI*.....	4 ⁷⁵
Casco Bay ME*.....	5 ⁰⁰	Blackberry VA*.....	4 ⁷⁵
French Kiss NB*.....	5 ⁰⁰	Pink Moon PEI*.....	5 ⁰⁰

CHILLED SEAFOOD

SHELLFISH PLATEAUS*

Classic 75⁰⁰ | Grand 105⁰⁰ | The Charles 150⁰⁰

11 Crawfish Louis*

19 Classic Chilled Shrimp Cocktail* (5 per)

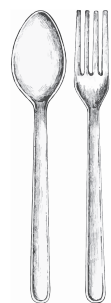
19 New Orleans Style Jumbo Shrimp Remoulade* (5 per)

22 Crab Ravigote*

APPETIZERS

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

SALADS



Add SKILLET STEAK 24 | SALMON 21 | CREOLE CHICKEN 7

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

STEAKS & CHOPS

Hand Cut

USDA Prime Flat Iron* 6oz, Angus, LA.....	24 ⁰⁰
Wagyu Bavette* 8oz, Angus, LA.....	38 ⁰⁰
CAB Center Cut Filet* 6oz, 10oz, Angus, LA.....	65 ⁰⁰ /105 ⁰⁰
USDA Prime Delmonico Ribeye* 16oz, Angus, LA.....	105 ⁰⁰
CAB New York Strip* 16oz, Angus, LA.....	110 ⁰⁰
A5 Kagoshima* 4oz, Miyazaki, Japan.....	150 ⁰⁰

Bone In

USDA Prime Porterhouse* for Two 42oz, Angus, LA.....	260 ⁰⁰
USDA Prime Tomahawk Ribeye* 32oz, Angus, LA.....	234 ⁰⁰
USDA Prime Kansas City Strip* 18oz, Angus, LA.....	119 ⁰⁰
Riverview Farms Berkshire Pork Chop* 16oz, Ranger, GA.....	34 ⁰⁰

LAGNIAPPE

<i>Carpentier Style*</i> Fried Oysters, Worcestershire Pepper Gravy, Bacon & Scallions.....	17 ⁰⁰
JUMBO CRAB OSCAR*.....	19 ⁰⁰
SURF & TURF * Add 3 oz Lobster.....	24 ⁰⁰
HUDSON VALLEY FOIE GRAS*.....	24 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
Foie Gras Butter.....	Bone Marrow Butter.....	4 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

H&F Double Cheeseburger*.....	19 ⁰⁰
<i>Double Beef Patty, B&B Pickles, Red Onion, Kraft American Cheese</i>	
Steak Sandwich Au Jus*.....	26 ⁰⁰
<i>Aged White Cheddar, Pickled Onions, Horseradish Cream</i>	
Half Roasted Chicken* Hunter Cattle, Brooklet, GA.....	28 ⁰⁰
<i>Natural Jus, Charred Lemon, Thyme</i>	
Blackened Salmon*.....	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)

CANTONESE STYLE LOBSTER* (MP)

SIDES

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

House Cocktails



SPECIALTIES

Foxfire	14 ⁰⁰
<i>Bourbon, Mezcal, Green Apple, Allspice, Lemon, Red Wine</i>	
Letters From Hawaii	12 ⁰⁰
<i>Gin, Velvet Falernum, Pecan Orgeat, Passionfruit, Lemon</i>	
Jezebel's Garden.....	14 ⁰⁰
<i>Vodka, Brandy, Italicus, Ginger, Rosemary, Mint, Lime</i>	
Persephone.....	10 ⁰⁰
<i>Rum, Pomegranate, Curacao, Demerara, Lime</i>	

WHISK(E)Y

Iwai Mars	10
Glenfarclas 12yr	18
Compass Box Experimental Grain.....	33
Cathead Distillery, Old Soul Tin Type 7yr.....	37
Willett 9yr.....	68
Garrison Brothers Balmorhea.....	68
Lock Stock and Barrel 20yr	154

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>
Bud Light <i>Anheuser-Busch - 4⁰⁰</i>
Michelob Ultra <i>Anheuser-Busch - 5⁰⁰</i>
Coors Light <i>Coors Brewing Co. 6⁰⁰</i>

DRAFT BEER

Miller High Life, Lager <i>Miller - 4⁰⁰</i>
Los Bravos, Lager <i>Terrapin - 6⁵⁰</i>
Ukiyo, Rice Lager <i>Three Taverns Brewery - 7⁰⁰</i>
Radix, German Pilsner <i>Halfway Crooks - 7⁵⁰</i>
White Blackbird, Saison <i>Wild Heaven - 7⁰⁰</i>
Rapturous, Sour <i>Three Taverns Brewery - 7⁰⁰</i>
Tropicalia, IPA <i>Creature Comforts - 8⁰⁰</i>
Guinness, Stout <i>Guinness - 6⁵⁰</i>

Let's Wine Down

Franciacorta <i>Ca' del Bosco, Cuvée Prestige, Extra Brut, Lombardy, IT MV</i>	22 ⁰⁰ 105 ⁰⁰
Prosecco <i>Scarpetta, Brut, DOC, Veneto, IT 2021</i>	10 ⁰⁰ 40 ⁰⁰
Sauvignon Blanc <i>Amisfield, Central Otago, NZ 2021</i>	16 ⁰⁰ 64 ⁰⁰
Grüner Veltliner <i>Loimer Lois, Kamptal, AT 2021</i>	14 ⁰⁰ 56 ⁰⁰
Bellone <i>Cincinnato, 'Castore', IGT, Lazio, IT 2020</i>	13 ⁵⁰ 54 ⁰⁰
Chardonnay <i>Bravium, Russian River Valley, CA 2021</i>	16 ⁰⁰ 64 ⁰⁰
Chardonnay <i>Domaine Couturier, Mâcon-Loché, Les Longues Terres, Mâconnais, FR 2020</i>	20 ⁰⁰ 80 ⁰⁰
Pinot Noir <i>Siduri, Santa Barbara County, CA 2020</i>	16 ⁰⁰ 64 ⁰⁰
Pinot Noir <i>David Hill, Willamette Valley, OR 2021</i>	14 ⁰⁰ 56 ⁰⁰
Barbera d'Alba <i>Malvira', DOC, Langhe, Piedmont, IT 2017</i>	16 ⁰⁰ 64 ⁰⁰
Malbec <i>Ben Marco, Mendoza, AR 2020</i>	13 ⁵⁰ 54 ⁰⁰
Cabernet Sauvignon <i>McNab Ridge, Mendocino County, CA 2019</i>	15 ⁰⁰ 60 ⁰⁰
Cabernet Sauvignon <i>Girard, Napa Valley, CA 2019</i>	20 ⁰⁰ 80 ⁰⁰
*Bordeaux Blend <i>Château Haut-Bages Libéral, 5ème Cru Classé, Pauillac, FR 2015</i> ...	49 ⁰⁰ 196 ⁰⁰

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

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.*