

hand cut, 14oz
PRIME RIB
every wednesday evening

C. ELLET'S

join us for
JAZZ BRUNCH
every weekend 11am-3pm

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

OYSTERS ON THE HALFSHELL

Alabama Admirals AL	4 ⁵⁰	Pink Moon PEI	5 ⁰⁰	East Cape PEI	5 ⁰⁰
Northern Belle PEI	5 ⁰⁰	Murder Point AL	4 ⁵⁰		

APPETIZERS

Classic Shrimp Cocktail <i>Five Jumbo Shrimp with Traditional Accompaniments</i>	19 ⁰⁰	Housemade Pimento Cheese <i>Served with Pickles and Buttermilk Crackers</i>	13 ⁰⁰
Charbroiled Oysters (min. 3) <i>Herb Butter, Parmigiano Reggiano</i>	each 5 ⁰⁰	Hand Chopped Steak Tartare* <i>Capers, Shallot, Egg & Housemade Potato Chips</i>	21 ⁰⁰
Charlie's New England Style Lobster Roll <i>Buttered Toasted Brioche, Lemon, Mayonnaise</i> <i>ask about our "Connecticut Style" Lobster Roll!</i>	45 ⁰⁰	Loaded Potato Skins <i>Sharp Cheddar, Sour Cream, Green Onion & Benton's Bacon</i>	17 ⁰⁰
Crispy Fried Gulf Shrimp <i>Red Remoulade, Lemon</i>	22 ⁰⁰	Fried Oyster Babies <i>Five Gulf Oysters with Yeast Rolls, Cole Slaw, Pickles, Remoulade</i>	26 ⁵⁰
Lobster Bisque	18 ⁰⁰	Crab Rangoon <i>Sweet Chili Sauce</i>	12 ⁰⁰

SALADS

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

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

ENTRÉES

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

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

BRUNCH

Pancake Palooza <i>Large Stack of Pancakes, Sausage, Buttery Scrambled Eggs Serves Two</i>	24 ⁰⁰	French Onion Quiche <i>Sauteed Onions, Gruyere and Goat Cheese, Served with Fingerling Potatoes and Watercress Salad</i>	14 ⁰⁰
Southern Fried Chicken <i>Served with Mashed Potatoes, Gravy, Cole Slaw, and a Biscuit</i>	27 ⁹⁹	All Star Breakfast <i>Two Eggs, Biscuit, Sausage or Bacon, Hashbrowns, Tomato</i>	16 ⁰⁰
Oscar Eggs Benedict <i>Jumbo Lump Crab, Canadian Bacon, Hollandaise, Toasted English Muffin</i>	27 ⁰⁰	Sticky Bun <i>Soft Cinnamon Roll Baked in a Sweet Honey Pecan Glaze</i>	6 ⁰⁰
Steak and Eggs Benedict <i>Sirloin, Béarnaise Sauce, Fried Onion Ring, Toasted English Muffin</i>	29 ⁰⁰	Beignets <i>Three Dusted with Powdered Sugar</i>	7 ⁰⁰

STEAKS AND CHOPS

all steaks served à la carte - for today's full selection of steaks please ask a member of our team

Baseball Sirloin* (8oz)	45 ⁰⁰	CAB Filet* (6oz/10oz)	65 ⁰⁰ /110 ⁰⁰
USDA Prime Manhattan Strip* (8oz)	55 ⁰⁰	USDA Prime Delmonico Ribeye* (16oz)	95 ⁰⁰
Riverview Farms Berkshire Pork Chop* (14oz)	34 ⁰⁰	USDA Tomahawk Ribeye* (32oz)	180 ⁰⁰

BUTTER POACHED LOBSTER 45 | CRAB OSCAR 24 | CARPETBAGGER 17

Béarnaise* 5⁰⁰ | Foie Gras Butter 4⁵⁰ | C. Ellet's Steak Sauce Ø | Chimichurri 4⁰⁰ | Herbed Butter 4⁰⁰ | Garlic Confit 6⁰⁰

SIDES

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

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

COCKTAILS

BOSSA NOVA 15⁰⁰

Cachaça, Dry Curacao, Guava, Chinola, Lime

POLKA 15⁰⁰

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

CHARLESTON 15⁰⁰

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

DANZA 15⁰⁰

Tequila, Peychaud's Aperitivo, Grenadine, Grapefruit, Plum Bitters

CEILI 15⁰⁰

*Irish Whiskey, Espresso Liqueur,
Malted Milk Syrup*

MAYPOLE 15⁰⁰

Gin, Sloe Gin, Maraschino Liqueur, Ginger, Lemon

CALYPSO 14⁰⁰

Rum, Velvet Falernum, Coconut, Pineapple

MARINERA 7⁰⁰

Zero Proof - Guava, Pineapple, Lime, Soda

FROSE 12⁰⁰ / 19⁰⁰

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

BOTTLES AND CANS

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

DRAFT BEER

Los Bravos, Lager <i>Terrapin</i>	7 ⁵⁰
Farnia, Kolsch <i>Halfway Crooks</i>	9 ⁵⁰
White Blackbird, Belgian Style Saison <i>Wild Heaven</i>	7 ⁰⁰
Prince of Pils, Euro Style Pilsner <i>Three Taverns</i>	7 ⁰⁰
Dr. Robot, Sour <i>Monday Night Brewery</i>	7 ⁰⁰
Tropicalia, IPA <i>Creature Comforts</i>	8 ⁰⁰
Guinness, Stout <i>Guinness</i>	6 ⁵⁰
Miller High Life, Pilsner	5 ⁰⁰
Harvest Apple, Cider <i>Urban Tree</i>	8 ⁵⁰

WINES BY THE GLASS

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

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