



## BEFORE SUPPER

CLAM FRITTERS  
creole tartar, lemon 7.

FLASH FRIED GULF OYSTERS  
green tabasco remoulade 10.

TUNA POKE  
avocado, soy, mustard, yuzu, taro 12.

FRIED BURRATA  
tomato gravy, jalapeno pesto 8.

MUSHROOM TOAST  
goat cheese, thyme roasted expensive mushrooms, arugula,  
honey, truffle oil 7.5

CREAMY MUSHROOM BISQUE  
cup 3.5 bowl 5.5

MANHATTAN CLAM CHOWDER  
cup 3.5 bowl 5.5

SHRIMP LOUIS  
gem lettuce, cucumber, avocado, tomatoes, louis dressing 8.5

BIBB SALAD  
elijay apple, sweet grass dairy's thomasville tomme,  
peanut brittle, sorghum vinaigrette 8.

BEET SALAD  
yellow + chioggia beets, smoked ricotta, citrus, baby arugula,  
walnut, honey 8.

## SUPPER

our steaks are certified angus beef  
all entrees in this section served with smash fried potatoes + asparagus

"FLORENTINE" RIBEYE  
roasted garlic, rosemary 27.

FILET  
sauce bernaise 24.

HANGAR STEAK  
bordelaise 22.

FILET + FRIED MAINE LOBSTER TAIL  
sauce bernaise, creole tartar 34.

FILET + SNOW CRAB LEGS  
sauce bernaise, clarified butter 32.

SNOW CRAB LEGS  
clarified butter 24.

C+E FAMOUS BUTTERMILK FRIED CHICKEN  
springer mountain breast + leg, mac + cheese,  
"all day" braised greens, house made hot sauce 18.

BRAISED BEEF SHORT RIB  
smoked gouda grits, sautéed spinach, bordelaise,  
preserved lemon gremolata 17.

DUCK CONFIT  
smoked gouda grits, grilled broccolini, espagnole,  
blackberry + thyme 22.

GROUPER  
portuguese seafood "stew", grilled bread,  
smoked red pepper mayo 21.

SEAFOOD LASAGNA  
lobster, crab, shrimp, spinach, tomatoes,  
tarragon, lobster sauce 19.

SHRIMP + GRITS  
smoked gouda grits, heywood's tasso, caramelized onion,  
blistered tomatoes, low country sauce 16.5

## AFTER SUPPER SWEETS

CRANBERRY CHEESECAKE  
candied orange, chantilly cream 5.

SUGAR + SPICE DOUGHNUT HOLES  
eggnog cream 5.

DARK CHOCOLATE + PEPPERMINT POT DE CRÈME  
chantilly cream, crushed peppermint 5.

APPLE CAKE  
buttermilk ice cream, bourbon caramel 5.

## GOOD TO KNOW

We support local, sustainable, organic agriculture, as well as the humane raising and harvesting of animals. In addition, we follow the guidelines of the monterey bay aquarium seafood watch when selecting seafood for our menu. We do not sell bottled water out of respect for our planet.

For your convenience, we include an 18% gratuity on parties of 9 or more.