



# CELESTE

COASTAL CUISINE

## SPIRITS

CHAMPAGNE

- 8 -

MIMOSA

- 8 -

BLOODY MARY

- 8 -

## APPETIZERS

### STEAK CUT TEMPURA CALAMARI

wasabi - spicy remoulade

- 12 -

### CRISPY HARICOT VERTS

teriyaki - ginger - toasted cashew\*

- 10 -

### MINI BLUE CRAB CLAWS <sup>GF</sup>

herb butter - roasted jalapeno sauce

- 16 -

## SOUP/ SALAD

### SOUP DU JOUR

soup of the day

- 12 -

### CLASSIC NEW ORLEANS GUMBO

tasso - andouille - shrimp

- 12 -

### CHOPPED BEET SALAD <sup>GF</sup>

red & gold beets - mixed greens

goat cheese - walnuts\*

- 16 -

### THE CAESAR

grana padano - caesar dressing - bacon

- 10 -

### CELESTE WEDGE <sup>GF</sup>

bleu cheese - bacon - tomato

red onion - shrimp

- 12 -

### SALAD ENHANCEMENTS

4 jumbo shrimp (10) - prime rib (14)

## CLASSICS

### EGGS BENEDICT YOUR WAY

poached eggs - toasted english muffin

house-made hollandaise - breakfast potatoes

CLASSIC BENEDICT - 16 -

BACON BENEDICT - 18 -

FRIED OYSTER BENEDICT - 18 -

SMOKED SALMON BENEDICT - 18 -

ELA'S CRAB CAKE BENEDICT - 22 -

FILET BENEDICT - 24 -

### EGGS SARDOU

poached eggs - creamed spinach

artichoke - charon sauce

- 18 -

### SUNNY SIDE HASH

potato - pepper - onion - cheddar

sausage hash - sunny side up egg

breakfast potatoes - whole wheat toast

- 16 -

### STEAK & EGGS

4oz filet medallion - two eggs any style

breakfast potatoes - whole wheat toast

- 24 -

### BAGEL & LOX

smoked salmon - pickled red onion

tomato - avocado - everything bagel\*

toasted capers - cream cheese -

- 18 -

### FRENCH TOAST

classic french toast - breakfast potatoes

applewood smoked bacon

- 18 -

## OMELETS

### JUMBO LUMP CRAB OMELET

jumbo lump crab - peppers - chives

cheddar - breakfast potatoes

whole wheat toast

- 24 -

### SAGE SAUSAGE OMELET

sage sausage - wild mushrooms

smoked cheddar - breakfast potatoes

whole wheat toast

- 22 -

### GARDEN OMELET

goat cheese - arugula - peppers

tomato - caramelized onion

breakfast potatoes - whole wheat toast

- 18 -

## ENTREES

### BISCUITS & GRAVY

sage sausage gravy - homemade biscuits

- 24 -

### NEW ORLEANS BARBEQUE SHRIMP

head on - gouda - dirty rice

- 24 -

### JUMBO LUMP CRAB CAKES

siracha aioli - dirty rice - fried green tomato

- 28 -

### CAJUN SHRIMP JAMBALAYA <sup>GF</sup>

mild spice - andouille

- 24 -

### VEGETARIAN RAVIOLI PASTA

market vegetables - sundried tomato - pesto\*

- 22 -

### CELESTE GNOCCHI

neopolitan sauce - crab - pesto\* - parmesan

- 24 -

### PETITE FILET OSCAR

pan seared beef tenderloin - asparagus

jumbo lump crab - hollandaise

roasted rosemary-garlic potatoes

- 28 -

\* This product contains tree nuts | GF = Gluten free item.  
Please inform your server of any dietary restrictions  
Cross contamination can occur despite following safe handling protocols.

Corkage fee is \$25 per bottle  
Guest satisfaction on altered preparations will not be guaranteed  
20% gratuity may be added on all split checks and parties of 8 or more

Consuming raw or undercooked eggs, shellfish, poultry, fish, and meat may increase your risk of food borne illness.