

APPETIZERS

FRIED GREEN TOMATOES
pepper jelly - goat cheese - remoulade
- 12 -

BAKED BRIE
green tomato jelly - bacon - candied cashews
- 12 -

STEAK CUT TEMPURA CALAMARI
wasabi - spicy remoulade
- 12 -

SURF & TURF EMPANADA GF
seafood and beef
- 11 -

MINI BLUE CRAB CLAWS GF
herb butter - roasted jalapeno sauce
- 16 -

CRISPY HARICOT VERTS
terriyaki - ginger - toasted cashew*
- 12 -

BEEF CARPACCIO GF
basil caper mayo - fried capers - wontons
- 16 -

TUNA STACK GF
avocado - mango - cucumber salad - citrus
- 18 -

SAUTEED SEAFOOD BON BONS
sauteed market seafood cake - marinara sauce
- 11 -

SAUTEED MUSSELS GF
collard greens - bacon - crab meat
- 16 -

ARTISAN CHEESE BOARD
assorted meats & cheese
- 24 -

COASTAL FLAT BREAD
margherita or celeste (andouille + chorizo)
- 14 -

OYSTERS

FRESH DAILY OYSTERS
spicy cocktail sauce - mignonette
- 18 / 32 dz -

FRIED OYSTERS
spicy remoulade
- 16 -

CELESTE BAKED OYSTERS
pimento cheese - yellow pepper - jalapeño - shallots - gruyère - paprika
- 18 -

SOUP & SALAD

SOUP DU JOUR
chef's choice
- 12 -

CELESTE NEW ORLEANS GUMBO
tasso - andouille - shrimp
- 12 -

APPLE CIDER SALAD GF
manchego - celery root - apple cider vinegar - dijon
- 10 -

CHOPPED BEET SALAD GF
red & gold beets - mixed greens - goat cheese - walnuts*
- 14 -

THE CAESAR
grana padano - caesar dressing - bacon
- 12 -

CELESTE WEDGE GF
bleu cheese - bacon - tomato - red onion - shrimp
- 12 -

STEAK SALAD
mixed greens - tomato vinaigrette - strawberries - cucumber - feta cheese - croutons
- 22 -

SALAD ENHANCEMENTS
4 jumbo shrimp (16) - crab cake (8)
8oz lobster tail (26)

SIDES

truffle fries 8 • baked potato 8 • grilled asparagus 8
bacon brussels sprouts 8 • red beans 8 • risotto 8
cajun dirty rice 8 • haricot verts 8 • vegetable medley 8

* 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.

- a convenience fee of 2.25% will be added to all credit card transactions -



20 HATTON PLACE - UNIT 300 | HILTON HEAD, SC 29926
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ENTREES

DIVER SCALLOPS GF
crab risotto - asparagus - pancetta
- 42 -

PAN SEARED CAJUN GROUPER GF
sweet maple mashed potatoes - herb butter - vegetable medley
- 40 -

BLACKENED RED FISH
blue crab etouffee - gouda - stone ground grits
- 40 -

ATLANTIC SALMON MEUNIERE GF
pan seared - lemon - brown butter
mashed potatoes - vegetable medley
- 38 -

NEW ORLEANS BARBEQUE SHRIMP
head on - dirty rice
- 38 -

JUMBO LUMP CRAB CAKES
siracha aioli - dirty rice - fried green tomato
- 40 -

STEAMED LOBSTER GF
drawn butter - mushroom, vegetable, bacon risotto
- 48 -

CAJUN JAMBALAYA GF
chicken - shrimp - andouille - red rice
- 36 -

SHRIMP & GRITS GF
tasso ham- shrimp - smoked gouda grits
- 38 -

SEAFOOD SCAMPI
market fish - mussels - shrimp - pasta - chili oil
white wine - garlic - basil
- 42 -

VEGETARIAN SPINACH RAVIOLI
zucchini - butternut squash sauce - red beet chips - manchego cheese
- 34 -

CELESTE GNOCCHI
neopolitan sauce - crab - pesto - parmesan
- 38 -

ENTREES

8OZ LINZ FARM FILET MIGNON
yukon whipped potatoes - grilled asparagus
- 56 -

12OZ SMOKED PORK CHOP
steak fries - bacon wrapped asparagus - romesco sauce
- 44 -

16OZ SKILLET BONE-IN RIBEYE
steak fries - bacon brussels sprouts
- 54 -

12OZ PRIME RIB
served rare - baked potato - horseradish sauce - au jus
- 52 -

12OZ BLACKENED NEWYORK STRIP
baked potato - grilled asparagus
- 48 -



SAUCE ENHANCEMENTS
bernaise (6) - mushroom sauce (6)
red bordelaise (6)

STEAK ENHANCEMENTS
4 jumbo shrimp (16) - crab cake (8)
8oz lobster tail (26)

DESSERTS

KEY LIME PIE
sweetened condensed milk - graham cracker
- 8 -

BEIGNETS
french doughnuts - powdered sugar
- 6 -

STRAWBERRY CAKE
strawberry buttercream
- 10 -

CREME BRULEE GF
granulated sugar - vanilla bean
- 8 -

BREAD PUDDING
bourbon sauce - banana - peaches - vanilla ice cream
- 10 -

CHOCOLATE MOUSSE PIE
oreo - semi sweet chocolate - chocolate shavings
- 8 -