

Elliot's Table



By Family Meal HTX

Starters

Lump Crab Cakes / \$20
Lump Blue Crab. Panko. Peppers. Spicy Mayo. Sweet Chili Glaze. Crispy Leeks

Grilled Portuguese Octopus / \$21
Braised & Grilled Pulpo in Ancho Peppers. Gochujang Aioli. Pickled Arugula Salad. (Fried Option Available)

Drunken Mussels / \$20
PEI Mussels. Seafood Gravy. Gorgonzola. Jowl. Wine. Toast.

Greens

The Wedge / \$18
Iceberg. House Ranch. Tomato. Onion. Gorgonzola. Bacon. Black Pepper.

Cucumber & Tomato Salad / \$18
Cucumbers. Cherry Tomato. Blue Cheese. Onion. Egg Spread. Bacon. Dill. Arugula. Dijon Vinaigrette.

Pistachio Crusted Beet Salad / \$16
Roasted Beets. Arugula. Cherry Tomato. Pistachio. Bacon. Dill. Gorgonzola Vinaigrette. Balsamic. Seeds.

Caesar Salad / \$16
Scratch Caesar & Anchovie Dressing. Romain Lettuce. House Croutons. Shaved Parm. Grated Romano. Pepper. (Add Salmon + \$18 Add Shrimp or Fried Chicken +\$9)

Surf Mains

Shrimp & Grits / \$26
Head On Gulf Shrimp. Jowl. Seafood Gravy. Cheese Grits. Lemon. Herb Butter.

Cajun Salmon & Shrimp \$36
Wild Alaskan Salmon. Creole Cream. Cheese Grits. Cabbage. Zucchini. Broccoli. Grilled Gulf Shrimp.

Shrimp & Crab Ragu / \$38
Shrimp. Crab. Creole Alfredo. Fettuccine w/ Tomatoes. Spinach. Cabbage. Romano Cheese.

Blackend Snapper w/ Fried Rice / \$39
Blackend Snapper. Ginger Scallion Fried Rice. Lemon Miso Arugula Salad.

Miso Alaskan Cod /\$36
Blackened Cod. Carrot Gnger & Miso Sauce. Vegetable Risotto. Grilled Gulf Shrimp. Cabbage. Micro Greens.

On The Side

Roasted Veggies\$10
Hand Cut Fries\$8
Cheese Grits\$8
Garlic Mash Potaotes\$8
Asparagus\$10
Sauteed Spinach\$8
Risotto\$10

Additions

Grilled Gulf Shrimp\$3
Miso Butter\$3
Black Pepper Sauce\$6
Creole Cream Sauce.....\$8
Mushroom Cream Sauce...\$8
Split Dish.....\$6

**Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

Thai Chili Ribs / \$16 (Add Sprouts + \$6)
Oak Smoked Ribs. Organic Shrooms. Chili Sauce. Wonton. Sesame Seeds.

Gorgonzola Crispy Sprouts / \$16
Aged Gorgonzola. Chili Sauce. Aioli. Wasabi Dust.

Mac & Cheese / \$16
(Add Shrimp or Crispy Chicken \$9)
Scratch Alfredo. Penne. Romano. Gorgonzola. Basil.

Crispy Cauliflower / \$16
Gochujang Aioli. Pistachio. Dill. House Ranch.

Bread Service / \$9
Served with House Miso Butter

Between Bread

Cheddar or Blue Burger / \$18
Arugula. Tomato. Onion. Mayo. Mustard. Ketchup.

Black and Blue Burger / \$20
Arugula. Tomato. Onion. Bacon. XTRA Gorgonzola. Balsamic. Mayo. Mustard. Ketchup.

Burgers Served with Fresh Hand Cut Fries

Turf Mains

New York Strip & Fries / \$40 **
Baseball Cut NY Strip. Hand Cut Fries. Miso Herb Butter. (Add Mushroom Cream Sauce + \$8) (Add Black Pepper Sauce + \$6)

Chimichurri Steak / \$43 **
Sliced NY Strip. Chimichurri Salsa. Garlic Mashed Potatoes. Asparagus. Miso Herb Butter. Balsamic.

Pork Chop / \$30
Smoked and Seared Bone in Pork Chop. Crispy Potato Wedges. Spinach, Cabbage & Tomato. Bordelaise.

Creole Steak Dinner / \$43 **
Baseball Cut Ny Strip. Risotto. Roasted Vegetables. Lump Crab Cake. Cajun Cream Sauce.

Rib & Grits / \$29
Smoked Pork Ribs. Roasted Veggies. Cheese Grits. Chili Sauce. Sesame Seeds.

Lamb Chops / \$38 **
New Zealand Chops.Vegetable Risotto. Arugula Salad. Pickled Onions. Black Pepper Sauce. Miso Butter.

Chicken Parm w/ Creamy Penne Pesto / \$29
Chicken Parm. Red Sauce. Fresh Mozzarella. Penne Pesto. Green Beans & Grape Tomatoes.

Jennifer's Sweets

Chef Jennifer's Cake & Key Lime Pie

A&A Desserts

Chef Aaya's Selection

No split checks

Ben's Kobrand Wines

White

Chateau Jacques Chardonnay France 2023
Bottle / \$58
Taittinger Carneros Brut Rose France
Bottle / \$70
Jadot Chablis Premier Cru Burgundy 2021 Bottle / \$118
Red
Jadot Savigny Premier Cru Burgundy 2019 Bottle / \$142

Pete Contaldi Impression CA

White

Walton Tawny Port "Dessert" NV Napa
By the Glass 2oz / \$12
Moret Brealynn Pinot Rose 2024 Napa
By the Bottle / \$60
Robert Foley Chardonnay Napa 2025
By the Bottle / \$78
Crocketer & Starr Sauv Blanc 2012 Napa
By the Bottle / \$76
Red
Moret Brealynn Pinot Noir 2023 Napa
By the Bottle / \$94
Robert Foley Petite Sirah 2018 Napa
By the Bottle / \$120
Robert Foley Merlot 2018 Napa
By the Bottle / \$112
Walton Cabernet 2018 Napa
By the Bottle / \$118
Robert Foley Pinot Noir 2017 Napa
By the Bottle / \$128
Crocketer & Starr Cab Franc 2020 Napa
By the Bottle / \$126
Relic Kashaya Pinot Sonoma 2019
By the Bottle / \$140
Egelhoff Cabernet Sauvignon 2019 Napa
By the Bottle / \$140
Relic "The Prior" Cab Franc 2011 Napa
By the Bottle / \$184
Crocketer & Starr Cabernet "1 Post" 2022 Napa
By the Bottle / \$300

La Cigale Wine

White

~~Yeve Devienne Brut France
By the Bottle / \$50....By the Glass / \$46~~
Pierre Boever Grand Cru Rose Champagne France
By the Bottle / \$98
Pierre Boever Grand Cru Champagne 2018 France
By the Bottle / \$120
Red
Ty Caton Red Blend 2021 Sonoma
By the Bottle / \$72
~~Ty Caton Cabernet 2023 Sonoma
By the Bottle / \$82~~
Langhart & Hill Pinot Russian River 2021
By the Bottle / \$82
Giribaldi Barbaresco Italy 2018
By the Bottle / \$98
Sasso di Sole Brunello di Montalcino Italy 2017
By the Bottle / \$108

Melania Impero Wines

White

Campo Delle Rose Italy 2024
By the Bottle / \$50....By the Glass / \$16
Red
Lu Li Appassote Red Blend Italy 2023
By the Bottle / \$58
Masca Del Tacco Zinfandel Italy 2022
By the Bottle / \$64
Chisua DNA Montepulciano Italy 2020
By the Bottle / \$78
Elena Brunello di Montalcino Italy 2020
By the Bottle / \$90
Lu Li Limited Primitivo Italy 2023
By the Bottle / \$80

Travis's Wines

White

Mercat Cava Brut Barcelona Spain NV
By the Bottle / \$50....By the Glass / \$16
Chateau Ollieux Romanis Blanc France 2023
By the Bottle / \$60

Red

ZOE Red Blend Greece 2024
By the Bottle / \$48....By the Glass / \$14
Averaen Pinot Noir Oregon 2023
By the Bottle / \$58
Volver Single Vineyard Tempranillo Spain 2022
By the Bottle / \$56
Meiter Cabernet Sauvignon Washington 2022
By the Bottle / \$60
Scouts Honor Red Blend Napa 2024
By the Bottle / \$66
Corazon Malbec Argentina 2024
By the Bottle / \$76

Nick's French Country Wines

White

Franck Millet Sancerre Blanc France 2024
By the Bottle / \$78
Red
Rouge Bleu Mistral GSM France 2021
By the Bottle / \$65

Parker Wolf Wines

White

Tete-a-Tete Rouge Vin Gris California 2022
Bottle / \$64
Easton Sauv Blanc California 2023
By the Bottle / \$72
Red
Tete-a-Tete Rouge California 2016
Bottle / \$64
Vigne Del Malina Cab Franc Italy 2016
Bottle / \$60
Beatusille Cotes Du Rhone Italy 2023
Bottle / \$70
Easton Zinfandel California 2019
By the Bottle / \$92
Tentua Brunello Italy 2019
Bottle / \$130

Savor Wines

Red

Paradosso Montepulciano Italy 2023
By the Bottle / \$44....By the Glass / \$14
Leah Ross Pinot Noir Oregon 2022
By the Bottle / \$50....By the Glass / \$16
Chateau Pierre Bordeaux France 2020
By the Bottle / \$50.... By the Glass / \$16

Don's Wines

White

Excelsior Sauv Blanc South Africa 2025
By the Bottle / \$50....By the Glass / \$16
Red
Lone Oak Ranch Pinot Willamette 2023
By the Bottle / \$68
La Antigua Clasico Rioja Spain 2015
By the Bottle / \$62

Beviamo

White

Bornos Verdejo Spain 2020
By the Bottle / \$44....By the Glass / \$14

