



Named after my grandfather, Ely Shapley of Greenville, Ely's was established in February 2008 with an emphasis on top quality food and service in a comfortable fine dining atmosphere. We know you have many dining options in the area and are honored you chose to spend your evening with us. Welcome to Ely's. We appreciate your business.

Richard, Katie, Mitch & Joseph Shapley.

APPETIZERS

ELY'S BAKED KIBBEH ▪ 11

Ground beef, bulgur wheat, pinenuts, and spices with pita and cucumber laban

BARBECUED SHRIMP & GRITS ▪ 15

Three peeled, creole style bbq butter shrimp over spicy cheese grits (Entree size available for \$28)

CRAB CLAWS ▪ Mkt. price

Sautéed with garlic and lemon

ARTICHOKE HEART QUARTERS ▪ 14

Lightly battered and fried

EGGPLANT ELY ▪ 19

Layers of fried eggplant with lump crabmeat and spicy lemon cream

CRAWFISH & SHRIMP DIP ▪ 12

Served with toasted crisps

SALADS & SOUP

HOUSE SALAD ▪ 4.5

Field greens, red onion, tomatoes, and your choice of red wine vinaigrette, blue cheese, remoulade, or creamy balsamic dressing

TABOULI SALAD ▪ 4.5

A Lebanese bulgur wheat salad with parsley, green onions, tomatoes, spices, olive oil and lemon juice

SPINACH SALAD ▪ 8

Fresh spinach, bacon, pecans, mushrooms, red onion, warm bacon vinaigrette

WEDGE SALAD ▪ 10

A crisp wedge of iceberg lettuce, blue cheese crumbles, tomato, bacon, red onion and blue cheese dressing

CRAWFISH BISQUE ▪ Cup 7 ▪ Bowl 12

BEEF

TENDERLOIN TIPS* ▪ 39

12 oz. of lean beef, with grilled onions, peppers, and mushrooms

CENTER CUT FILET* ▪ 53 / 75

Our most tender cut at 8 or 12 oz.

FILET LOUISIANE* ▪ 66 / 89

Center cut at 8 or 12 oz. with creole bbq butter & shrimp

RIBEYE* ▪ 69

18-20 oz. hand-cut. USDA Prime with heavy marbling

COWBOY RIBEYE* ▪ Mkt. price by weight

with bone attached

NEW YORK STRIP* ▪ 59

A firmer 16-18 oz. USDA Prime cut

Ely's beef is aged a minimum of 28 days, prepared with Ely's Seasoning, and broiled at 1200°. Topped with garlic compound butter.

Ely's is not responsible for steaks requested medium well or above. All well done filets will be butterflied unless specified otherwise.

SEAFOOD

NEW ENGLAND SCALLOPS* ▪ 44

With white wine cream

REDFISH ▪ 44

Grilled gulf red drum served over wilted spinach, mashed potatoes, and topped with lump crab, green onion, and a white wine cream. (Pecan encrusted +4)

SWEET CHILI GLAZED SALMON* ▪ 35

North Atlantic salmon, lightly breaded, with a sweet chili glaze and steamed broccoli (also available seasoned and broiled with lemon and olive oil)

TUNA ▪ 49 (when available)

Yellowfin tuna topped with jumbo lump crab and served with lime ponzu and asparagus. Blackened and seared rare unless otherwise specified.

CRAB CAKE ▪ 34

Two 2.5 oz. crab cakes, broiled with lemon butter and asparagus

VEGETABLE PLATE ▪ 27

Grilled portobello cap, mashed potatoes with sautéed onions, roasted asparagus, fried eggplant with lemon cream

Beef & seafood entrees are served with a house or tabouli salad. Wedge +6, Spinach Salad +4 Bisque Cup +5

ENTREE ADDITIONS

JUMBO LUMP CRAB ▪ 19 / GULF SHRIMP ▪ 11 / SHRIMP LOUISIANE ▪ 13

SCALLOPS* ▪ 16 / SAUTÉED MUSHROOMS ▪ 8 / BLUE CHEESE CRUST ▪ 6 / GORGONZOLA-ASIAGO CREAM ▪ 5

SIDES

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| SAUTÉED MUSHROOMS ▪ 9 | STEAK FRIES w/ a side of Gorgonzola cream ▪ 9 |
| CREAMED SPINACH PARMESAN AU GRATIN ▪ 9 | MASHED POTATOES w/ sautéed onions ▪ 8 |
| STEAMED BROCCOLI ▪ 7 | ANGEL HAIR w/ Alfredo ▪ 8 |
| BROCCOLI BACON AU GRATIN ▪ 9 | GORGONZOLA - ASIAGO MAC & CHEESE ▪ 12 |
| ROASTED ASPARAGUS ▪ 8 | PEPPERED CHEESE GRITS w/ bbq butter ▪ 7 |

Please refrain from using your cell phone (other than texting) inside the restaurant. We ask that caps be removed when in the bar or dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

There will be a \$8 split plate entree charge. There will be a \$3 per person fee for cakes brought in for parties.

ELY's does not take personal checks. Gratuity of 20% may be added for parties of six guests or more.