

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

CRAB CLAWS - Half Pound 39

Sautéed or fried

FRIED OYSTERS - Half Dozen 12 - Dozen 24

A dozen or half dozen Louisiana oysters fried in corn meal

ARTICHOKE HEART QUARTERS - 14

Lightly battered and fried

EGGPLANT ELY - 19

Layers of fried egaplant 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* • 45

12 oz. of lean beef, with grilled onions, peppers, and mushrooms (limited nightly availability)

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

SEAFOOD

REDFISH - 45

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)

Beef & seafood entrees are served

with a house or tabouli salad.

Wedge +6, Spinach Salad +4

Bisque Cup +5

BARBECUED SHRIMP & GRITS - 32

Peeled, creole style bbq butter shrimp over spicy cheese grits

SWEET CHILI GLAZED SALMON* - 35

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 • 28

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

Entree additions

JUMBO LUMP CRAB = 19 / GRILLED OR FRIED SHRIMP = 11 / SHRIMP LOUISIANE = 13

SAUTÉED MUSHROOMS = 8 / BLUE CHEESE CRUST = 6 / GORGONZOLA-ASIAGO CREAM = 5

SIDES

SAUTÉED MUSHROOMS - 9

Ely's beef is aged a minimum of 28

days, prepared with Ely's Seasoning,

and broiled at 1200°. Topped with

garlic compound butter.

CREAMED SPINACH PARMESAN AU GRATIN • 9

STEAMED BROCCOLI • 7

BROCCOLI BACON AU GRATIN - 9

ROASTED ASPARAGUS • 8

STEAK FRIES w/ a side of Gorgonzola cream • 9

MASHED POTATOES w/ sautéed onions • 8

ANGEL HAIR w/ Alfredo • 8

GORGONZOLA - ASIAGO MAC & CHEESE - 12

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 you 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.