

ELY'S

RESTAURANT
& BAR

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 & SALADS

BAKED KIBBEH • 14

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

CRAB CLAWS • Half Pound 39

Sautéed or fried

FRIED OYSTERS • Half Dozen 16 • Dozen 28

A dozen or half dozen Louisiana oysters fried in corn meal

ARTICHOKE HEART QUARTERS • 15

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

HOUSE SALAD • 5

Mixed greens, tomatoes, red onion, and bread crisp with your choice of dressing.

TABOULI SALAD • 5

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

SPINACH SALAD • 9

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

WEDGE SALAD • 12

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* • 49

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

CENTER CUT FILET* • 56 / 78

Our most tender cut at 8 or 12 oz.

FILET LOUISIANE* • 69 / 91

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

RIBEYE* • 75

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

COWBOY RIBEYE* • Mkt. price by weight

with bone attached

NEW YORK STRIP* • 69

A firmer 16-18 oz. USDA Prime cut

All Ely's beef is aged a minimum of 28 days, seasoned and broiled at 1200°, and topped with garlic compound butter. Ely's is not responsible for steaks requested medium well or above.

SEAFOOD

NEW ENGLAND SCALLOPS • 54

With gouda grits, bacon jam and basil oil

REDFISH • 49

Grilled gulf red drum served over wilted spinach, mashed potatoes, and topped with lump crab, green onion, and a white wine cream.

SWEET CHILI GLAZED SALMON* • 40

Lightly breaded, with a sweet chili glaze and steamed broccoli (also available seasoned and broiled with lemon and olive oil)

SEABASS • 54

Sautéed and oven finished with, roasted carrots, haricot verts, and lemon herb (limited nightly availability)

CRAB CAKE • 34

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

BARBECUED SHRIMP & GRITS • 34

Peeled gulf shrimp (7) sautéed in creole style bbq butter over spicy cheese grits

VEGETABLE PLATE • 28

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 +10, Spinach Salad +7
Bisque Cup +5

ENTREE ADDITIONS

JUMBO LUMP CRAB • 19 / SHRIMP *fried or grilled* • 11 / LOUISIANE SHRIMP • 14 / LOUISIANE CRAB • 19

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

SIDES

SAUTÉED MUSHROOMS • 9

CREAMED SPINACH • 10

STEAMED BROCCOLI • 5

BROCCOLI BACON AU GRATIN • 10

ROASTED ASPARAGUS • 8

GARLIC HARICOT VERTS • 8

STEAK FRIES *w/ Gorgonzola cream* • 9

MASHED POTATOES *w/ sautéed onions* • 8

ANGEL HAIR *w/ lemon herb or Alfredo* • 6

GORGONZOLA - ASIAGO MAC & CHEESE • 13

GOUDA GRITS *w/ bacon jam* or SPICY CHEESE GRITS *w/ bbq butter* • 9

ROASTED CARROTS • 11

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

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.

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.