



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** ▪ 13.5
Three peeled, creole style bbq butter shrimp over spicy cheese grits (Entree size available for \$25)
- CRAB CAKES** ▪ 18
Two 2.5 oz. crab cakes, broiled
- ARTICHOKE HEART QUARTERS** ▪ 12
Lightly battered and fried
- EGGPLANT ELY** ▪ 16
Layers of fried eggplant with lump crabmeat and spicy lemon cream
- CRAWFISH & SHRIMP DIP** ▪ 10
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** ▪ 7.5
Fresh spinach, bacon, pecans, mushrooms, red onion, warm bacon vinaigrette
- WEDGE SALAD** ▪ 9
A crisp wedge of iceberg lettuce, blue cheese crumbles, tomato, bacon, red onion and blue cheese dressing
- CRAWFISH BISQUE** ▪ Cup 6 ▪ Bowl 9

BEEF

- TENDERLOIN TIPS*** ▪ 31
12 oz. of lean beef, with grilled onions, peppers, and mushrooms
- CENTER CUT FILET*** ▪ 38 / 52
Our most tender cut at 8 or 12 oz.
- FILET LOUISIANE*** ▪ 47 / 61
Center cut at 8 or 12 oz. with creole bbq butter & shrimp
- RIBEYE*** ▪ 48
18-20 oz. hand-cut. USDA Prime with heavy marbling
- COWBOY RIBEYE*** ▪ Mkt. price by weight
with bone attached
- NEW YORK STRIP*** ▪ 45
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.

SEAFOOD

- NEW ENGLAND SCALLOPS*** ▪ 37
With white wine cream
- STUFFED SHRIMP** ▪ 35
Five fried gulf shrimp stuffed with crab dressing, topped with alfredo cream and bacon
- BLACKFISH** ▪ 33
Grilled gulf black drum served over wilted spinach, mashed potatoes, and topped with jumbo lump crab, green onion, and a white wine cream (Pecan encrusted + 4)
- BLACKENED YELLOWFIN TUNA*** ▪ 34
A simple presentation with jumbo lump crab, jalapeño citrus ponzu, and asparagus
- SWEET CHILI GLAZED SALMON*** ▪ 27
North Atlantic salmon, lightly breaded, with a sweet chili glaze and steamed broccoli (also available seasoned and broiled with lemon and olive oil)
- VEGETABLE PLATE** ▪ 24
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 +5 Spinach Salad +3.5 Bisque Cup +4

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

ENTREE ADDITIONS

JUMBO LUMP CRAB ▪ 13 / BROILED CRAB CAKE ▪ 9 / STUFFED SHRIMP ▪ 14 / GULF SHRIMP ▪ 9 / SHRIMP LOUISIANE ▪ 9
SCALLOPS* ▪ 15 / CRAWFISH TAILS ▪ 12 / SAUTÉED MUSHROOMS ▪ 6 / BLUE CHEESE CRUST ▪ 6 / GORGONZOLA-ASIAGO CREAM ▪ 3

SIDES

- SAUTÉED MUSHROOMS ▪ 7
- CREAMED SPINACH PARMESAN AU GRATIN ▪ 8
- STEAMED BROCCOLI ▪ 6
- BROCCOLI BACON AU GRATIN ▪ 8
- ROASTED ASPARAGUS ▪ 8
- STEAK FRIES w/ a side of Gorgonzola cream ▪ 7
- MASHED POTATOES w/ sautéed onions ▪ 8
- ANGEL HAIR w/ Alfredo ▪ 6
- GORGONZOLA - ASIAGO MAC & CHEESE ▪ 8
- PEPPERED CHEESE GRITS w/ bbq butter ▪ 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk for food borne illness.
There will be a \$6 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.