



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

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.

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 & seafood entrees are served with a house or tabouli salad. Wedge +5 Spinach Salad +3.5 Bisque Cup +4

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

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 your 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.