



## Appetizers

### Seafood Cakes .....\$ 13

pan seared white fish, spicy horseradish remoulade and a bell pepper slaw

### Tuna Nachos\* .....\$ 14

sushi grade yellowfin tuna, sesame, sriracha sour cream, pickled ginger, wakame seaweed salad and crisp wonton chips

### Spigarello Salad .....\$ 12

a broccoli-kale hybrid with sliced beets, toasted pecans bacon bleu cheese crumble and roasted apple vinaigrette

### Seafood Charcuterie Plate .....\$ 16

thinly sliced pastrami-cured salmon with a dijon mayo, smoked tuna pate with pistachios and aguachile scallops with spiced Pepitas

### Eli's Calamari .....\$ 14

crispy fried calamari, sweet chile soy glaze, micro cilantro and toasted sesame seeds

### Warm Goat Cheese and Arugula Salad .....\$ 13

wild arugula, balsamic vinaigrette, dried cranberries, roasted piquillo peppers, toasted almonds, red onions and seared goat cheese

### Soup du Jour

\$ Price du Jour... \$

Executive Chef ~ Adi Mandel

Sous Chef ~ Erika Monat

★ Chapel Street ★ Block Island ★ 401 466 5230 ★ [www.elisblockisland.com](http://www.elisblockisland.com) ★

## Entrees

### Seared Scallops\* .....\$ 29

scallop chowder "broth", duck cracklings, roasted potatoes, sautéed fall vegetables

### Seafood Stew .....\$ 29

halibut medallions, calamari, local littlenecks, fall squash, cannellini beans, roasted cippolini onions, broccoli rabe, white wine shellfish broth & grilled country bread

### Pan Seared Halibut\* .....\$ 28

preserved lemon caper gremolata, roasted fingerlings, creamed broccoli & spinach pie

### Statler Chicken Breast .....\$ 26

pan roasted, Marsala demi with wild mushroom bread pudding and crispy fried brussels sprouts

### Eli's Burger\* .....\$ 19\*

ground prime short rib, sharp cheddar, crispy shallots, grilled bacon, garlic aioli, sliced tomato, toasted brioche bun, with house cut Parmesan truffle fries

◆ add seared foie gras \$10 ◆ add smoked shredded duck \$8

### Eli's Sirloin\* .....\$ 33

cast iron seared, roasted delicata squash, sautéed Tuscan kale, sweet potato smoked duck hash & sherry shallot reduction

★ we ask all guests please DO NOT use cell phones while in the restaurant..... ★ shared plate charge of \$4 on all items ...

★ a gratuity of 20% will be added to parties of six or more ★ we accept: **Visa** ★ **MasterCard** ★ **Discover** ★

★ \*: items served rare or raw may pose a potential health risk, please inform your server and Chef of any food allergies ...