



## Appetizers

**Baby Gem Lettuce** .....\$ 10

spring baby lettuce, olive oil poached tomatoes, pickled green grapes, candied walnuts,  
white verjus vinaigrette

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

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

**Hog Wings** .....\$ 12

crispy fried mini pork shanks, lemongrass coconut broth, apple ginger relish

**Seafood Charcuterie Plate** .....\$ 15

grilled seafood sausage w/ horseradish chive cream, smoked bluefish pate,  
house cured salmon, crispy taro chips, puffed capers

**Eli's Calamari** .....\$ 13

crispy fried local calamari, wasabi peas, scallions, shaved radish and avocado sirachi aioli

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

wild arugula tossed in balsamic vinaigrette, with 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

**Grilled Pork Collar** .....\$ 21

Vietnamese marinade, crispy purple rice cakes, sautéed mustard greens, toasted cashews

**Stuffed Flounder** .....\$ 27

crab, pine nut, spinach stuffing, creamed corn, balsamic honey syrup, pomme frites

**Grilled Salmon** .....\$ 28

honey mustard cilantro glazed, English pea puree, shaved horseradish,  
braised fennel & asparagus tips

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

ground prime short rib, toasted brioche bun, house made pimento cheese spread, caramelized  
vidalia onions, smoked bacon and thick cut Jenga fries

**Roasted Chicken Thighs** .....\$ 19

pan roasted crispy skin chicken thighs, buttermilk fried chicken leg, blue cheese potato gratin,  
charred broccoli, roasted herbed chicken jus

**Hanger Steak** .....\$ 29

grilled, artichoke potato cake, roasted baby carrots, vidalia onion soubise, crispy fried onion petal

**Pan Roasted Scallops** .....\$ 28

roasted acorn squash potato "risotto", creamed leeks, walnut kale pistou

★ 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 ...