



Appetizers

Panzanella Salad\$ 11

garlic rubbed and grilled ciabatta crouton's, oven roasted baby tomatoes, baby spinach, cucumbers shaved red onion, baby mozzarella and green goddess dressing

*Tuna Nachos**\$ 14

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

Pan Roasted Halibut Cheeks\$ 15

crispy sesame rice cakes, Cantonese style vegetables, soy mushroom broth

Hog Wings\$ 12

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

Seafood Charcuterie Plate\$ 16

chervil chilled mussel salad, scallop mousse, bacon lardons, smoked baby octopus and roasted carrot hummus

Eli's Calamari\$ 13

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

Warm Goat Cheese and Arugula Salad\$ 13

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

Entrees

Grilled Pork Collar\$ 22

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

Pan Seared Halibut\$ 28

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

Grilled Salmon\$ 26

grilled crispy skinned salmon, olive cous cous, grilled rapini and crab béarnaise

Eli's Burger\$ 19

ground prime short rib, toasted brioche bun, house made pimento cheese, caramelized vidalia onions, smoked bacon and Eli's "Cottage Fries"

Pan Roasted Statler Breast\$ 25

crispy polenta fries, citrus marinated grilled asparagus, caramelized onion & roasted tomato escabeche

Culotte Steak\$ 29

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

Pan Roasted Scallops\$ 28

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

Executive Chef ~ Adi Mandel

Sous Chef ~ Erika Monat

♦ Chapel Street ♦ Block Island ♦ 401 466 5230 ♦

www.elisblockisland.com

♦ 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 ...