

APPETIZERS

TUNA TWO WAYS

Blackened w/ Wasame Salad
& Tuna Pineapple w/ Ginger
Tartare & Wontons

16

MAMA'S FRIED GREEN TOMATOES

Light & Crispy w/ a
Touch Of Creole Sauce.
A Family Tradition

10

LOBSTER NACHOS

Crispy Tortilla, Fresh Pico
De Gallo, Crème Fraiche,
Queso Fresco,
Creamy Avocado

13

CHARCUTERIE

A Rustic Display of Gourmet
Cheeses & Assorted Meats,
Nuts, Fresh Fruit, & House-
made Crostini For Two

24

ELA'S CRAB STACK

Jumbo Lump Crab, Avocado,
Mango, Onion, Cucumber,
Peppers

16

OYSTERS ROCKEFELLER

Spinach, Bacon, Parmesan,
& Herb Bread Crumbs

14

ELA'S CALAMARI

Lightly Battered and Served
w/ Wasabi &
Spicy Remoulade

13

ROASTED CAROLINA BEET NAPOLEON

Red & Gold beets w/ Lightly
Fried Herb & Panko
Encrusted Goat Cheese

10

BEEF CARPACCIO

Shaved Tenderloin &
Pecorino w/ Baby Arugula,
Extra Virgin Olive Oil, &
Balsamic Reduction

13

HAND SELECTED

OYSTERS

Fresh Oysters w/ ELA'S
Cocktail Sauce
& Horseradish

DOZ / HALF DOZ MARKET PRICE

TOMATO BASIL MUSSELS

Fresh Tomatoes, Basil,
Prince Edward Island Mussels

14

HONEY LIME SHRIMP

Lightly Fried & Tossed w/
Honey Lime Sriracha Aioli

14

ELA'S CLASSICS

AHI TUNA TARTARE

Marinated Ahi Tuna, Fresh Cucumber,
Avocado Salad, Pickled Ginger

16

CLASSIC SHRIMP COCKTAIL

Southern Poached Shrimp, w/ ELA'S Cocktail Sauce

16

ELA'S CRAB CAKES

ELA'S Crab Cakes Feature a Blend of Chef's Coastal
Culinary Influence and the Nightingale Family's
Southern Roots. A Plentiful Portion of Jumbo Lump
Crab Meat is Hand Folded with ELA'S Southern Style
Family Ingredients, Then Moderately Seasoned & Pan
Seared Crisp. Offered as Both an Appetizer to Enhance
Your Meal or as an Entree.

APP 14 / ENTREE 32

SOUPS & SALADS

MAINE LOBSTER BISQUE

Hand Crafted & Slow Cooked Daily

11

SEAFOOD GUMBO

Traditional Creole Spices & Fresh Seafood

12

KUMATO CAPRESE SALAD

Fresh Mozzarella, Locally Sourced Kumato Tomatoes,
Fresh Basil, White Balsamic Glaze, Extra Virgin Olive Oil

11

PEAR ARUGULA SALAD

Fresh Arugula w/ Pears, Wensleydale Cranberry Cheese,
& Almonds Finished w/ a Pomegranate Acai Dressing

11

ELA'S CAESAR

Romaine Stalk w/ Traditional Caesar Dressing & Grana Padano

10

STEAKHOUSE WEDGE SALAD

Roma Crunch, Creamy Blue Cheese,
Bacon, Tomatoes, & Red Onions

10

SIDES

ELA'S TRUFFLE FRIES 10

HAND CUT STEAK FRIES 8

YUKON GOLD MASHED POTATOES 8

SEASONAL LOCAL VEGETABLES 8

FRESH ASPARAGUS 8

SAUTEED WILD MUSHROOMS 8

WILD MUSHROOM RISOTTO 12

CRAB RISOTTO 14

CITRUS LOBSTER RISOTTO 14

BY LAND

GRILLED PORK CHOP

Bone-In Pork Chop Over White Truffle Risotto,
w/ Asparagus, & Cabernet Demi Glace

36

VEAL OSSO BUCCO RAVIOLI

Saffron Infused Pasta w/ Sauteed Spinach in a
White Wine Demi-Glace, Grilled Pears, & Shaved
Parmesan Cheese

30

VEGETARIAN PASTA PRIMAVERA

Bucatini w/ Basil Pesto and Fresh Vegetables

28

MALBEC BRAISED SHORT RIB

Slow Roasted Daily w/
Aged Stone Ground Grits & Redeye Gravy
w/ Grilled Asparagus

32

SURF & TURF

Grilled Organic Brasstown Ribeye
and Maine Lobster Tail Served w/
Yukon Gold Mashed Potatoes & Broccoli

52

LINZ FILET MIGNON

Over Yukon Gold Mashed Potatoes w/
Blistered Tomatoes & Spinach

44

BRASSTOWN NEW YORK STRIP

Grassfed Organic NY Strip Served w/ Seasonal
Vegetables and Crispy Onion Straws

40

LINZ BLACK ANGUS BONE IN RIBEYE

Served w/ Wild Mushrooms, Steak Fries,
Finished w/ Herb Butter

50

PREPARATION OPTIONS

Grilled, Blackened, Coffee Rubbed, Peppercorn Encrusted, Pittsburgh

STEAK ENHANCEMENTS

Add 4 Jumbo Shrimp (12) . Add Crab Cake (14).

Add 6oz Lobster Tail (18). Add Bearnaise (4)

Add Black Truffle Cabernet Demi Glace (6).

STEAK TEMPERATURES

Rare : Cold Red Center

Medium Rare: Warm Red Center

Medium: Warm Pink Center

Medium Well: Hot, Slightly Pink Center

Well: Enjoy at your own risk

BY SEA

PAN SEARED DIVER SCALLOPS

Over Crab Risotto w/ Truffle Butter
& Crispy Pancetta

36

CRISPY DIAMOND SCORED FLOUNDER

Lightly Fried Locally-Sourced Fresh Whole Flounder
Over Sienna Rice Medley and Local Baby Vegetables
w/ a Sweet Thai Chili Glaze

32

SEAFOOD SCAMPI BUCATINI

Mussels, Shrimp, Scallops, in a White Wine
Scampi Sauce Over Bucatini Pasta

34

PAN SEARED GROUPEL

Lobster Butter, Sienna Rice Medley,
& Local Baby Vegetables

35

BLACKENED YELLOWFIN TUNA

Blackened & Served Rare w/ an Asian-Inspired Slaw w/
a Peanut*Ginger Dressing and Seaweed Salad
& Finished w/a Soy Ginger Sauce and Wasabi Aioli

34

STEAMED LOBSTER

Split Whole Lobster Tail and De-Shell'd Claws
Over Citrus Lobster Risotto

40

LOW COUNTRY SHRIMP & GRITS

Local Stone Ground Grits & Smoked Gouda w/
Jumbo Shrimp Sauteed in Tasso Ham Gravy

30

ELA'S CRAB CAKES

Jumbo Lump Crab Cakes w/ Shallot Butter,
Served w/ Sienna Rice Medley and
Grilled Local Baby Vegetables

32

SALMON ROCKEFELLER

Pan Seared Atlantic Salmon Stuffed w/ Spinach,
Bacon, & Parmesan/ Topped w/ Jumbo Lump Crab &
Served w/ Yukon Gold Mashed Potatoes and Asparagus

34

*This product contains peanuts

Please inform your server of any dietary restrictions

Corkage fee at the discretion of management
Guest satisfaction on altered preparations will not be guaranteed
20% gratuity may be added on all split checks
and parties of 8 or more

Consuming raw or undercooked eggs, shellfish, poultry, fish,
and meat may increase your risk of food borne illness.