



Appetizers

Panzanella Salad\$ 11
with garlic rubbed and grilled ciabatta crouton's, oven roasted baby tomatoes,
baby spinach, cucumbers shaved red onion 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\$ 13
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\$ 15
grilled seafood sausage w/ horseradish chive cream, smoked bluefish pate,
house smoked salmon, crispy taro chips, puffed capers, pickled mustard seeds

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

Soup du Jour
\$ Price du Jour... \$

Vegetarian menu online and available upon request in restaurant.

Desserts

Goat Cheese Cheesecake
crunchy peanut butter cookie crust with mulled wine gelee
and fresh grapes

Crème Caramel
rose caramel, crispy honey pistachio phyllo
and fresh strawberries

Boston Cream Brioche
vanilla pudding filled sweet brioche with a semisweet
chocolate ganache

\$9

We use local organic and sustainable products whenever possible.

Menu changes based on season and availability. Go to www.elisblockisland.com or www.blockislanddiningguide.com for the current menus.

Eli's prides itself on using local, organic and sustainable products Vegetarian Menus Available on Request. Menu changes often.

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

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

Chapel Street, Block Island 401-466-5230
we accept only Visa MasterCard Discover credit cards

Reservations not accepted. www.elisblockisland.com