

APPETIZERS



TUNA TWO WAYS Blackened w/ Wasame Salad & Tuna Pineapple w/ Ginger Tartare & Wontons 16	ELA’S CALAMARI Lightly Battered and Served w/ Wasabi & Spicy Remoulade 13
MAMA’S FRIED GREEN TOMATOES Light & Crispy w/ a Touch Of Creole Sauce. A Family Tradition 12	ROASTED CAROLINA BEET NAPOLEON Red & Gold beets w/ Lightly Fried Herb & Panko Encrusted Goat Cheese 10
LOBSTER NACHOS Crispy Tortilla, Fresh Pico De Gallo, Crème Fraiche, Queso Fresco, Creamy Avocado 13	BEEF CARPACCIO Shaved Tenderloin & Pecorino w/ Baby Arugula, Extra Virgin Olive Oil, & Balsamic Reduction 14
CHARCUTERIE A Rustic Display of Gourmet Cheeses & Assorted Meats, Nuts, Fresh Fruit, & House- made Crostini For Two 28	HAND SELECTED OYSTERS Fresh Oysters w/ ELA’S Cocktail Sauce & Horseradish DOZ / HALF DOZ MARKET PRICE
ELA’S CRAB STACK Jumbo Lump Crab, Avocado, Mango, Onion, Cucumber, Peppers 20	TOMATO BASIL MUSSELS Fresh Tomatoes, Basil, Prince Edward Island Mussels 16
OYSTERS ROCKEFELLER Spinach, Bacon, Parmesan, & Herb Bread Crumbs 14	HONEY LIME SHRIMP Lightly Fried & Tossed w/ Honey Lime Sriracha Aioli 16

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 34

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
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 34
SURF & TURF Grilled Organic Brasstown Ribeye and Maine Lobster Tail Served w/ Yukon Gold Mashed Potatoes & Broccolini 54
LINZ FILET MIGNON Over Yukon Gold Mashed Potatoes w/ Blistered Tomatoes & Spinach 54
BRASSTOWN NEW YORK STRIP Grassfed Organic NY Strip Served w/ Seasonal Vegetables and Crispy Onion Straws 48
LINZ BLACK ANGUS BONE IN RIBEYE Served w/ Wild Mushrooms, Steak Fries, Finished w/ Herb Butter 58
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 42
LOBSTER RAVIOLI Saffron infused Pasta w/ Sauteed Spinach, Minced Bacon, Bechamel Cream Sauce, Shave Parmesan Cheese 34
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 34
SEAFOOD SCAMPI BUCATINI Mussels, Shrimp, Scallops, in a White Wine Scampi Sauce Over Bucatini Pasta 36
PAN SEARED GROUPER Lobster Butter, Sienna Rice Medley, & Local Baby Vegetables 44
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 40
STEAMED LOBSTER Split Whole Lobster Tail and De-Shelled Claws Over Citrus Lobster Risotto 44
LOW COUNTRY SHRIMP & GRITS Local Stone Ground Grits & Smoked Gouda w/ Jumbo Shrimp Sauteed in Tasso Ham Gravy 36
ELA’S CRAB CAKES Jumbo Lump Crab Cakes w/ Shallot Butter, Served w/ Sienna Rice Medley and Grilled Local Baby Vegetables 34
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.*