



Appetizers

Entrees

Spinach and Bibb Lettuce Salad\$ 12

*golden raisins, pistachio oat crumble, pickled onions, sharp cheddar
buttermilk dressing*

Warm Goat Cheese and Arugula Salad\$ 13

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

Oysters on the Half Shell\$ 11

3 local oysters with coconut lemongrass gelée, citrus caviar, fried nori

Tuna Nachos\$ 15*

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

Duck 2 Ways\$ 15

*duck confit and sweet potato hash, cold smoked sliced duck breast,
over-easy local egg, fried parsnip chips*

Nicoise Style Seared Tuna\$ 28

*mustard and fennel crusted, Nicoise Olives, pickled green beans, roasted red bliss
potatoes, cherry tomatoes, radishes, sauce gribiche*

Crispy Skinned Salmon\$ 26*

*seared, with a horseradish potato latke, roasted beets and greens,
smoked walnut basil cream and candied lemon*

Cornish Game Hen\$ 26

*brined and roasted semi-boneless hen, white bean cassoulet, crackling crumbs,
slow braised cabbage, pickled radishes*

Eli's Burger\$ 19**

*custom blend of ground prime ribeye and flatiron with peppered bacon, herbed
farmer's cheese and micro cress, fresh spinach on a challah bun
with house pickled vegetables and our onion ring tower*

Bavette Bistro Steak\$36

*marbled cut, marinated and char-grilled with black garlic truffle puree,
Foie Gras Butter, potato croquette and creamed leeks*

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 ...