

Starters

Carolina Chowder

A rich cream chowder brimming with shrimp, clams, and potatoes.
\$4.25 cup/5.25 bowl

Oysters

*1/2 dozen 7.25, dozen 11.25 -chilled or steamed-
Bucket 26.95 (Steamed Only)*

Oyster Rockefeller

Half a dozen fresh oysters with spinach, bacon, and fresh herbs. Topped with a classic Hollandaise.
\$9.95

Stuffed Portabella

Large Portabella mushroom filled with spinach, sundried tomatoes, mushrooms, onion and cream cheese blend then baked. Finished with a white wine and lemon butter sauce.
\$8.95

Oyster Elijah's

Half a dozen fresh oysters baked with our famous crab dip
\$9.95

Olive and Cheese Bread

Black & Green olives on French bread toasted with garlic butter and Monterey Jack cheese.
\$5.95 half/9.95 whole

Crab Stuffed Mushrooms

Mushrooms with crabmeat filling, topped with parmesan bread crumbs, and baked with a lemon butter sauce.
\$9.95

Elijah's Red Chowder

Our tomato based chowder with clams, potatoes, carrots, leeks, onion, and seasonings.
\$4.25 cup/ 5.25 bowl

Oyster Combination

A presentation of both our oysters Rockefeller and oysters Elijah's (3 each).
\$9.95

Calamari

Tossed in seafood breader, lightly fried, and served with horseradish cream sauce and marinara.
\$8.25

Shells and Cheese

Sharp cheddar, Parmesan, and crème cheeses are blended with pasta shells and diced Virginia ham then baked in our oven.
\$5.95

Elijah's Hot Crab Dip

Fresh backfin crabmeat baked in cream, horseradish, and cheese; with garlic croutons
\$9.95

Shrimp and Cheese Bread

Baby shrimp seasoned with mayonnaise, lemon, and herbs on French bread toasted with garlic butter and Monterey Jack cheese.
\$6.95 half/9.95 whole

Clams

Served chilled on the half shell or steamed with garlic butter. \$6.00 1/2 doz / \$10.95 doz.

Salads

Elijah's Chef Salad

Mixed lettuce with smoked ham, turkey, Swiss and cheddar cheese, carrots, onions, cucumbers, tomatoes, olives, and egg.

\$9.95

Almond Chicken Salad

Diced chicken breast tossed with mayonnaise and seasonings; over mixed lettuce with pineapple, toasted almonds, egg, black olives, and tomato.

\$9.95

Caesar Salad

Crisp Romaine lettuce tossed with a house Caesar dressing, topped with garlic croutons and Asiago cheese.

\$7.95

Spinach Salad

Fresh spinach with carrots, tomatoes, walnuts, dried cranberries, blue cheese crumbles, and raspberry vinaigrette.

\$8.95

Shrimp Salad

Baby shrimp seasoned with mayonnaise, lemon, and herbs on mixed lettuce with tomato, egg, and black olives.

\$9.95

Black & Bleu Salad

Blackened flatiron steak with bleu cheese, onion, tomato, cucumber, red pepper and balsamic vinaigrette on mixed greens.

\$12.95

Greek Salad

Mixed lettuce, Feta cheese, cucumbers, green onions, pepperoncini, Kalamata olives, and tomatoes, with a Greek vinaigrette.

\$8.95

House Salad

Mixed lettuce, red onion, sliced mushroom, carrot, cucumber, tomatoes, and garlic croutons.

\$4.95/6.95 Double

Add chicken, calamari, salmon, or shrimp to any salad for \$4.95--Add Fried Oysters or Tuna \$5.95

Dressing selection includes Ranch, Blue Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette, and Fat Free Raspberry Vinaigrette

Pasta

Chicken and Shrimp Linguine

A blackened boneless chicken breast and sautéed shrimp are served in a creamy Alfredo sauce over pasta.

\$17.95

Seafood Marinara

Sea scallops and large shrimp sautéed and served over linguini with marinara and topped with grated Romano cheese.

\$18.95

Blackened Mahi on Linguine

An 8 oz. portion of Mahi blackened and sautéed shrimp served over linguine; topped off with diced scallions, and a creamy Alfredo sauce.

Vegetable Linguine

Spinach, mushrooms, onions, sun-dried tomatoes, and chick peas sautéed in olive oil, white wine, and seasonings over linguine pasta. Add grilled chicken or grilled shrimp \$4.95

\$10.95

Seafood

Salmon, Tuna, Grouper, or Mahi Mahi

8 oz portion of any of the above can be blackened, pan-seared, grilled, broiled, or prepared Teriyaki style; with seasoned rice and vegetables.

\$Market Price

Mixed Grill

The chef's selection of Salmon, Mahi, and Shrimp are chargrilled to perfection and finished with an herb butter. Served over rice and steamed vegetables.

\$19.95

Cape Fear Stuffed Shrimp

Large Shrimp stuffed with backfin crabmeat and seasonings, prepared fried or broiled with bacon.

Served with french fries and cole slaw..

\$18.95

Fish and Chips

Atlantic cod, deep fried; with french fries and coleslaw.

\$11.95

Soft Shell Crabs

Dredged in seasoned breading and fried to a crispy golden brown, served with seasoned rice and vegetables

\$21.95

Maine Lobster

Fresh lobsters are flown to us from New England markets when available. Steamed and served with new potatoes and corn on the cob.

\$Market Price

Shrimp and Scallops Elijah's

Large shrimp and sea scallops broiled in parmesan cream sauce, topped with Monterey Jack cheese. Served with seasoned rice and vegetables.

\$18.95

Crabcakes

Our savory Crabcakes coated with cornbread crumbs and pan-seared. Served with seasoned rice and vegetables

\$18.95

Shrimp Panned in Butter

Shrimp sautéed in a garlic butter wine sauce with scallions and diced tomatoes; with seasoned rice and fresh vegetables.

\$17.95

Seafood Platter

Farm raised catfish, shrimp, oysters, and sea scallops fried; served with french fries and cole slaw. Please no substitutions.

\$21.95

Other Fare

Surf and Turf

8oz. Filet Mignon is chargrilled to your liking and accompanied with your choice of shrimp or sea scallops broiled in garlic butter. With chefs potato and vegetable.

Peppered Filet Mignon

Center cut beef tenderloin is pan seared in cracked black pepper and finished with a brandy cream sauce. Served with Chef's potatoes and vegetables.

\$24.95

Prime Rib of Beef

12oz. of roasted Prime Rib is served au jus with chef's potato and vegetables. Friday and Saturday nights only.

New York Strip

10 oz. New York Strip is grilled and seasoned with herb butter. Served with Chef's potatoes and vegetables.

Stuffed Pork Chop

8 oz. center cut loin chop with cornbread and sausage stuffing, finished with apple cider reduction, served with fresh vegetables

Sesame Chicken

Boneless chicken breasts dredged in sesame seeds and seasoned flour then sautéed in olive oil. Served over teriyaki glazed oriental vegetables and seasoned rice.

Kids Stuff

Kids Fish 'n Chips

Atlantic cod is deep fried and served with a side of tartar sauce and french fries.

\$5.95

Pasta

Linguini pasta topped with choice of marinara sauce or creamy Alfredo sauce.

\$4.95

Kids Popcorn Shrimp

Tender baby shrimp, lightly fried. With french fries

\$5.95

Kids Grilled Cheese

Grilled cheddar cheese sandwich on white bread with french fries.

Kids Chargrilled Burger

4oz. ground chuck burger on a toasted bun with your choice of cheese, lettuce, and tomato. Served with fries.

\$5.95

An 18% gratuity will be added to all parties of 8 or more.