



**casual american grill and oyster bar on the  
Cape Fear River in downtown Wilmington**

*Dinner Starters*

<b>Carolina Chowder</b>	<b>\$4.25 cup / \$5.25 bowl</b>
A rich cream chowder brimming with shrimp, clams, and potatoes.	
<b>Elijah's Red Chowder</b>	<b>\$3.25 cup / \$4.25 bowl</b>
A spicy tomato based chowder with chopped clams, onions, bacon, and potatoes	
<b>Oysters</b>	<b>\$6.25 1/2 doz / \$10.25 doz</b>
Chilled select oysters served raw on the half shell	
<b>Clams</b>	<b>\$6.00 1/2 doz / \$10.95 doz</b>
Served chilled on the half shell or steamed with garlic butter	
<b>Oysters Elijah's</b>	<b>\$8.95</b>
1/2 dozen fresh oysters baked with crabmeat and sherry cream sauce	
<b>Oysters Rockefeller</b>	<b>\$8.95</b>
1/2 dozen fresh oysters with spinach, bacon, fresh herbs, and Hollandaise	
<b>Hot Crab Dip</b>	<b>\$8.99</b>
Fresh backfin crabmeat baked in cream, horseradish, and cheese; with garlic croutons	
<b>Crab Stuffed Mushrooms</b>	<b>\$8.95</b>
mushrooms with crabmeat filling, topped with parmesan bread crumbs, and baked with lemon butter sauce	
<b>Shrimp and Cheese Bread</b>	<b>5.95 half / 8.95 Whole</b>
baby shrimp season with mayonnaise, lemon, and herbs on French bread with Monterey Jack Cheese	
<b>Olive and Cheese Bread</b>	<b>4.95 half / 8.95 Whole</b>
black and green olives on French bread with garlic butter and Monterey Jack Cheese	
<b>Calamari</b>	<b>\$7.95</b>
Tossed in seafood breader, lightly fried, and served with horseradish cream sauce and marinara	

*Dinner Salads*

<b>House Salad</b>	<b>3.25 / Double House 6.95</b>
mixed lettuce, red onion, sliced mushroom, carrots, cucumber, and tomato	
<b>Caesar</b>	<b>\$7.25</b>
romaine lettuce, shredded Romano cheese, and crisp croutons with house made dressing	
<b>Spinach Salad</b>	<b>\$7.95</b>
fresh spinach with carrots, tomatoes, walnuts, dried cranberries, blue cheese crumbles, and raspberry vinaigrette	
<b>Greek Salad</b>	<b>\$7.25</b>
mixed lettuce, Feta cheese, cucumbers, green onions, pepperoncini, Kalamata olives, and tomatoes with Greek vinaigrette	
<b>Almond Chicken Salad</b>	<b>\$8.25</b>
diced chicken breast tossed with mayonnaise, pineapple, and toasted almonds on mixed lettuce, with egg, black olives, and tomato	
<b>Elijah's Chef Salad</b>	<b>\$8.25</b>
mixed lettuce with smoked ham, turkey, Swiss and cheddar cheese, carrots, onions, cucumbers, tomatoes, olives, egg	
<b>Shrimp Salad</b>	<b>\$8.99</b>
baby shrimp seasoned with mayonnaise, lemon, and herbs on mixed lettuce with tomato, egg, and black olives	

*Dinner Entrees*

<b>Fresh Catch</b>	<b>\$18.95</b>
Salmon, Tuna, Grouper, or Mahi Mahi: any 8 oz. portion of the above can be blackened, pan-seared, grilled, broiled, or prepared Teriyaki style; with seasoned rice and vegetables	
<b>Fish and Chips</b>	<b>\$10.95</b>
fresh cod, deep fried; with french fries, coleslaw, tartar sauce, and malted vinegar	
<b>Shrimp Panned in Butter</b>	<b>\$16.95</b>
Large shrimp sauteed in a garlic butter wine sauce with scallions and diced tomatoes; with seasoned rice and fresh vegetables	
<b>Cape Fear Stuffed Shrimp</b>	<b>\$17.95</b>
large shrimp with crabmeat filling deep fried or broiled. Served with french fries and cole slaw.	
<b>Crabcakes</b>	<b>\$17.95</b>
Your choice-deep fried with Old Bay or pan seared with low country seasonings and corn bread crumbs; with seasoned rice and vegetables	
<b>Mixed Grill</b>	<b>\$18.95</b>
Chef's selection seafood mix lightly grilled with seasoned butter	
<b>Seafood Platter</b>	<b>\$18.95</b>
fresh fish, shrimp, oysters, and sea scallops breaded and lightly fried	
<b>Shrimp and Scallops</b>	<b>\$16.95</b>
Large shrimp and sea scallops broiled in parmesan cream sauce, topped with Monterey Jack Cheese; with seasoned rice and fresh vegetables	
<b>Soft Shell Crabs (when available)</b>	<b>Market Price</b>
deep fried in crispy seafood breader; served with seasoned rice and fresh vegetables	
<b>Maine Lobster</b>	<b>Market Price</b>
fresh lobsters from New England markets when available. Steamed and served with new potatoes and corn on the cob	
<b>Chicken and Shrimp Linguine</b>	<b>\$16.95</b>
blackened chicken breasts are presented with sauteed shrimp and scallions over linguine with a parmesan cream sauce	
<b>Seafood Marinara</b>	<b>\$16.95</b>
Large shrimp and sea scallops are sauteed and served over linguine with marinara sauce	
<b>Blackened Mahi on Linguine</b>	<b>\$18.95</b>
Blackened Mahi Mahi on linguine w/ fresh shrimp sauteed in parmesan cream sauce; finished with freshly grated Romano cheese	
<b>Vegetable Linguine</b>	<b>\$10.95</b>
Seasonal vegetables sauteed in olive oil, white wine, and seasonings; with grilled chicken or shrimp add \$3.00	
<b>Sesame Chicken</b>	<b>\$21.95</b>
boneless breasts dredged in sesame seeds and seasoned flour, drizzled with olive oil, baked, served on teriyaki glazed oriental vegetables; with seasoned rice	
<b>Stuffed Pork Chop</b>	<b>\$17.95</b>
8 oz. center cut loin chop with cornbread and sausage stuffing, finished with apple cider reduction; served with fresh vegetables	
<b>Peppered Filet Mignon</b>	<b>\$24.95</b>
USDA center cut beef tenderloin is pan-seared in cracked black pepper and finished with a brandy cream sauce	
<b>New York Strip</b>	<b>\$21.95</b>
12 oz. New York Strip is chargrilled with seasoned butter. Accompanied by chef's potato and vegetable medley.	
<b>Elijah's Surf and Turf</b>	<b>\$27.95</b>
USDA center cut beef tenderloin is chargrilled and served with choice of large shrimp or sea scallops broiled in garlic butter	

Open for Lunch, Dinner and Sunday Brunch  
 Sunday – Thursday 11:30am – 10pm  
 Friday & Saturday 11:30am – 11pm  
 Sunday Brunch served 11:30am – 3pm

**Lunch and Oyster Bar menu online**