



STARTERS



SHRIMP COCKTAIL 5.50
Cold boiled Calabash shrimp served on a bed of lettuce with cocktail sauce.

OYSTER COCKTAIL 5.95
Local raw oysters served with Saltines and our own cocktail sauce for dipping.

CRABCAKES 6.95
Two delicious crabcakes served with a creamy horseradish sauce for dipping.

STEAMED CLAMS (12) 8.95
Local clams in the shell, steamed open and served with melted butter.

CALAMARI 6.95
Delicious little suckers! Fried golden brown and served with marinara sauce.

ONION RINGS 3.00
A generous basket of onions battered and fried in our own kitchen.

SOUPS



NEW ENGLAND CLAM CHOWDER
Cup 3.00 ... Bowl 4.00

LOWCOUNTRY CRAB BISQUE
A creamy blend of lump crabmeat and spices.
Cup 3.25 ... Bowl 4.25

OYSTER STEW Bowl 5.00
A milk-based soup with lightly cooked local oysters.

VEGETABLE SOUP Bowl 2.50
Campbell's - Straight from the can!

SALADS

SHRIMP SALAD 7.95
Fresh boiled Calabash shrimp and vegetables tossed with your choice of dressing on a bed of lettuce

ONE TRIP SALAD BAR 2.50

ALL-U-CAN-EAT SALAD BAR 4.50

Etta's of CALABASH

Serving Fine Seafood Since 1950
♥ We are proud to be frying our seafood in reduced-fat vegetable oil

All platters are fried Calabash style.
Broil almost anything - Add \$1.50

SEAFOOD PLATTERS

DELUXE PLATTER 14.00
A Little Bit of Everything! Flounder, Shrimp, Oysters, Deviled Crab and Scallops.

LARGE PLATTER 13.00
Flounder, Shrimp, Oysters and Deviled Crab.

SMALL PLATTER 12.00
Flounder, Shrimp and Oysters.

SOFT-SHELL CRABS (3) 15.00

FRIED CATFISH (Whole) 10.00

CREATE YOUR OWN SEAFOOD PLATTER!

Choose any one, two or three seafoods from below.
Highest price item determines price of platter.

	Small	Large
Fried Shrimp	11.00	12.00
Boiled Shrimp	12.00	14.00
Fried Clam Strips	11.00	12.00
Fried Oysters	12.00	14.00
Fried Flounder	12.00	13.00
Fried Scallops	12.00	14.00
Deviled Crabs (5)		10.00



All seafood Entrées served with French Fries,
Cole Slaw and Hushpuppies

Substitute Baked Potato Instead of Fries - Add 25¢
No substitutions for deviled crab on platters.

15% Gratuity May Be Added To Parties of 6 or more



SPECIAL ENTRÉES



SAUTEED SHRIMP 12.95
Calabash shrimp sauteed in butter and spices.

SAUTEED SCALLOPS 14.95
Sea scallops sauteed in butter and spices.

GRILLED TUNA 12.00
An 8 ounce Tuna Steak grilled to perfection.

STUFFED FLOUNDER (Broiled) 13.50
Our own recipe of fillet of flounder stuffed with shrimp and crabmeat dressing.

ALASKAN SNOW CRAB LEGS 17.50

GRILLED CHICKEN BREAST 11.00
Above served with cole slaw, french fries and vegetable of the day.

STEAK DINNERS

RIBEYE STEAK 14.00

STEAK & LEGS 20.00
Ribeye steak and two Alaskan Snow Crab Leg Clusters.

STEAK & SHRIMP 17.50
Rib-eye steak and fried Calabash shrimp.
Above served with choice of potato, salad bar and vegetable of the day.

FOR LAND LOVERS

HAMBURGER STEAK 8.00

BARBECUE PLATE (PORK) 8.00

CHICKEN STRIPS 8.00
Above served with french fries, cole slaw and hushpuppies.

SPAGHETTI DINNER with Salad and Garlic Toast .. 8.00

SENIOR CITIZENS AND KIDS MENU

CHOOSE TWO SEAFOODS (choice 1 or 2) 7.75
Flounder, Shrimp, Oysters, Clam Strips or Deviled Crab

KIDS (12 and under please) 1 Item 5.00

2 Different items 6.00
(flounder, shrimp, clams or deviled crab.) Served with fries.

BOILED SHRIMP 9.50

FRIED SCALLOPS 9.50

CHICKEN STRIPS 5.00
Above served with french fries, cole slaw and hushpuppies.

SPAGHETTI with meat sauce and toast 5.00

SANDWICHES

CHEESEBURGER	3.00
BAR-B-QUE SANDWICH	3.50
SHRIMP SANDWICH	4.50
OYSTER SANDWICH	5.50
SCALLOP SANDWICH	5.50
SOFT SHELL CRAB SANDWICH	5.50
FLOUNDER SANDWICH	4.50
CRABCAKE SANDWICH	4.50
<i>All of the above served with choice of Lettuce & Tomato or Cole Slaw</i>	
FRENCH FRIES WITH SANDWICH	Add \$1.00

SIDE ORDERS

SHRIMP	4.00
FLOUNDER (one fillet)	4.00
DEILED CRAB	1.50
OYSTERS	5.00
SCALLOPS	5.00
CLAM STRIPS	3.75
SOFT SHELL CRAB	5.00
FRENCH FRIES	1.50
BAKED POTATO	1.25
COLE SLAW (one scoop)	1.00
COLE SLAW (pint to go)	2.00
HUSHPUPIES (1 dozen)	1.50

BEVERAGES \$1.50

Soft Drinks • Coffee • Iced Tea • Hot Tea • Milk

Ask your server to describe our homemade desserts!

Beer, Wine and mixed Drinks Available



*Ella's
welcomes you to
Calabash, North Carolina
"Seafood Capital of the World"*

Legend has it that local Indians named Calabash after a crooked-necked gourd shaped like the Calabash River.

Spanish explorers are believed to have passed through the region hoping in vain to establish a Spanish Colony here. It was the English, however, who were to succeed in settling the area, establishing rice and indigo plantations up and down the coast of the Carolinas.

During the Revolutionary War, Continental soldiers camped nearby, and in 1791, President Washington passed through the region, purportedly via the Old Georgetown Road, only recently reopened and paved.

During the War Between The States, Southern Blockade Runners easily slipped in and out of the craggy Carolina coast, including the Calabash inlets. The largest fort of the Confederacy, Fort Fisher, was located at the mouth of the Cape Fear River.

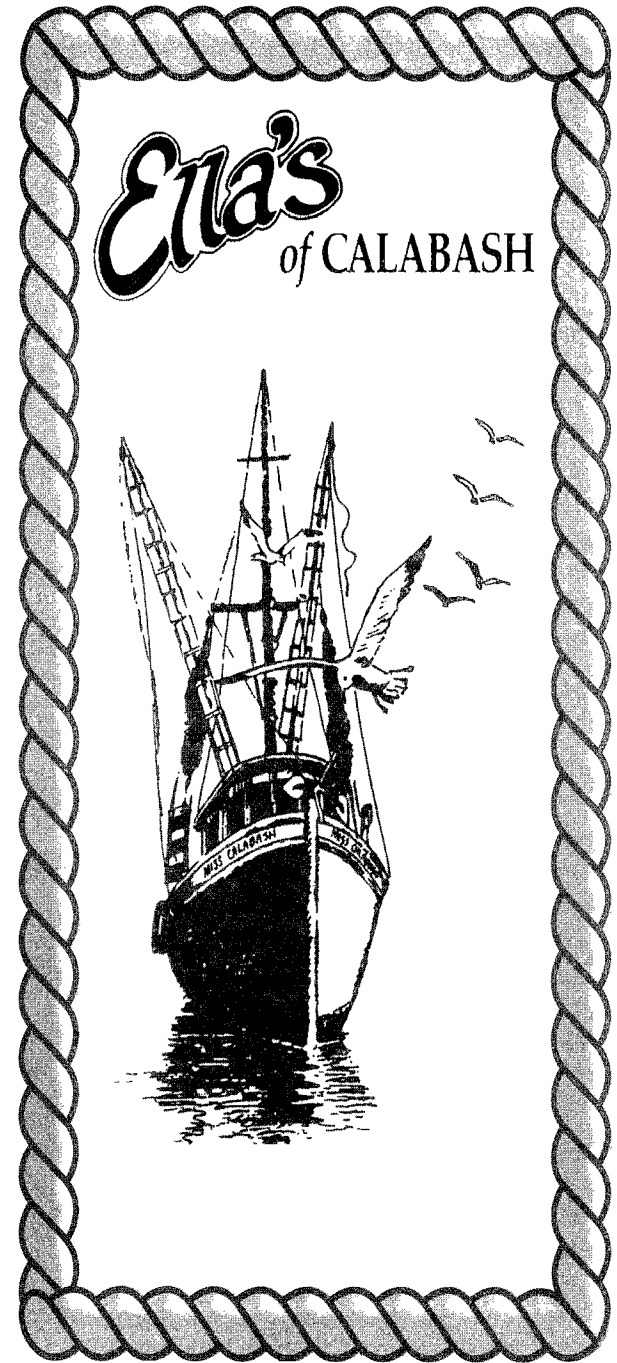
In 1950, after years of fishing to provide for their family, Lawrence and Ella High built a one-room restaurant in Calabash. With the help of their children and his mother, Amanda, they began sharing their fresh catches with locals and tourists year round.

In the 1980s, their daughter, Sheryl Hardee, assumed the reins of ownership and has continued the tradition of serving the freshest seafood available in a family atmosphere, still prepared in the Southern batter fried style for which Calabash is now famous.

Today, the third and fourth generations strive together to provide you with the same quality and hospitality that has been our trademark for half a century. We hope you enjoy your dining experience and visit to our home, the Seafood Capital of the World.

(910) 579-6728

You're always welcome at Ella's. Please Come Again!



*Serving Fine Seafood
Since 1950*