

# • A P P E T I Z E R S •

## HOUSE MADE ANDOUILLE & BOUDIN SAUSAGES

Southern Cooked Greens, Beer Braised Onions,  
Whole Grain Mustard, House Made Worcestershire Sauce • 10

## SCALLOP PAN ROAST

Benton's Country Ham, Chili Butter,  
Herb Bread Crumbs • 13

## EMERIL'S NEW ORLEANS BARBECUE SHRIMP

Petite Rosemary Biscuit, Chives • 12

## BLUE CRAB & SAFFRON GEMELLI

Confit Tomatoes, Herb Bread Crumbs, Burrata Mozzarella • 17

## CRISP POINT JUDITH CALAMARI

Olive Salad, Parmesan, Smoked Tomato Sauce • 15

## GULF SHRIMP STUFFED CLAMS

Chorizo, Caldo Verde Butter • 14

## SMOKED EXOTIC MUSHROOMS

Housemade Tasso Ham, Angel Hair Pasta, Pecorino • 13

## DUCK WINGS

Sticky Glaze, Shaved Celery, Blue Cheese Vinaigrette • 14

## • S O U P S & S A L A D S •

### EMERIL'S SALAD

Baby Mixed Greens, Balsamic Vinaigrette, Sun-Dried Tomatoes,  
Pepper Jack Cheese, Seasoned Croutons • 9

### BABY ICEBERG LETTUCE WEDGE

Pork Belly Croutons, Cherry Tomato, Picked Onions, Garlic,  
Hard Cooked Egg, Buttermilk – Herb Dressing • 14

### LITTLE GREENS SALAD

Honey Crisp Apples, Point Reyes Blue Cheese,  
Candied Pecans, Crispy Bacon, Herb Vinaigrette • 13

### FRESH TUNA & WATERMELON SALAD

Feta Cheese, Jalapeño, Baby Arugula, Cilantro Lime Vinaigrette • 14

### GUMBO OF THE DAY • 8

### SOUP OF THE DAY • 8

## • C H E E S E B O A R D •

### TWO CHEESES • 12    FOUR CHEESES • 24

Served with assortment of housemade jams, pickled fruits or vegetables,  
candied nuts, local honeycomb and housemade sourdough.

#### SMOKEY BLUE

Cow, Pasteurized, Oregon

#### LA MAROTTE

Sheep, Pasteurized, France

#### MOSES SLEEPER

Cow, Pasteurized, Vermont

#### ALEX

Cow, Raw, Germany

## • ENTRÉES •

### ANDOUILLE CRUSTED GULF DRUM

Grilled Vegetables, Shoestring Potatoes, Glazed Pecans, Creole Meunière • 29

### DAILY GULF FISH • MKT

### SWEET BARBECUED SALMON

Fingerling Potatoes – Andouille Hash, Crispy Onions, Housemade Worcestershire • 28

### FRIED JOYCE FARMS CHICKEN

Madeira Jus, Red Pepper Romesco, Cauliflower Mac-N-Cheese • 30

### GRILLED BEEF TENDERLOIN

Roasted Oyster Mushrooms And Broccoli, Swiss Chard,  
Green Peppercorn Horseradish Crème Fraîche • 40

### SUGAR CANE LACQUERED DUCK

Crispy Jasmine Rice, Duck Liver Mousse, Pecans, Cane Vinegar Glazed Vegetables • 33

### GRILLED PORK CHOP

Caramelized Sweet Potatoes, Tamarind Glaze, Green Chile Mole • 34

### GRILLED LAMB "T BONE"

Saffron Rice, Citrus Salsa, Candied Ginger • 30

### LOBSTER FETTUCINI

Maine Lobster, Lemon – Pepper Fettucini,  
Roasted Mushrooms, White Truffle Lobster Butter • 32

## • SIDES •

SKILLET GREENS • 8

CARAMELIZED SWEET POTATOES • 7

YUKON GOLD POTATO PURÉE • 7

GRILLED VEGETABLES • 7

J.K.'S GRAND MARNIER CHOCOLATE SOUFFLÉ • 10

*[ Please allow 30 minutes preparation time ]*

EXECUTIVE CHEF

Emeril Lagasse

CHEF DE CUISINE

Douglas Braselman

PASTRY CHEF

Jeremy Fogg

GENERAL MANAGER

Ray Gumpert