

• 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 BARBECUED 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

PEACHES & HAM

Grilled Peaches, Benton's Country Ham, Candied Pecans,
Goat Cheese, Arugula, Chili Balsamic • 15

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.

LITTLE HOSMER

Cow, Pasteurized, Vermont

LA MAROTTE

Sheep, Pasteurized, France

VERDECAPRA

Goat, Pasteurized, Italy

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]