

• LUNCH MENU •

• APPETIZERS •

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

Petite Rosemary Biscuit, Fresh Chives • 12

HOMEMADE ANDOUILLE AND BOUDIN SAUSAGES

Southern Cooked Greens, Beer Braised Onions,
Whole Grain Mustard, Emeril's Worcestershire Sauce • 10

GULF SHRIMP STUFFED CLAMS

Chorizo, Caldo Verde Butter • 14

SMOKED EXOTIC MUSHROOMS

Housemade Tasso Ham, Angel Hair Pasta, Pecorino • 13

FLASH FRIED CREOLE MARINATED CALAMARI

Olive Salad, Smoked Tomato Sauce, Parmesan • 15

DUCK WINGS

Sticky Glaze, Shaved Celery, Blue Cheese Vinaigrette • 14

• SOUPS & SALADS •

OUR EMERIL'S SALAD

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

LITTLE GREENS SALAD

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

FRESH TUNA & WATERMELON SALAD

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

BABY ICEBERG LETTUCE WEDGE

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

SOUP OF THE DAY • 8

GUMBO OF THE DAY • 8

• ENTRÉES •

ANDOUILLE CRUSTED GULF DRUM

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

CHICKEN & WAFFLES

Hot Fried Chicken Thighs, Sweet Corn-Belgian Waffle,
Cane Syrup, Cucumber Crema, Cajun Caviar • 18

EMERIL'S "WHO DAT" BURGER

Double Decker Burger with Remoulade, American Cheese,
Shaved Onion, Drew's Pickles, Hand Cut Fries • 16

PASTRAMI SALMON "RACHEL"

Housemade Black Sesame Bagel, Cabbage Slaw, Gruyere,
Russian Dressing, Chopped Egg, Crunchy Mustard • 15

CREATIVE FISH OF THE DAY • MP

SWEET BARBECUED ROASTED SALMON

Fingerling Potatoes – Andouille Hash, Crispy Onions,
House Made Worcestershire • 28

PANCETTA ROASTED RAINBOW TROUT

Fresh Pappardelle Pasta, Charred Corn, Oyster Mushroom,
Gulf Shrimp – Scampi Butter • 19

CHAR GRILLED PETIT FILET OF BEEF

Roasted Oyster Mushrooms & Broccoli, Swiss Chard,
Green Peppercorn Horseradish Crème Fraîche • 24

ROAST BEEF PO'BOY

Pickled Onion, Creole Potato Salad • 14

ROASTED CHICKEN BREAST

Southern Cooked Greens - Dirty Rice, Mustard Jus • 16

• D'HÔTE MENU •

Three Courses • 35

APPETIZERS - [choice of one]

SOUP OF THE DAY

½ BABY ICEBERG LETTUCE WEDGE

Pork Belly Croutons, Cherry Tomato,
Pickled Onions, Garlic, Hard Cooked Egg,
Buttermilk – Herb Dressing

ENTRÉES - [choice of one]

PAN FRIED TROUT ALMONDINE

Brabant Potatoes, Crisp Parsley, Lemon

BLUE CRAB & SAFFRON GEMELLI

Confit Tomatoes, Herb Bread Crumbs, Burrata Mozzarella

DESSERTS - [choice of one]

GREEK YOGURT SHERBET

Seasonal Fruit Salad, Granola

CHOCOLATE MOUSSE TRIFLE

Caramel Banana Jam, Pecan Crunch



EXECUTIVE CHEF
Emeril Lagasse

CHEF DE CUISINE
Douglas Braselman

PASTRY CHEF
Jeremy Fogg

GENERAL MANAGER
Ray Gumpert

• S P E C I A L T Y C O C K T A I L S •

BOURBON BUZZ

Maker's Mark, Honey, Rosemary,
Lemon & Lime, Hella Citrus Bitters • 13

HOODOO BARREL AGED MANHATTAN

Maker's Mark, Hoodoo Chicory Liqueur,
Carpano Antica Vermouth, Regan's Orange Bitters • 18

NEW ORLEANS SOUR

River Basin Rye, Montenegro,
Maraschino Liqueur, Egg Whites, Sherry • 16

EMERIL'S HOMEMADE SANGRIA • 13

EMERIL'S DIRTY MARTINI

Choice of Wheatley Vodka or Nolets Gin,
1888 Hand Pressed Olive Juice, Blue Cheese Olive • 14

ELYX VESPER

Absolut Elyx, Sipsmith Gin, Lillet Blanc • 15

GRASSHOPPER

Hendrick's Gin, Cucumber, Lime, Jalapeño • 14

CAPALOMA

Xicaru Mezcal, Cachaca, Grapefruit, Lime,
Falernum, Chili Salt Rim • 12

• W I N E S B Y T H E G L A S S •

Champagne & Sparkling by the Glass

Serenello Prosecco Extra Dry • 10
2018 La Spinetta "Biancospino" Moscato d'Asti • 12
2015 Argyle Willamette Valley Brut • 14
G.H. Mumm Cordon Rosé Reims Brut • 20
Marie Copinet Blanc de Blanc Champagne • 20

Whites by the Glass

2016 Hoj-Poj Blanc Clear Lake • 9
2017 Banfi "San Angelo" Toscana • 10
2017 Au bon Climat Santa Barbara Chardonnay • 11
2017 Selbach Saarr Spätlese Riesling • 12
2017 Brancott Estate "B" Letter Series Sauvignon Blanc • 13
2016 Envidia Cochina "Eat Your Heart Out" Rias Baixas Albariño • 14
2015 Domaine Roger Neveu "Côtes de Embouffants" Sancerre • 15
2015 Trimbach Reserve Alsace Pinot Gris • 15
2017 AldenAlli Santa Barbara Chardonnay • 17
2015 Nickel & Nickel "Stiling Vineyard" Chardonnay • 20

Reds by the Glass

2017 Domaine Romy Bourgogne Pinot Noir • 12
2016 Sottano "Reserva" Mendoza Malbec • 12
2016 Tuck Beckstoffer "75" Napa Valley Cabernet Sauvignon • 12
2016 Ramey Napa Valley Claret • 13
2011 Ysios Rioja Reserva Spain • 13
2017 Au Bon Climat Santa Barbara County Pinot Noir • 15
2016 Chateau Respide-Medeville Graves • 15
2015 La Spinetta "Cadi Pian" Barbera d'Asti • 15
2017 Justin Paso Robles Cabernet Sauvignon • 16
2016 Foxen "Les Bon Temps-Solomon Hills" Santa Maria Pinot Noir • 18
2016 Pride Mountain Napa County Merlot • 18
2015 Duckhorn Napa Valley Cabernet Sauvignon • 20

Sake by the Glass

Yuki No Boshu "Cabin in the Snow" Akita Junmai Gingo • 18

• B E E R •

Local Favorites

Abita Amber • 8
Dixie • 6
Dixie Light • 6
Parish Canebrake • 8
Port Orleans "Gleason" IPA • 6
NOLA Hopitoulas (16oz can) • 9
NOLA Irish Channel Stout (16oz can) • 9

Domestic

Budweiser • 6
Bud Light • 6
Miller Lite • 6
O'Douls N/A • 6

Imports

Heineken • 8
Stella Artois • 8