

Emeril's

COASTAL

I grew up near the ocean

in Fall River, Massachusetts, where my dad and I would go out fishing on my uncle's small boat. We brought home whatever we caught, and I would help my mom cook it. This was where my love of the sea first started. When I found my way to the city of New Orleans, I searched, as both a chef and a foodie, for the freshest and best ingredients. I was immediately awed by the abundance of local seafood: fresh-and-saltwater fish, blue crabs, plump oysters, and succulent crawfish. I started cooking everything I could get my hands on. After immersing myself in the local culture, people, and ingredients, I was left with a profound belief in cooking with local ingredients.

So here we are right next to the Gulf of Mexico, a body rich in seafood. Her bounty is what we strive to highlight as we take you on a journey through her waters. Here at Coastal, we believe that when you're more connected to the ingredients, the food speaks to you more deeply. We are excited to showcase the culinary treasures found right here in Miramar Beach's backyard, as well as some favorites from other coasts. Our purveyors care for their ingredients, and we continue that same love and attention as we prepare mouthwatering dishes for you. Our team is honored to have you with us; so sit down, relax, and enjoy. Welcome to Emeril's Coastal.



BRUNCH COCKTAILS

Bottomless Mimosa
french sparkling wine with fresh orange juice 18
served with a souvenir corkcicle flute 40

Mosa-Mosa *vodka, fresh orange juice, topped with sparkling* 13

Bloody Mary *house-infused green pepper-jalapeño vodka, zing zang* 14

Midnight Watch *st. george nola coffee liqueur, borghetti espresso liqueur, stok cold brew, simple syrup* 15

LUSHIES

Bam! at the Grand *poggio anima rosé, nautical gin, aperol, hints of peach & raspberry* 14

Orange You Glad *vanilla vodka, pernod, velvet falernum, orange sorbet* 14

ON DRAFT

Abita Andygator *Louisiana* 8

Grayton 30A Beach Blonde *Santa Rosa Beach, FL* 8

Props Emeril's Vienna Lager *Ft. Walton Beach, FL* 7

Rotating IPA *ask your server*

Abita Root Beer *(non-alcoholic) Louisiana* 5

BOTTLES & CANS

DOMESTIC

Bud Light 6

Michelob Ultra 6

Miller Lite 6

Tin Roof Voodoo Pale Ale 7

White Claw *mando or black cherry* 6

IMPORTED

Stella Artois 8

Modelo Especial 7

Guinness 7

Heineken 00 *(non-alcoholic)* 7

WINE BY THE GLASS

Casa Dei Farive Prosecco *italy* 11

Dibon Sparkling Rose Cava *spain* 13

Fess Parker Riesling *california* 11

Frenzy Sauvignon Blanc *new zealand* 12

Cavaliere d'Oro Pinot Grigio *italy* 12

Henri Bourgeois Sancerre *france* 18

Thompson 31Fifty Rosé *california* 12

Whispering Angel Rosé *france* 14

30A Pinot Noir *oregon* 12

Baracchi O'Lillo! Super Tuscan *italy* 12

Susana Balbo Malbec *argentina* 13

Saldo Zinfandel *california* 17

Belle Glos Clark & Telephone Pinot Noir *california* 19

HALF BOTTLES

Michele Chiarlo Moscato 27

Duckhorn Sauvignon Blanc 29

Laurent-Perrier Brut Champagne 38

Ramey Chardonnay 39

Querceto Chianti Classico 27

Luigi Righetti Amarone Classico 40

Damilano Barolo 46

Vieux Télégramme Châteauneuf du Pape 51

Col d'Orcia Brunello di Montalcino 54

Caymus Cabernet Sauvignon 80

Full Wine List Available on Request

CHEF DE CUISINE: FRANK SZYMANSKI, GENERAL MANAGER: ANNIE ERICKSON
SPRING 2021

APPETIZERS

Cast Iron Skillet Maine Lobster *calabrian chili, butter, extra virgin olive oil, baguette* 24

Pineapple Upside-down Cornbread *bacon marmalade* 6

Smoked Fish Spread *fire crackers* 14

New Orleans BBQ Shrimp *rosemary biscuits* 17

Yellowfin Tuna Wraps *bibb lettuce, ponzu, jalapeño, sriracha, crispy wontons* 18

Mussels & Frites *bouillabaisse* 17

OYSTERS

Raw *horseradish, cocktail sauce, saltines, mignonette* MP

Chargrilled *garlic, butter, parmesan, baguette* 16

Baked Oysters *brie & bacon* 21

CRAB CLAWS

Crispy Fried *cocktail, lemon* 24

Sautéed *butter, garlic, lemon* 24

SOUPS

Shrimp & Andouille Gumbo *bay laurel rice* 13

Maine Lobster Bisque 16

SALADS

Mixed Greens *grape tomato, cucumber, parmesan, red wine vinaigrette* 8

EJ's Chop Salad *romaine, avocado, tomato, applewood smoked bacon, red onion, radicchio, sweet corn, white cheddar, roasted garlic-lemon vinaigrette* 14

Gulf Shrimp Remoulade *bibb lettuce, deviled egg, vine-ripe tomato* 16

BRUNCH

Meril's Eggs Benedict *rosemary biscuit, applewood smoked bacon, poached eggs, hollandaise* 17

Lobster Benedict *roasted artichoke, creamed spinach, maine lobster, poached eggs, hollandaise* 31

Fried Oyster Omelet *applewood smoked bacon, brie cheese, creole tomato glaze* 21

ENTRÉES

Gulf Shrimp & Grits *smoked cheddar grits, bacon, andouille, scallion* 34 *add poached egg +2*

Bob Doyle's Maryland Style Crab Cake *lemon butter, shoestring potatoes* 39

Fish & Chips *abita beer batter, house fries, malt vinegar aioli* 28

Maine Lobster Roll (served with old bay chips) *butter toasted bun, mayo, celery* 28

Fettuccine Nero *jumbo lump crab, squid ink fettuccine, calabrian chili, arugula, marcona almonds* 26

Coastal Seafood Platter *fresh catch of the day, shrimp, oysters, crab claws, house fries, blue crab hushpuppies, cocktail & tartar* 40

8 oz Filet Mignon *house worcestershire, butter whipped potatoes, smothered green beans* 45

22 oz Bone-in Prime Ribeye *house worcestershire, butter, whipped potatoes, smothered green beans* 75

Frank's Honey Butter Fried Chicken *abita root beer braised collard greens, french toast pudding* 29

Emeril's Double Worcestershire Burger *house ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes, house fries* 19

FRESH CATCH (on the blackboard)

Grilled *sea salt, lemon-garlic infused olive oil, roasted local vegetables*

Fried *cocktail, tartar, blue crab hushpuppies, coleslaw*

Cast Iron *essence, creole meuniere, cheddar grit cake*

Broiled *lemon, fumet, butter, bay laurel rice*

SIDES

Coleslaw 5 House Fries 6 Blue Crab Hushpuppies 10 Rosemary Biscuits *honey butter* 6

Smoked Cheddar Grits 9 Smothered Green Beans 8 Roasted Local Vegetables 8

Butter Whipped Potatoes 10 Brussels Sprouts *bacon vinaigrette* 9 Macaroni & Cheese 10

Lobster Macaroni & Cheese *old bay breadcrumbs* 28 Caramelized Sweet Potatoes 9

Abita Root Beer Braised Collard Greens 11

OUR PURVEYORS

Louisiana Lagniappe Inc. Destin, FL

Yeum Yeum Kimchi Co. Miramar Beach, FL

Water Street Seafood Apalachicola, FL

Anastasia Gold Caviar Pierson, FL

Destin Ice Seafood Market & Deli Destin, FL

JV Food New Orleans, LA

Two Dog Farms Produce Flora, MS

Matt Ranatza Farm Produce Amite, LA

Local Appetite Farm Produce Baldwin County, AL

New Orleans Fish House New Orleans, LA

Inland Seafood Fresh Fish New Orleans, LA

Inland Lobster Fresh Lobster Meat + Live Lobsters

South Portland, ME

DoRan Seafood Gulf White Shrimp Independence, LA

Junior Barbour Seafood Fresh Oysters & Crab

Coden, AL

Murder Point Specialty Gulf Oyster Bayou LaBatre, AL

French Hermit Specialty Gulf Oyster Biloxi, MS

Salty Birds Specialty Gulf Oyster (Pelican Oyster Company) Tallahassee, FL

Black Bear Bread Co. Grayton Beach, FL

Kourtney's Best Crabmeat Des Allemandes, LA

Paramount Caviar Long Island City, NY