

Emeril's

COASTAL

OUR PURVEYORS

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

Shane Cochran *Honey* Santa Rosa Beach, FL

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

CHEF DE CUISINE: **FRANK SZYMANSKI**
GENERAL MANAGER: **ANNIE ERICKSON**

BRUNCH • AUGUST 2020

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 and bring what we caught home where I would help my mom cook it. This is where my love of the sea started. When I found my way to the City of New Orleans, I searched for the freshest and best ingredients. I was immediately in awe of the bounty of the waterways that were abundant with a great variety of fish, blue crabs, plump oysters and succulent crawfish. Through these practices of exposing myself to and learning about the local culture, people, and ingredients that my belief in cooking with local ingredients became solidified.

So here we are right next to the Gulf of Mexico, which is rich with a seafood bounty that we strive to highlight as we bring you the experience you are about to embark on. Here at Coastal, we believe that when you're connected to and understand the ingredients, the food speaks to you more deeply. We are excited to highlight the culinary ecosystem we have in our backyard here in Miramar Beach. It is with a shared amount of love and attention that our purveyors care for the ingredients that we prepare it for you. Our team is honored to have you with us so sit down, relax and enjoy. Welcome to Emeril's Coastal.

A P P E T I Z E R S

- Gulf Shrimp Cocktail 18
- Pineapple Upside-down Cornbread *bacon marmalade* 6
- Smoked Fish Spread *baguette* 14
- New Orleans BBQ Shrimp *rosemary biscuits* 16
- Yellowfin Tuna Wraps *bibb lettuce, ponzu, jalapeño, sriracha, crispy wontons* 14
- Brick Oven Roasted Littleneck Clams & Chorizo *baguette* 17

O Y S T E R S

- Raw *horseradish, hot sauce, saltines, mignonette* MP
- Chargrilled *garlic, butter, parmesan, baguette* 16

C R A B C L A W S

- Crispy Fried *cocktail, lemon* 24
- Sautéed *butter, garlic, lemon* 24

S O U P S

- Shrimp & Andouille Gumbo *bay laurel rice* 12
- Maine Lobster Bisque 16

S A L A D S

- 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* 15

B R U N C H

- Meril's Eggs Benedict *rosemary biscuit, applewood smoked bacon, poached eggs, hollandaise* 17
- Lobster Benedict *roasted artichoke, creamed spinach, maine lobster, poached eggs, hollandaise* 28
- Fried Oyster Omelet *applewood smoked bacon, brie cheese, creole tomato glaze* 21
- Steak & Eggs *beef filet medallions, potato-brussels sprouts hash, fried egg, house worcestershire* 30

E N T R É E S

- Gulf Shrimp & Grits *smoked cheddar grits, bacon, andouille, scallion* 34 *add poached egg +2*
- Fish & Chips *abita beer batter, house fries, malt vinegar aioli* 23
- Maine Lobster Roll (served with old bay chips) *butter toasted bun, mayo, celery* 19
- Fettucine Nero *jumbo lump crab, squid ink fettucine, calabrian chili, arugula, marcona almonds* 24
- Coastal Platter *fresh catch of the day, shrimp, oysters, crab claws, house french fries, blue crab hushpuppies, cocktail & tartar* 36
- Frank's Honey Butter Fried Chicken & Waffles *abita root beer braised collard greens, cane syrup* 28
- Emeril's Double Worcestershire Burger *house ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes, house fries* 18

F R E S H C A T C H (on the blackboard)

- Grilled, *sea salt, lemon-garlic infused olive oil, roasted local vegetables*
- Fried, *cocktail, tartar, blue crab hushpuppies, coastal slaw*
- Cast Iron, *essence, creole meuniere, cheddar grit cake*
- Broiled, *lemon, fumet, butter, bay laurel rice*

S I D E S

- Coleslaw 5 House French Fries 6 Blue Crab Hushpuppies 9 Smoked Cheddar Grits 8
- Rosemary Biscuits *honey butter* 6 Smothered Green Beans 8 Roasted Local Vegetables 8
- Butter Whipped Potatoes 9 Brussels Sprouts *bacon vinaigrette* 8 Macaroni & Cheese 8
- Lobster Macaroni & Cheese *old bay breadcrumbs* 19 Florida Sweet Corn Succotash 9
- Caramelized Sweet Potatoes 9 Abita Root Beer Braised Collard Greens 10