

KEN LUM
Chef de Cuisine



MIKE JONES
General Manager

STARTERS

- EMERIL'S NEW ORLEANS BARBECUE SHRIMP** Rosemary Biscuit & Chives | 28
- JUMBO LUMP CRAB CAKE*** Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 28
- BABY HEIRLOOM TOMATO BRUSCHETTA** Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup | 12
- HOMEMADE CHICHARRÓN** Salsa Ranchera & Our Comeback Sauce* | 12
- LOUISIANA STYLE BROILED OYSTERS*** Parmesan, Creole Herb Butter & Toasted French Bread | 20
- SEARED SEA SCALLOPS* GF** Spring Pea Salad & XO Butter | 28
- DEVILED EGGS WITH SMOKED TROUT ROE*** Fried Pickles & Baby Frisée | 15
- SPANISH OCTOPUS A LA PLANCHA** Homemade Hummus & Olive Salad | 24

SOUPS & SALADS

- ORGANIC BABY GREENS SALAD** Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette | 15
- BABY SWEET GEM LETTUCE* GF** Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese | 16
- CREOLE JUMBO SHRIMP REMOULADE* GF** Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 28
- CREEKSTONE FARMS BEEF CARPACCIO*** Fresh Basil Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil | 20
- GUMBO** Shrimp, Okra, Andouille Sausage | 15
- FALL RIVER CLAM CHOWDER** Bacon, Potato and Leeks | 14

RAW/CHILLED SEAFOOD

EMERIL'S RESERVE CAVIAR SERVICE*

Housemade Blinis & Traditional Garnishes

MKT

CHEF'S CHILLED SEAFOOD SELECTION* GF

Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster Tail & Alaskan King Crab Legs
Platter | 98 Tower | 198

- FRESHLY SHUCKED OYSTERS* GF** Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 28
- ALASKAN KING CRAB LEGS GF** One Pound | *MKT*
- CREOLE BOILED GULF SHRIMP COCKTAIL GF** Kicked Up Cocktail Sauce | 25
- KING CRAB & EMERIL'S RESERVE CAVIAR*** Homemade Poppy Seed Cracker, Avocado & Horseradish Cream | 20
- HAWAIIAN AHI POKE*** Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 25

DAILY FISH & SEAFOOD SELECTIONS
listed on our Fresh Market Board

ENTRÉES

- CREOLE SEAFOOD BOIL GF** Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 55
- BLUE CRABMEAT & SAFFRON SPAGHETTI** Local Mushrooms, Parmesan Cheese | 45
- ORA KING SALMON* GF** Fresh Dill Beurre Blanc & Pickled Chayote Squash | 45
- CEDAR PLANK GRILLED IDAHO STEELHEAD TROUT GF** Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 38
- WHOLE MEDITERRANEAN SEA BASS FOR TWO GF** Preserved Lemon Chimichurri | 98
- CAROLINA GOLD JAMBALAYA GF** Jumbo Gulf Shrimp, Homemade Andouille Sausage | 38
- CREEKSTONE FARMS DUROC PORK CHOP* GF** 20oz, Tchoupitoulas Sauce | 48
- CREOLE BUTTERMILK FRIED CHICKEN** Rajas Con Crema, Roasted Sweet Corn & Cotija Cheese | 38
- CREEKSTONE FARMS PRIME RIBEYE STEAK* GF** Maitre d' Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 73
- SURF & TURF* GF** 6 oz. Creekstone Farms Filet of Beef & Maine Lobster Tail, Emeril's Homemade Worcestershire Sauce, Creole Hollandaise | 90
- JAPANESE A5 WAGYU FILET MIGNON* GF** 6oz with Ginger Carrot Purée & Yuzu Tamari Ponzu | 190

SIDES

- GRILLED ASPARAGUS GF** 16
- RAJAS CON CREMA, ROASTED SWEET CORN & COTIJA CHEESE GF** 14
- MAC N CHEESE** White Cheddar & Smoked Gouda 15
- CREOLE POTATO FRIES** 9
- COUNTRY SMASHED POTATOES GF** 12
- GARLIC CRAB CAROLINA GOLD RICE GF** 25
- CREAMY ANSON MILLS GRITS GF** 14
- SAUTÉED LOCAL MUSHROOMS GF** 16

ADD ONS

- OSCAR STYLE*** Blue Crabmeat, Creole Hollandaise & Grilled Asparagus **GF** 30
- GRILLED LOBSTER TAIL GF** 35
- JUMBO GULF SHRIMP** 5 each
- PAN SEARED SCALLOPS* GF** 15 each

All parties of 10 or more are subject to 20% service charge. Please inform your server of any Food Allergies or Dietary Restrictions.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*