

**KEN LUM**  
Chef de Cuisine



**MIKE JONES**  
General Manager

## STARTERS

- SKILLET CORN BREAD** Local Honey Butter, Bacon Jam & Spicy Chow Chow | 12
- FRIED SMOKED SALMON & CREAM CHEESE DUMPLINGS** Yuzu Ponzu Sauce | 12
- DEVEILED EGGS WITH SMOKED TROUT ROE\*** Fried Pickles & Baby Frisée | 15
- EMERIL'S PIRI PIRI MUSSELS GF** Homemade Chorizo & Fresh Herbs | 20
- LOUISIANA STYLE BROILED OYSTERS\*** Parmesan, Creole Herb Butter & Toasted French Bread | 20
- SPANISH OCTOPUS A LA PLANCHA** Homemade Hummus & Olive Salad | 24
- EMERIL'S NEW ORLEANS BARBECUE SHRIMP** Rosemary Biscuit & Chives | 28
- JUMBO LUMP CRAB CAKE\*** Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 30

## SOUPS & SALADS

- EMERIL'S SALAD** Mixed Baby Lettuce, Sundried Tomatoes, Pepperjack Cheese, Creole Croutons & Balsamic Vinaigrette | 16
- BABY ICEBERG WEDGE SALAD\* GF** Creole Ranch Dressing, Apple Cured Bacon, Heirloom Carrots, Broccolini, Watermelon Radish & Point Reyes Blue Cheese | 17
- 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 | 24
- GUMBO** Shrimp, Okra, Andouille Sausage | 16
- FALL RIVER CLAM CHOWDER** Bacon, Potato and Leeks | 15

## 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
- EMERIL'S RESERVE CAVIAR & KING CRAB POTATO CROQUETTES\*** Soft Egg Aioli, Shaved Cured Egg | 30
- HAWAIIAN AHI POKE\*** Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 28

**DAILY FISH & SEAFOOD SELECTIONS**  
*listed on our Fresh Market Board*

## ENTRÉES

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- CREOLE SEAFOOD BOIL GF** Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 55
- SEARED MAINE DIVER SCALLOPS & SPAGHETTI ALA PUTTANESCA\***  
Reggiano Parmesan Cheese | 55
- ORA KING SALMON\* GF** Fresh Dill Beurre Blanc & Pickled Chayote Squash | 45
- GLACIER 51 CHILEAN SEA BASS** Fried Brussels Sprouts with Bacon Jam & Romesco Sauce | 65
- 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
- JIDORI CHICKEN & DUMPLINGS** Crispy Confit Chicken & Rustic Vegetable Stew | 38
- CREEKSTONE FARMS PRIME RIBEYE STEAK\* GF** Maitre d' Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 75
- 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 | 200

## SIDES

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- GRILLED ASPARAGUS GF** 17
- FRIED BRUSSELS SPROUTS** Bacon Jam | 15
- MAC N CHEESE** White Cheddar & Smoked Gouda | 15
- CRISPY KENNEBEC POTATOES** Eleven Herbs & Spices, Our Comeback Sauce\* | 12
- COUNTRY SMASHED POTATOES GF** 12
- GARLIC CRAB CAROLINA GOLD RICE GF** 25
- CREAMY ANSON MILLS GRITS GF** 14
- SAUTÉED LOCAL MUSHROOMS GF** 17

## ADD ONS

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- OSCAR STYLE\* GF** Blue Crabmeat, Creole Hollandaise & Grilled Asparagus | 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.