

# BAR SNACKS MENU

At the bar 3-6pm



**KEN LUM**  
Chef de Cuisine

**EMERIL LAGASSE**  
Owner

## SNACKS

### EMERIL'S NEW ORLEANS

#### BARBECUE SHRIMP | 18

Rosemary Biscuit & Chives

#### BUTTERMILK FRIED FLORIDA FROG LEGS | 16

Jalapeño Pepper Glaze

#### HAWAIIAN AHI POKE\* | 18

Inamona, Furikake, Dynamite Sauce, Tempura Flakes

#### CREOLE SHRIMP COCKTAIL GF | 18

Kicked Up Cocktail Sauce

#### BROWN SUGAR & CAYENNE GLAZED

#### KUROBUTA BACON\* GF | 14

Heirloom Tomato Jam, Shaved House Cured Egg

#### FRIED OKRA | 12

Our Comeback Sauce

#### LOUISIANA STYLE BROILED OYSTERS\* | 16

Parmesan, Creole Herb Butter & Toasted French Bread

#### GUMBO - SHRIMP, OKRA, ANDOUILLE SAUSAGE | 13

#### FALL RIVER CLAM CHOWDER | 12

#### KING CRAB BISQUE | 18

Fresh Chives

#### CREOLE POTATO FRIES | 7

## LIBATIONS

### COCKTAILS

#### BAM DROP | 9

Citrus Vodka with Fresh Squeezed Lemon Juice and  
Rock Candy Syrup

#### CITRUS MOJITO | 9

Rum, Monin Mint Syrup, High Desert Farms Mint and  
Limes

#### THE CLASSIC MARGARITA | 9

Silver Tequila, Fresh Squeezed Lime Juice and  
Maldon Sea Salt Crusted Rim

#### SANGRIA Red or White | 9

#### COCKTAIL OF THE MONTH ..... 9

#### WHISKEY OF THE MONTH ..... 9

#### TEQUILA OF THE MONTH ..... 9

#### RUM OF THE MONTH ..... 9

#### WELL GIN ..... 8

#### WELL VODKA ..... 8

#### WELL SCOTCH ..... 8

### BOTTLE BEERS

Budweiser/Bud Light ..... 5

Coors Light ..... 5

Corona ..... 5

Delirium Nocturnum ..... 7

Lindemans Framboise ..... 7

### HOUSE WINES

Prosecco ..... 7

House White ..... 7

House Red ..... 7

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.



@EMERILSFISH