

KEN LUM
Chef de Cuisine



TYLER ANDERSON
General Manager

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 & Jumbo Lump Blue Crab Cocktail Platter | 99 Tower | 199

FRESHLY SHUCKED OYSTERS* GF Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water & Kicked Up Cocktail Sauce | 28

ALASKAN KING CRAB LEGS GF One Pound, Kicked Up Cocktail Sauce & Drawn Butter | *MKT*

CREOLE BOILED GULF SHRIMP COCKTAIL GF Kicked up Cocktail Sauce | 18

HAWAIIAN AHI POKE* Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes & Taro Chips | 28

JUMBO LUMP BLUE CRAB REMOULADE* GF Capers, Shallots & Chives | 30

STARTERS

FRESH BAKED SKILLET CORN BREAD Local Honey Butter & Bacon Jam (Please allow 15 minutes) | 14

EMERIL'S NEW ORLEANS BARBECUE SHRIMP Rosemary Biscuit & Chives | 28

JUMBO LUMP BLUE CRAB CAKE "LOUIE"* Our Comeback Sauce, Asparagus, Cucumber, Heirloom Baby Tomato, Radish, & Quail Egg | 30

LOUISIANA STYLE BROILED OYSTERS* Reggiano Parmesan, Creole Herb Butter & Toasted French Bread | 20

EMERIL'S PIRI PIRI MUSSELS GF Homemade Chorizo & Fresh Herbs | 20

SPANISH OCTOPUS A LA PLANCHA Purple Sweet Potato Purée & Heirloom Tomato, Jalapeño, Lime Vinaigrette | 24

BACON CRUSTED DIVER SCALLOPS* Brown Butter Sweet Carrot Puree & Fried Sage | 28

SMOKED SALMON & EMERIL'S RESERVE CAVIAR DEVILED EGGS* GF

Shaved Chives & Baby Frisée | 24

SOUPS & SALADS

GUMBO Shrimp, Okra, Andouille Sausage & Long Grain Rice | 16

FALL RIVER CLAM CHOWDER Bacon, Potato & Leeks | 15

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

BABY ARUGULA, SPINACH AND FRISÉE CAESAR SALAD* Homemade Dressing, Black Pepper Croutons & Reggiano Parmesan | 16

BEEF CARPACCIO* GF Fresh Basil Pesto, Baby Arugula, Crispy Tuile & Guajillo Chili Oil | 24

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 | 58

CAROLINA GOLD JAMBALAYA GF Jumbo Gulf Shrimp, Andouille Sausage & Carolina Gold Rice | 38

MISO GLAZED GLACIER 51 CHILEAN SEA BASS GF Warm Pea Shoots Salad & Lime Ginger Beurre Blanc | 65

SCOTTISH SALMON* Sautéed Local Mushrooms & Saffron Soubise | 45

CREOLE SEARED HAWAIIAN AHI TUNA OSCAR STYLE* GF Jumbo Lump Blue Crab, Grilled Asparagus, Balsamic Reduction & Creole Hollandaise Sauce | 68

JUMBO LUMP BLUE CRAB SPAGHETTI A LA CARBONARA Tasso Ham & Reggiano Parmesan | 55

WHOLE MEDITERRANEAN SEA BASS FOR TWO Preserved Lemon Chimichurri, Garlic Broccolini, Local Mushrooms & Fried Kennebec Potatoes | 120

CREEKSTONE FARMS PRIME RIBEYE STEAK* GF 16 oz., Maitre d' Butter, Roasted Garlic & Emeril's Homemade Worcestershire Sauce | 80

CERTIFIED PIEDMONTESE GRASS FED & FINISHED FILET OF BEEF* GF 6 oz, Emeril's Homemade Worcestershire Sauce & Creole Hollandaise | 65

MESQUITE SMOKED CREEKSTONE FARMS HERITAGE DUROC PORK LOIN CHOP* GF Steen's Cane Syrup Reduction | 48

PAN ROASTED JIDORI CHICKEN BREAST Fried Brussels Sprouts with Bacon Jam, Rosemary & Thyme Jus | 40

ADD ONS

OSCAR STYLE* GF Blue Crabmeat, Creole Hollandaise & Grilled Asparagus | 30

GRILLED LOBSTER TAIL GF 35

JUMBO GULF SHRIMP GF Chilled or Grilled | 5

PAN SEARED SCALLOP* GF 10

SIDES

GARLIC CRAB CAROLINA GOLD RICE GF 28

CREAMY ANSON MILLS GRITS GF 14

SAUTÉED LOCAL MUSHROOMS GF 18

COUNTRY SMASHED POTATOES GF 12

GARLIC PARMESAN CRESTE DE GALLO PASTA Fresh Herbs | 18

FRIED BRUSSELS SPROUTS Bacon Jam | 15

GRILLED ASPARAGUS GF 18

CRISPY KENNEBEC POTATOES Eleven Herbs & Spices & Our Comeback Sauce | 12

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.*