

**KEN LUM**  
Chef de Cuisine



**BRIAN KURATA**  
General Manager

## STARTERS

- FRESH BAKED SKILLET CORN BREAD** Local Honey Butter & Bacon Jam (Please allow 15 minutes) | 12
- SMOKED ORA KING SALMON & EMERIL'S RESERVE CAVIAR DEVILED EGGS\* GF**  
Shaved Chives & Baby Frisée | 24
- EMERIL'S PIRI PIRI MUSSELS GF** Homemade Chorizo & Fresh Herbs | 20
- LOUISIANA STYLE BROILED OYSTERS\*** Parmesan, Creole Herb Butter & Toasted French Bread | 20
- FRIED SPANISH OCTOPUS & SWEET PEPPERS** Smoked Tomato Sauce, Olive Salad & Reggiano Parmesan | 24
- 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
- BACON CRUSTED DIVER SCALLOP\*** Creole Corn Maque Chou & Spicy Tomato Glaze | 18

## 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
- KALE & BABY FRISEE SALAD\* GF** Red Wine Garlic Anchovy Vinaigrette, Heirloom Tomato, Avocado, Reggiano Parmesan Cheese & Black Pepper Croutons | 15
- BEEF CARPACCIO\*** Fresh Basil Pesto, Baby Arugula, Crispy Tuile & Guajillo Chili Oil | 24

## 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 & Kicked Up Cocktail Sauce | 28
- ALASKAN KING CRAB LEGS GF** One Pound, Kicked Up Cocktail Sauce & Drawn Butter | *MKT*
- CREOLE BOILED GULF SHRIMP OR JUMBO LUMP BLUE CRABMEAT COCKTAIL GF**  
Fresh Lemon & Kicked Up Cocktail Sauce | 18 Shrimp / 28 Crabmeat
- CREOLE BOILED GULF SHRIMP OR JUMBO LUMP BLUE CRABMEAT REMOULADE\* GF**  
Capers, Shallots & Herb Oil | 18 Shrimp / 28 Crabmeat
- HAWAIIAN AHI POKE\*** Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes & Taro 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

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

**NEW ZEALAND ORA KING SALMON\* GF** Sautéed Local Mushrooms & Saffron Soubise | 45

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

**WHOLE MEDITERRANEAN SEA BASS FOR TWO GF** Preserved Lemon Chimichurri | 98

**JUMBO LUMP BLUE CRAB SPAGHETTI**  
Spicy Tomato Vodka Sauce, Fresh Basil & Reggiano Parmesan Cheese | 50

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

**MESQUITE SMOKED CREEKSTONE FARMS HERITAGE DUROC PORK LOIN CHOP**  
Steens Cane Syrup Reduction | 48

**PAN ROASTED JIDORI CHICKEN BREAST GF** Warm Spinach, Heirloom Tomato Panzanella Salad & Brandy Jus | 40

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

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

## SIDES

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**GARLIC CRAB CAROLINA GOLD RICE GF** 25

**CREAMY ANSON MILLS GRITS GF** 14

**SAUTÉED LOCAL MUSHROOMS GF** 17

**COUNTRY SMASHED POTATOES GF** 12

**GARLIC PARMESAN CRESTE DE GALLO PASTA** Fresh Herbs | 18

**FRIED BRUSSELS SPROUTS** Bacon Jam | 15

**GRILLED ASPARAGUS GF** 17

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

## 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 SCALLOP\* 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.*