

EMERIL LAGASSE
Owner



KEN LUM
Chef de Cuisine

STARTERS

EMERIL'S NEW ORLEANS

BARBECUE SHRIMP | 18
Rosemary Biscuit & Chives

KING CRAB CAKE* | 25
Fresh Basil Aioli, Pickled Sweet Pepper Salad

LOUISIANA STYLE BROILED OYSTERS* | 16
Parmesan, Creole Herb Butter & Toasted French Bread

BUTTERMILK FRIED FLORIDA FROG LEGS | 16
Jalapeño Pepper Glaze

SPANISH OCTOPUS | 18
ala Plancha, Cucumber Pico De Gallo, Aguachile, Taro

BROWN SUGAR & CAYENNE GLAZED KUROBUTA BACON* GF | 14
Heirloom Tomato Jam, Shaved House Cured Egg

CREOLE FRIED OKRA | 12
Our Comeback Sauce

HAWAIIAN AHI POKE* | 18
Inamona, Furikake, Dynamite Sauce, Tempura Flakes

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF | Half Dozen Oysters, Clams & Creole Boiled Shrimp, Whole Maine Lobster & Half Pound Alaskan King Crab Legs 140

FRESHLY SHUCKED OYSTERS* GF | Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Chili Pepper Water 22

FLORIDA CLAMS* GF | Half Dozen 14

ALASKAN KING CRAB LEGS GF | One Pound 75

CREOLE BOILED WHOLE ATLANTIC LOBSTER GF | One Pound MKT

CREOLE BOILED GULF SHRIMP COCKTAIL GF | Half Dozen, Kicked Up Cocktail Sauce 18

EMERIL'S SIGNATURE DISHES

PECAN CRUSTED REDFISH GF | Creamy Anson Mills Heirloom Grits, Garden Vegetables, Creole Meuniere Sauce 38

CREOLE SEAFOOD BOIL GF | Jumbo Shrimp, Clams, Mussels, Corn, Andouille, Potatoes, Creole Garlic Butter 42

BAKED MAINE LOBSTER* | Herbsaint Creamed Spinach, Potatoes & Savoy Cabbage, Hollandaise Sauce, Crispy Leeks & Salsify MKT

KUROBUTA PORK BELLY | Beer Braised, Red Eye Reduction, Brussels Sprouts, Chicharon 32

SHELTON FARMS CHICKEN BREAST GF | Grilled with Smoked Mushroom Soubise, Green Bean & Frisee Salad 28

HOUSEMADE RICOTTA & BUTTERNUT SQUASH TORTELLINI | Trumpet Royale Mushrooms, Chestnut Puree, Fried Sage, Shaved Black Truffles 32

GRILLED 8 OZ. FILET OF ANGUS BEEF* GF | Maitre d' Butter, Emeril's Homemade Worcestershire Sauce 54

GRILLED 16 OZ. PRIME BEEF RIBEYE* GF | Maitre d' Butter, Emeril's Homemade Worcestershire Sauce 58

SIDES

LOBSTER MAC N CHEESE 24

KING CRAB & GARLIC CAROLINA GOLD RICE GF 18

CAROLINA GOLD JAMBALAYA GF 15

CHARRED BROCCOLINI GF 12

TRUMPET ROYALE MUSHROOMS GF 12

GRILLED BABY VEGETABLES GF 12

BLACK EYED PEAS SUCCOTASH GF 12

CREAMY ANSON MILLS HEIRLOOM GRITS GF 12

PURPLE SWEET POTATOES GF 12

COUNTRY SMASHED POTATOES GF 9

CREOLE POTATO FRIES 7

SOUPS & SALADS

ORGANIC BABY GREENS SALAD GF | 14
Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Balsamic Vinaigrette

RED & GOLD BEET SALAD GF | 14
Baby Arugula, Fennel, Goat Cheese Mousse, Cayenne Candied Walnuts, Aged Balsamic

KALE & HUMMUS GF | 14
Broccolini, Baby Carrots, Radish, Cucumber, Toasted Quinoa, Red Wine Vinaigrette

BABY SWEET GEM WEDGE* GF | 14
Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese

CREOLE SHRIMP REMOULADE* GF | 18
Baby Lettuces, Heirloom Tomato, Cucumber Lemon Herb Vinaigrette

GUMBO - SHRIMP, OKRA, ANDOUILLE SAUSAGE | 13

FALL RIVER CLAM CHOWDER | 12

ALASKAN KING CRAB BISQUE | 18
Fresh Chives

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.