

EMERIL LAGASSE  
Owner



KEN LUM  
Chef de Cuisine

## STARTERS

- EMERIL'S NEW ORLEANS BARBECUE SHRIMP** | Rosemary Biscuit & Chives | 18
- KING CRAB CAKE\*** | Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 25
- LOUISIANA STYLE BROILED OYSTERS\*** | Parmesan, Creole Herb Butter & Toasted French Bread | 16
- CREOLE FRIED OKRA** | Our Comeback Sauce | 12
- HAWAIIAN AHI POKE\*** | Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 18

## RAW/CHILLED SEAFOOD

- SEAFOOD TOWER\* GF** |  
Half Dozen Oysters & 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 Pepper Water | 22
- ALASKAN KING CRAB LEGS GF** | One Pound | 75
- CREOLE BOILED GULF SHRIMP COCKTAIL GF** | Half Dozen, Kicked Up Cocktail Sauce | 18

## ENTRÉES

- CREOLE SEAFOOD BOIL GF** |  
Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 42
- PECAN CRUSTED IDAHO TROUT GF** | Creamy Anson Mills Heirloom Grits, Creole Meuniere Sauce | 36
- CEDAR PLANK GRILLED SKUNA BAY SALMON\* GF** |  
Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 36
- BAKED MAINE LOBSTER\* GF** | Green Peppercorn & Brandy, Asparagus, Bearnaise | MKT
- CAROLINA GOLD JAMBALAYA GF** | Jumbo Gulf Shrimp, Homemade Andouille Sausage | 30
- 16 OZ. PRIME RIBEYE STEAK\* GF** | Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 58
- GRILLED SHELTON FARMS CHICKEN BREAST GF** | Sautéed Spinach, Smoked Mushroom & Potato Soubise | 30

## SOUPS & SALADS

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

## SIDES

- CHARRED BROCCOLINI GF** | 12
- LOBSTER MAC N CHEESE** | 24
- CREOLE POTATO FRIES** | 7
- GARLIC KING CRAB CAROLINA GOLD RICE GF** | 18
- COUNTRY SMASHED POTATOES GF** | 9
- CREAMY ANSON MILLS HEIRLOOM GRITS GF** | 12

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.*