

Emeril's

COASTAL

OUR PURVEYORS

Inland Seafood *Fresh Fish* New Orleans, LA

Inland Lobster *Fresh Lobster Meat + Live Lobsters* South Portland, ME

DoRan Seafood *Gulf White Shrimp* Independence, LA

Junior Barbour Seafood *Fresh Oysters & Crab* Coden, AL

Murder Point *Specialty Gulf Oyster* Bayou LaBatre, AL

French Hermit *Specialty Gulf Oyster* Biloxi, MS

Salty Birds *Specialty Gulf Oyster* (Pelican Oyster Company) Tallahassee, FL

Black Bear Bread Co. Grayton Beach, FL

Kourtney's Best *Crabmeat* Des Allemandes, LA

Paramount Caviar Long Island City, NY

Shane Cochran *Honey* Santa Rosa Beach, FL

Louisiana Lagniappe Inc. Destin, FL

Yeum Yeum Kimchi Co. Miramar Beach, FL

Water Street Seafood Apalachicola, FL

Anastasia Gold Caviar Pierson, FL

Destin Ice Seafood Market & Deli Destin, FL

JV Food New Orleans, LA

Two Dog Farms *Produce* Flora, MS

Matt Ranatza Farm *Produce* Amite, LA

Local Appetite Farm *Produce* Baldwin County, AL

New Orleans Fish House New Orleans, LA

CHEF DE CUISINE: **FRANK SZYMANSKI**
GENERAL MANAGER: **ANNIE ERICKSON**

DECEMBER 2020

I grew up near the ocean

in Fall River, Massachusetts, where my dad and I would go out fishing on my uncle's small boat. We brought home whatever we caught, and I would help my mom cook it. This was where my love of the sea first started. When I found my way to the city of New Orleans, I searched, as both a chef and a foodie, for the freshest and best ingredients. I was immediately awed by the abundance of local seafood: fresh-and-saltwater fish, blue crabs, plump oysters, and succulent crawfish. I started cooking everything I could get my hands on. After immersing myself in the local culture, people, and ingredients, I was left with a profound belief in cooking with local ingredients.

So here we are right next to the Gulf of Mexico, a body rich in seafood. Her bounty is what we strive to highlight as we take you on a journey through her waters. Here at Coastal, we believe that when you're more connected to the ingredients, the food speaks to you more deeply. We are excited to showcase the culinary treasures found right here in Miramar Beach's backyard, as well as some favorites from other coasts. Our purveyors care for their ingredients, and we continue that same love and attention as we prepare mouthwatering dishes for you. Our team is honored to have you with us; so sit down, relax, and enjoy. Welcome to Emeril's Coastal.



A P P E T I Z E R S

- Cast Iron Skillet Maine Lobster *calabrian chili, butter, extra virgin olive oil, baguette* 21
- Pineapple Upside-down Cornbread *bacon marmalade* 6
- Smoked Fish Spread *fire crackers* 14
- New Orleans BBQ Shrimp *rosemary biscuits* 17
- Yellowfin Tuna Wraps *bibb lettuce, ponzu, jalapeño, sriracha, crispy wontons* 18
- Brick Oven Roasted Littleneck Clams & Chorizo *baguette* 17
- Cornmeal Fried Oysters *Rockefeller remoulade* 18

O Y S T E R S

- Raw *horseradish, cocktail sauce, saltines, mignonette* MP
- Chargrilled *garlic, butter, parmesan, baguette* 16

C R A B C L A W S

- Crispy Fried *cocktail, lemon* 24
- Sautéed *butter, garlic, lemon* 24

S O U P S

- Shrimp & Andouille Gumbo *bay laurel rice* 13
- Maine Lobster Bisque 16

S A L A D S

- Mixed Greens *grape tomato, cucumber, parmesan, red wine vinaigrette* 8
- EJ's Chop Salad *romaine, avocado, tomato, applewood smoked bacon, red onion, radicchio, sweet corn, white cheddar, roasted garlic-lemon vinaigrette* 14
- Gulf Shrimp Remoulade *bibb lettuce, deviled egg, vine-ripe tomato* 16

S I D E S

- Coleslaw 5 House Fries 6 Blue Crab Hushpuppies 10 Rosemary Biscuits *honey butter* 6 Smoked Cheddar Grits 8 Smothered Green Beans 8
- Roasted Local Vegetables 8 Butter Whipped Potatoes 10 Brussels Sprouts *bacon vinaigrette* 8 Lobster Macaroni & Cheese *old bay breadcrumbs* 23
- Abita Root Beer Braised Collard Greens 10 Macaroni & Cheese 9 Caramelized Sweet Potatoes 9

S A N D W I C H E S

- Emeril's Double Worcestershire Burger *fresh ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes, house fries* 18
- Grouper Sandwich, *abita beer battered, tartar sauce, lettuce, tomato, coleslaw, house fries* 29
- Maine Lobster Roll *butter toasted bun, mayo, celery, old bay chips* 24
- Shrimp Remoulade Roll *butter toasted bun, bibb lettuce, tomato, old bay chips* 18

E N T R É E S : F R O M T H E S E A

- Gulf Shrimp & Grits *smoked cheddar grits, bacon, andouille, scallion* 34
- Seared Sea Scallops *celery root-potato puree, truffle emulsion, fried celery* 35
- Fish & Chips *abita beer batter, house fries, malt vinegar aioli* 26
- Miso-Orange-Glazed Wild Caught Salmon *jillian's kimchi, ginger fumet, crispy wonton* 30
- Gulf Shrimp Scampi *white wine, garlic, butter, bay laurel rice* 29
- Oyster Spaghetti *housemade pasta, bacon, garlic, cream, toasted breadcrumbs* 24
- Coastal Platter *fresh catch of the day, shrimp, oysters, crab claws, house fries, blue crab hushpuppies, cocktail & tartar* 36
- Fettuccine Nero *jumbo lump crab, squid ink fettuccine, calabrian chili, arugula, marcona almonds* 24

F R E S H C A T C H (on the blackboard)

- Grilled, *sea salt, lemon-garlic infused olive oil, roasted local vegetables*
- Cast Iron, *essence, creole meuniere, cheddar grit cake*
- Fried, *cocktail, tartar, blue crab hushpuppies, coleslaw*
- Broiled, *lemon, fumet, butter, bay laurel rice*

E N T R É E S : F R O M T H E L A N D

- Emeril's Double Cut Pork Chop *green chili mole, tamarind glaze, caramelized sweet potatoes* 29
- Frank's Honey Butter Fried Chicken *abita root beer braised collard greens, macaroni & cheese, rosemary biscuits* 29
- 8 oz Filet Mignon *house worcestershire, butter whipped potatoes, smothered green beans* 45
- 22 oz Bone-in Prime Ribeye *house worcestershire, butter whipped potatoes, smothered green beans* 75
- Local Vegetable Pasta *house linguini, selection of seasonal vegetables, extra virgin olive oil, garlic, parmesan* 16