

Emeril's

COASTAL

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.



COCKTAILS

- The Admiral *bulleit bourbon, carpano antica, maple syrup, house bitters, flamed orange peel* 14
Coastal Mule *house-infused vodka, lime, mint, fever tree ginger beer* 13
Sandestin Smash *bourbon, seasonal fruit purée, angostura, fresh basil* 13
Sake-To Me *sake suki yuzu sake, empress gin, domaine de canton, lemon* 15
Chef E's Martini *reyka vodka, 1888 hand-pressed olive juice, blue cheese stuffed olives* 15
But I'm a Local (tini) *black sheep tequila blanco, chambord, fresh raspberries, lime, jalapeño* 18

THE KAIT SPECIAL

a creative libation made just for you from our lead mixologist 15 *kick it up* 25

LUSHIES

- Bam! at the Grand *poggio anima rosé, nautical gin, aperol, hints of peach & raspberry* 14
Orange You Glad *vanilla vodka, pernod, velvet falernum, orange sorbet* 14

ON DRAFT

- Abita Andygator *Louisiana* 8
Grayton 30A Beach Blonde *Santa Rosa Beach, FL* 8
Props Emeril's Vienna Lager *Ft. Walton Beach, FL* 7
Rotating IPA *ask your server*
Abita Root Beer (n/a) *Louisiana* 5

BOTTLES & CANS

DOMESTIC

- Bud Light 6
Michelob Ultra 6
Miller Lite 6
Tin Roof Voodoo Pale Ale 7
White Claw *mando or black cherry* 6

IMPORTED

- Stella Artois 8
Modelo Especial 6
Guinness 7
Heineken 00 (n/a) 7

MOCKTAILS

- Coastal Cooler *pineapple, orange and cranberry juices with coconut cream* 8
Faux-jito *passionfruit, lime, mint, soda water* 8
Faux-75 *elderflower sparkling, fresh lemon* 7

WINE BY THE GLASS

- Casa Dei Farive Prosecco *italy* 11
Dibon Sparkling Rose Cava *spain* 13

Emeril's Chardonnay *california* 11
Fess Parker Riesling *california* 11
Frenzy Sauvignon Blanc *new zealand* 12
Cavaliere d'Oro Pinot Grigio *italy* 12
Pascal Clement Chardonnay *burgundy* 13
Henri Bourgeois Sancerre *france* 18

Thompson 31Fifty Rosé *california* 12
Whispering Angel Rosé *france* 14

30A Pinot Noir *oregon* 12
Baracchi O'Lillo! Super Tuscan *italy* 12
Susana Balbo Malbec *argentina* 13
Beckstoffer 75 Cabernet Sauvignon *california* 15
Saldo Zinfandel *california* 17
Belle Glos Clark & Telephone Pinot Noir *california* 19

HALF BOTTLES

- Michele Chiarlo Moscato 27
Duckhorn Sauvignon Blanc 29
Laurent-Perrier Brut Champagne 38
Ramey Chardonnay 39

Querceto Chianti Classico 27
Luigi Righetti Amarone Classico 40
Damilano Barolo 46
Vieux Télégramme Châteauneuf du Pape 51
Col d'Orcia Brunello di Montalcino 54
Caymus Cabernet Sauvignon 80

Full Wine List Available on Request

CHEF DE CUISINE: FRANK SZYMANSKI, GENERAL MANAGER: ANNIE ERICKSON
SPRING 2021

APPETIZERS

Cast Iron Skillet Maine Lobster *calabrian chili, butter, extra virgin olive oil, baguette* 24

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

Mussels & Frites *bouillabaisse* 17

OYSTERS

Raw *horseradish, cocktail sauce, saltines, mignonette* MP

Chargrilled *garlic, butter, parmesan, baguette* 16

Baked Oysters *brie & bacon* 21

CRAB CLAWS

Crispy Fried *cocktail, lemon* 24

Sautéed *butter, garlic, lemon* 24

SOUPS

Shrimp & Andouille Gumbo *bay laurel rice* 13

Maine Lobster Bisque 16

SALADS

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

SIDES

Coleslaw 5 House Fries 6 Blue Crab Hushpuppies 10 Rosemary Biscuits *honey butter* 6 Smoked Cheddar Grits 9 Smothered Green Beans 8

Roasted Local Vegetables 8 Butter Whipped Potatoes 10 Brussels Sprouts *bacon vinaigrette* 9 Lobster Macaroni & Cheese *old bay breadcrumbs* 28

Abita Root Beer Braised Collard Greens 11 Macaroni & Cheese 10 Caramelized Sweet Potatoes 9

SANDWICHES

Emeril's Double Worcestershire Burger *fresh ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes, house fries* 19

Grouper Sandwich, *abita beer battered, tartar sauce, lettuce, tomato, coleslaw, house fries* 29

Maine Lobster Roll *butter toasted bun, mayo, celery, old bay chips* 28

ENTRÉES: FROM THE SEA

Gulf Shrimp & Grits *smoked cheddar grits, bacon, andouille, scallion* 34

Bob Doyle's Maryland Style Crab Cake *lemon butter, shoestring potatoes* 39

Fish & Chips *abita beer batter, house fries, malt vinegar aioli* 28

Miso-Orange-Glazed Wild Caught Salmon *jillian's kimchi, ginger fumet, crispy wonton* 32

Gulf Shrimp Scampi *white wine, garlic, butter, bay laurel rice* 29

Oyster Spaghetti *housemade pasta, bacon, garlic, cream, toasted breadcrumbs* 27

Coastal Seafood Platter *fresh catch of the day, shrimp, oysters, crab claws, house fries, blue crab hushpuppies, cocktail & tartar* 40

Fettuccine Nero *jumbo lump crab, squid ink fettuccine, calabrian chili, arugula, marcona almonds* 26

FRESH CATCH (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*

ENTRÉES: FROM THE LAND

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 Wagyu Filet *house worcestershire, butter whipped potatoes, smothered green beans* 55

22 oz Bone-in Prime Ribeye *house worcestershire, butter whipped potatoes, smothered green beans* 75

Stir Fry Spring Vegetables *gochujang, hoisin, fried rice* 21

OUR PURVEYORS

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 Rangatza Farm Produce Amite, LA

Local Appetite Farm Produce Baldwin County, AL

New Orleans Fish House New Orleans, LA

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