

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

504 to 850 Sazerac *rye, absinthe, simple, bitters* 14

Oaxaca this way *black sheep reposado old fashioned, gran classico, citrus oil, agave, lime* 18

Chef E Tini *reyka vodka, 1888 hand-pressed olive juice, filthy blue cheese stuffed olives* 17

Coastal Mule *house-infused seasonal flavored wheatley vodka, fresh squeezed citrus, goslings ginger beer* 14

Celestial Sage *bombay premier cru, lemon, sage, eucalyptus bitters, classic egg white foam, simple* 15

6 Geese-a-SLAYIN *greygoose vodka, pomegranate cranberry juice, lime, orange liqueur, rosemary simple* 15

Miso Thirsty Mai Tai *bacardi pineapple, housemade white miso orgreat, lime, orange curacao, dark rum float* 14

Awkward Holiday Party *seagrams 7, fernet branca mentha, cointreau, amaretto spritz* 14

Cello 75 *30a limoncello, lemon, rosemary, simple, prosecco* 14

Season Greetings Sangria *spiked red sangria with all the flavors of fall* 14

THE KAIT SPECIAL

a creative libation made just for you from our lead mixologist 15

ON DRAFT

Grayton 30A Beach Blonde *Santa Rosa Beach, FL* 8

Wicked Weed IPA 9

Seasonal Brew *ask your server*

BOTTLES & CANS

DOMESTIC

Abita Amber 8

Coors Light 7

Destin Brewery Seasonal 8

FL Ave Seasonal 8

Michelob Ultra 7

Miller Lite 7

DOMESTIC (continued)

3rd Planet Dank Side of the Moon IPA 12

White Claw *(ask server for selection)* 6

IMPORTED

Guinness 8

Heineken 00 (n/a) 7

Modelo Especial 8

Stella Artois 9

MOCKTAILS

Coastal Cooler *pineapple, orange and cranberry juices with coconut cream* 9

Faux-jito *tropical fruit, lime, simple, mint, soda water* 9

N/A Noel Spritz *cranberry, seasonal berries, ginger beer, soda, rosemary simple* 9

WINE BY THE GLASS

Zardetto Sparkling Rosé *italy* 11

Cavatina Prosecco *italy* 12

Collet Champagne *france* 23

Fess Parker Riesling *california* 11

Villa Maria Sauvignon Blanc *new zealand* 13

La Fiera Pinot Grigio *italy* 13

Emeril's Chardonnay *california* 17

Louis Latour Chardonnay *france* 18

Henri Dumont Sancerre *france* 20

Jarvis 2020 Estate Chardonnay *california* 24

Whispering Angel Rosé *france* 16

Baracchi 'O'Lillo!' Super Tuscan *italy* 14

The Mill Keeper 'Red Wine' *napa valley* 17

30A Pinot Noir *willamette valley* 15

Justin Cabernet Sauvignon *california* 18

Belle Glos 'Clark & Telephone' Pinot Noir *california* 21

Canvasback by Duckhorn
Cabernet Sauvignon *washington* 23

HALF BOTTLES

Braida - Moscato 27

Graville-Lacoste Sauvignon Blanc *bordeaux* 29

Duckhorn Sauvignon Blanc *california* 32

Daou Chardonnay *paso robles* 29

Querciabella Chianti Classico *italy* 29

Guigal Cotes Du Rhone Red *france* 28

Château Larose *bordeaux* 29

Fess Parker Pinot Noir *santa barbara* 33

Elk Cove Pinot Noir *willamette valley* 35

Mount Veeder Cabernet Sauvignon *napa* 37

The Prisoner, Red Blend *california* 48

Lopez de Heredia Rioja *spain* 55

RAW/CHILLED SEAFOOD

Emeril's Reserve Caviar Service *kettle cooked potato chips, crème fraîche* MKT

Coastal Shrimp Cocktail *truffle cocktail sauce* 25

Oysters (See Blackboard) *horseradish, cocktail sauce, mignonette, saltines* MKT

Chilled Seafood Platter - Guest Selected

creole boiled shrimp 5 each

fresh shucked oysters 1/2 dzn 28 | 1 dzn 56

alaskan king crab legs 1/2 lb. 70 | 1 lb. 140

maine lobster tail 39

APPETIZERS

Pineapple Upside-Down Cornbread *bacon marmalade* 8

New Orleans BBQ Shrimp *cheddar rosemary biscuit* 25

Yellowfin Tuna Wraps *bibb lettuce, crispy wontons, tobiko, jalapeño, truffle ponzu* 21

Smoked Fish Dip *firecrackers, pickled red onion, cucumber* 15

Roasted Oysters *garlic, butter, parmesan, baguette* 21

SOUPS AND SALADS

Shrimp & Andouille Gumbo *bay laurel rice* 13

Mixed Greens *sundried tomatoes, cucumber, parmesan, red wine vinaigrette* 12

Caesar Salad *romaine, basil, pickled red onion, garlic bread croutons, parmesan* 15

Coastal Wedge Salad *iceberg, apple wood smoked bacon, tomatoes, avocado, boiled egg, red onion, cucumber, buttermilk blue cheese dressing* 14

SIDES

Coleslaw 5

House Fries 7

Hushpuppies 8

Cheddar Rosemary Biscuits *honey butter* 6

Asparagus *lemon butter* 12

Roasted Vegetables 10

Butter Whipped Potatoes 10

Bourbon Sweet Potato Purée 10

FRESH CATCH

Grilled or Cast Iron

lemon butter | yuzu vinaigrette | worcestershire | chimichurri | creole meuniere

ENTRÉES: FROM THE SEA

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

Coastal Fried Seafood Platter *fresh catch, shrimp, oysters, house fries, hushpuppies, cocktail & tartar* 49

Fettuccine Nero *gulf shrimp, squid ink fettuccine, calabrian chili, arugula, marcona almonds* 32

Grilled Grouper Sandwich *tartar sauce, lettuce, tomato, coleslaw* MKT

Seafood Stuffed Pasta Shells *shrimp, gulf caught fish, ricotta, vodka sauce, parmesan* 32

Yellowfin Tuna Poke Bowl *sushi rice, pickled vegetables, edamame, sweet soy, spicy mayo, crispy wontons, furikake* 32

ENTRÉES: FROM THE LAND

Emeril's Dry Aged Pork Rib Chop *green chile mole, tamarind glaze, sweet potato purée* 44

8 oz Filet Mignon *maitre d' butter, roasted garlic, house worcestershire sauce* 55

Emeril's Double Worcestershire Burger *fresh ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes* 18

Buttermilk Fried Chicken *collard greens, cheddar rosemary biscuits, honey butter* 32

20% Service Charge will be applied to groups of 6 or more | 3% Processing Fee will be added to all credit card payments