

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 wheatley vodka, fresh squeezed citrus, goslings ginger beer* 13
- Sandestin Smash *four roses bourbon, seasonal fruit purée, angostura, fresh squeezed lemon and basil, garnished with locally-farmed micro basil* 13
- San Juan Surf *bacardi pineapple rum, blue curacao, pineapple juice, lime, organic coconut cream* 13
- Seven Rings *bluecoat gin, velvet falernum, orgeat, passion fruit syrup, lemon juice* 14
- Chef E's Martini *reyka vodka, 1888 hand-pressed olive juice, blue cheese stuffed olives* 15
- But I'm a Local (tini) *jalapeño-infused black sheep blanco tequila, chambord, raspberries, fresh lime, eggwhite* 18

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
- Props Dos Pilotos Lager *Ft. Walton Beach, FL* 7
- Rotating IPA *ask your server*
- Abita Root Beer (n/a) *Louisiana* 5

BOTTLES & CANS

DOMESTIC

- Abita Purple Haze 7
- Angry Orchard Rosé Cider 6
- Bud Light 6
- Michelob Ultra 6
- Miller Lite 6
- Tin Roof Roadhouse WCIPA 8
- Tin Roof Voodoo Pale Ale 7
- White Claw *mango or black cherry* 6

MOCKTAILS

- Coastal Cooler *pineapple, orange and cranberry juices with coconut cream* 8
- Faux-jito *passionfruit, lime, mint, soda water* 8

IMPORTED

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

WINE BY THE GLASS

- Avisi Rosé *italy* 11
- Natale Verga Prosecco *italy* 12
- Collet Champagne *france* 23
- Fess Parker Riesling *california* 11
- Frenzy Sauvignon Blanc *new zealand* 13
- La Fiera Pinot Grigio *italy* 13
- Sonoma Cutrer, Chardonnay *california* 15
- Emeril's Chardonnay *california* 17
- Maison L'Envoyé Chardonnay *burgundy* 18
- Henri Bourgeois Sancerre *france* 20

Whispering Angel Rosé *france* 16

- Baracchi O'Lillo! Super Tuscan *italy* 14
- Southern Belle, Red Blend *spain* 15
- 30A Pinot Noir *oregon* 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 32
- Stags Leap Chardonnay *napa valley* 35
- William Fèvre Chablis 44

- Querceto Chianti Classico 28
- Guigal Cotes Du Rhone Red 28
- Château Larose *bordeaux* 29
- Fess Parker Pinot Noir *santa barbara* 33
- Elk Cove Pinot Noir *oregon* 35
- Mount Veeder Cabernet Sauvignon *napa* 37
- Prisoner, Red Blend *california* 48
- Lopez de Heredia Rioja, 2010 55
- Merry Edwards Pinot Noir, RRV *california* 68

A P P E T I Z E R S

Crispy Fried Duck Wings *chili glaze, shaved celery, blue cheese vinaigrette* 19

Pineapple Upside-down Cornbread *bacon marmalade* 8

New Orleans BBQ Shrimp *rosemary biscuit* 25

Yellowfin Poke Bowl *sushi rice, pickled vegetables, edamame, sweet soy, spicy mayo, crispy wontons, furikake* 26

O Y S T E R S

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

Chargrilled *garlic, butter, parmesan, baguette* 21

Rockefeller *spinach, parmesan, herbsaint* 23

C R A B C L A W S

Crispy Fried *cocktail, lemon* 29

Sautéed *butter, garlic, lemon* 29

S O U P S

Shrimp & Andouille Gumbo *bay laurel rice* 13

Soup of the Day MP

S A L A D S

Mixed Greens *grape tomato, cucumber, parmesan, red wine vinaigrette* 12

Fried Oyster Caesar Salad *baby gem lettuce, cherry tomato, bacon, parmesan, anchovy* 25

Coastal Wedge Salad *iceberg, applewood smoked bacon, tomatoes, red onion, buttermilk blue cheese dressing* 12

S I D E S

Coleslaw 5 House Fries 6 Blue Crab Hushpuppies 14 Rosemary Biscuits *honey butter* 6 Smothered Green Beans 10

Roasted Local Vegetables 10 Butter Whipped Potatoes 10 Brussels Sprouts *bacon vinaigrette* 11

Abita Root Beer Braised Collard Greens 11 Bourbon Sweet Potato Purée 10

E N T R É E S : F R O M T H E S E A

Shrimp & Grits *gulf shrimp, cheddar grits, tasso, new orleans barbecue, trinity* 40

Bob Doyle’s Crab Cake *calabrian chili tartar sauce, old bay fries, lemon* 42

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

Lobster & Ricotta Stuffed Pasta Shells *tomato vodka sauce, parmesan* 40

Coastal Fried Seafood Platter *fresh catch of the day, shrimp, oysters, crab claws, house fries, blue crab hushpuppies, cocktail & tartar* 45

Fettuccine Nero *jumbo lump crab, squid ink fettuccine, calabrian chili, arugula, marcona almonds* 32

Grouper Sandwich *abita beer battered, tartar sauce, lettuce, tomato, coleslaw, house fries* 32

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

Grilled *fingerling potatoes, haricot verts, rosemary-apple vinaigrette*

Fried *cocktail, tartar, blue crab hushpuppies, coleslaw*

Cast Iron Skillet *essence, roasted local vegetables, creole meuniere*

E N T R É E S : F R O M T H E L A N D

Emeril’s Dry Aged Pork Rib Chop *green chile mole, tamarind glaze, sweet potato purée* 32

Frank’s Honey Butter Fried Chicken *abita root beer braised collard greens, whipped potatoes, rosemary biscuits* 32

8 oz Filet *house worcestershire, butter whipped potatoes, smothered green beans* 60

22 oz Bone-in Prime Ribeye *house worcestershire, butter whipped potatoes, smothered green beans* 95

Housemade Linguini Pasta *smoked mushroom cream sauce, parmesan* 32

Emeril’s Double Worcestershire Burger *fresh ground double patties, aged cheddar, herb mayo, b&b pickles, vine ripe tomatoes, house fries* 21

O U R P U R V E Y O R S

Louisiana Lagniappe Inc.	Destin, FL	French Hermit	Specialty Gulf Oyster	Biloxi, MS
Yeum Yeum Kimchi Co.	Miramar Beach, FL	Salty Birds	Specialty Gulf Oyster	(Pelican Oyster Company)
Water Street Seafood	Apalachicola, FL		Tallahassee, FL	
Destin Ice Seafood Market & Deli	Destin, FL		Black Bear Bread Co.	Grayton Beach, FL
JV Foods	New Orleans, LA		Kourtney’s Best	Crabmeat Des Allemandes, LA
Two Dog Farms	Produce Flora, MS		Paramount Caviar	Long Island City, NY
Matt Ranatza 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	
		Junior Barbour Seafood	Fresh Oysters & Crab Coden, AL	
		Murder Point	Specialty Gulf Oyster Bayou LaBatre, AL	