

# 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

- Espresso Martini *grey goose vodka, cold brew, mr. black's LA cane syrup* 16
- Old Fashioned *blend of bourbon & rye, brown sugar, bitters, citrus peel* 14
- Chef E Tini *reyka vodka, 1888 hand-pressed olive juice, filthy blue cheese stuffed olives* 17
- South Coast *black sheep tequila, cointreau, poblano, mango, lime* 16
- Coastal Mule *infused vodka, citrus, ginger beer* 14
- The Grand Blvd. *greygoose vodka, grand marnier, pomegranate-cranberry juice, lime* 15
- Miso Mai Tai *bacardi pineapple, white miso orgreat, lime, orange curacao, dark rum float* 16
- Emeril's Manhattan *bourbon, sweet vermouth, grand marnier, bitters* 16

### 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
- Corona 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

### WINE BY THE GLASS

- Zardetto Sparkling Rosé *italy* 11
- Cavatina Prosecco *italy* 12
- Louis Regnier 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
- Hubert Brochard 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
- Daou 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
- Querciabella Chianti Classico *italy* 29
- Guigal Cotes Du Rhone Red *france* 28
- Elk Cove Pinot Noir *willamette valley* 35
- Mount Veeder Cabernet Sauvignon *napa* 37
- The Prisoner, Red Blend *california* 48
- Emilio Moro *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

Coastal Crab Cake *southern slaw, lemon butter* MKT

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

Rosemary Buttermilk 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 | worcestershire | chimichurri | creole meuniere | creole tomato glaze*

## 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 *blue crab, calabrian chili, arugula, marcona almonds* 42

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, rosemary buttermilk 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