



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 *vodka, st. george's coffee liqueur, espresso* 16
- Pear Necessities *rye whiskey, pear syrup, apple blossom bitters, smoked clove* 16
- Chef E Tini *vodka, hand-pressed olive juice, filthy blue cheese stuffed olives* 15
- South Coast *tequila, jalapeño, mango, citrus, tajin* 13
- Cool As A Cucumber *gin, lemon, cucumber, elderflower, butterfly pea* 14
- The Grand Blvd. *vodka, citrus, pomegranate, cranberry, rosemary, triple sec* 14
- Waves Goodbye *spiced rum, coconut cream, melon, pineapple, lime, pineapple shrub* 15

ON DRAFT

- Grayton 30A Beach Blonde *Santa Rosa Beach, FL* 8
- Wicked Weed IPA *Asheville, NC* 9
- Seasonal Brew *ask your server*

BOTTLES & CANS

DOMESTIC

- Abita Amber 8
- Coors Light 7
- Dank Side IPA 12
- FL Ave Seasonal 8
- Michelob Ultra 7
- Miller Lite 7

IMPORTED

- Guinness 8
- Heineken 00 (n/a) 7
- Corona Extra 8
- Stella Artois 9

MOCKTAILS

- Paradise Punch *pineapple, mango, coconut, lime, grenadine* 8
- Strawberry Limeade *strawberry puree, fresh strawberries, sprite, lime* 8

WINE BY THE GLASS

- Zardetto Sparkling Rosé *italy* 11
- Cavatina Prosecco *italy* 12
- Corvina Sparkling Rosé *italy* 13
- Charles de Cazanove Champagne *france* 21

- Fess Parker Riesling *california* 11
- Villa Maria Sauvignon Blanc *new zealand* 14
- La Fiera Pinot Grigio *italy* 13
- Emeril's Chardonnay *california* 17

- Whispering Angel Rosé *france* 16
- Mary Taylor Agenais Rosé *france* 15

- De Ribebon Bordeaux Superieur *france* 14
- 30A Pinot Noir *willamette valley* 15
- The Counselor Cabernet by Goldschmidt *alexandar valley* 18

- Belle Glos 'Clark & Telephone' Pinot Noir *california* 21
- Annabella Cabernet *napa valley* 21
- The Altruist Red Blend *napa valley* 22

HALF BOTTLES

- Vietti Moscato 27
- Frank Family Chardonnay *carneros* 29
- Duckhorn Sauvignon Blanc *california* 32
- 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 *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

Maine lobster tail 39

A P P E T I Z E R S

Pineapple Upside-Down Cornbread *bacon marmalade* 8

New Orleans BBQ Shrimp *rosemary biscuit* 25

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

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

Coastal Crab Cake *southern slaw, lemon butter* MKT

Fried or Sautéed Crab Claws MKT

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

Emeril’s Coastal Cheese Board *a selection of domestic cheeses with seasonal accompaniments* 32

SOUPS AND SALADS

Gulf Shrimp & Andouille Gumbo *bay laurel rice* 13

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

Caesar Salad *romaine, 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

S I D E S

Coleslaw 5

House Fries 7

Hushpuppies 8

Rosemary Buttermilk Biscuits *honey butter* 6

Smothered Hericot Verts *caramelized onions* 12

Roasted Vegetables 10

Butter Whipped Potatoes 10

Bourbon Sweet Potato Purée 10

F R E S H C A T C H

Grilled or Cast Iron

lemon butter | worcestershire | chimichurri | creole meuniere | creole tomato glaze

E N T R É E S : F R O M T H E S E A

Fish & Chips *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

Fresh Catch Sandwich *tartar sauce, lettuce, tomato, coleslaw, french fries* 32

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

Whole Roasted Gulf Caught Fish MKT

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

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* 44

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

Our Burger *white cheddar, wickles, tomato, herb mayo* 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