

APPETIZERS

CORNBREAD SKILLET Cane Syrup Butter	6
ABITA BEER BRAISED SWEET ONION FOCACCIA Roasted Garlic, Parmesan	5
LOUISIANA BLUE CRAB CAKE Mirliton Salad, Chili Aioli, Cashew-Bacon Praline	16
EMERIL'S NEW ORLEANS BARBECUE SHRIMP French Bread, Lemon	14
MAMA HAY'S STUFFED CHICKEN WINGS Peanut Sauce, Chili	14
GULF TUNA CRUDO Radish, Cilantro, Zapp's, Frozen Hot Sauce, Cajun Caviar	16
NEW ORLEANS HOT FROG LEGS Bread & Butter Pickles, Garlic Yoghurt	8
EVERYTHING SPICED BOUDIN BUNS Olive Salad, Louisiana Wild Flower Honey Mustard	12
CRISPY LOUISIANA ALLIGATOR Sweet Chili, Pickled Mirliton, Benne Seeds, House Ranch	14
SWEET BARBECUE GLAZED OCTOPUS Warm Andouille Potato Salad	14
WOOD OVEN ROASTED WHOLE ARTICHOKE Basil Crumbs, Blue Crab-Parmesan Vinaigrette	16

SOUP & SALAD

ST. PAULS GUMBO	8
SOUP OF THE DAY	7
NOLA GREENS Field Greens, Grapefruit, Red Wine - Shallot Vinaigrette	8
ICEBERG WEDGE SALAD Praline Bacon, Tomato, Cucumber, Crystal Fried Onions, Blue Cheese Dressing	12
CABILDO SALAD Little Gem Lettuce, Grilled Cheese Croutons, Marcona Almonds, Caesar Dressing	12

PIZZA & PASTA

ANDOUILLE SAUSAGE PIZZA Holy Trinity, Jalapeno, Creole Tomato Sauce	14
QUATTRO FORMAGGIO PIZZA Marinara, Basil - Add House Pepperoni 4	12
DUCK CONFIT PIZZA Fried Egg, Parmesan, Truffle, Arugula	15
SEASONAL VEGETABLE PIZZA	14
CRAWFISH RIGATONI Italian Sausage, Whipped Ricotta	12/19
WARM SHRIMP REMOULADE SPAGHETTI "Boiled" Louisiana Shrimp, Scallion	16/25
MAGGIE'S MUSHROOM FARM LINGUINE Sweet Corn, Garden Pesto	11/20

ENTRÉES

LOUISIANA SHRIMP & GRITS Cheddar Grits, Smoked Mushrooms, Eggplant Chow Chow	29
GARLIC CRUSTED GULF DRUM Brabant Potatoes, House Made Bacon, Creole Beurre Rouge	27
CREOLE SPICED SALMON Corn Maque Choux, Green Tomato Relish	24
CEDAR PLANK ROASTED WHOLE FISH Louisiana Jasmine-Herb Rice, Etouffee	Market Price
GULF FISH CREOLE Pickled Cabbage Salad, Plantain Chips	23
CAST IRON ROASTED FILET OF BEEF Potato-Mushroom Hash, Roasted Pecans, Blue Cheese Glacage, Muscadine Sauce	36

NOLA JAMBALAYA Chicken, Duck, Andouille Sausage, Crisp Shallots	22
BUTTERMILK FRIED CHICKEN Bourbon Mashed Sweet Potatoes, Ham Gravy, Charred Scallion	24
CHARGRILLED PORK CHOP Caramelized Sweet Potatoes, Apple Chutney, Beer Braised Onion Sauce	26
CANE LACQUERED HALF DUCK Cornbread Pudding, Braised Collard Greens	32
SMOKED BEEF SHORT RIB Rice Noodles, Basil, Vietnamese Cruller, Pho Broth	32

SIDES

HAND CUT FRENCH FRIES	5
CHEDDAR CHEESE GRITS	6
SKILLET MARKET VEGETABLES	7
BRAISED COLLARD GREENS	6
BOURBON MASHED SWEET POTATOES	6



CHEF PHILIP BUCCIERI
Chef de Cuisine

TIM ARMSTEAD
General Manager

EMERIL LAGASSE
Owner

DINNER

4 - 10PM SUN-THURS
4 - 11PM FRI & SAT

534 St. Louis Street, New Orleans, Louisiana, 70130 • 504.522.6652
EMERILSRESTAURANTS.COM

COCKTAILS

NOLA SIGNATURES

ROSE COLORED GLASSES	14
Hendrick's Gin, Italicus Rosolio Bergamot Liqueur, Lemon, Sugar, Prosecco, Cucumber (served over ice)	
TRUE ROMANCE	14
Absolut Elyx, Chinola Passionfruit Liqueur, Lime, Fever Tree Ginger Beer (served over ice)	
TWO FREEDIAS	13
Milagro Blanco Tequila, Ancho Reyes "Ancho" Chile Liqueur, Lime, Grapefruit, Sugar, Bittermens Hellfire Habanero Shrub, Pink Salt (served up)	
GYPSY EYES	12
Xicaru Reposado Mezcal, Agave Nectar, Lemon, Bittermen's Burlesque Bitters, Urban South Carpe Rose Cider (served up)	

HOUSE CLASSICS

HOUSE OLD FASHIONED	12
Old Forester 86 Bourbon, Sugar, Bogarts Bitters, Brandied Cherry, Orange Peel (served over ice)	
DAIQUIRI	11
Don Q Cristal Rum, Lime, Sugar (served up)	
SIDECAR	14
Remy Martin VSOP Cognac, Grand Marnier Cordon Rouge, Lemon, Sugared Rim (served up)	
HOUSE BLOODY MARY	12
House Infused Svedka Vodka, House-made Bloody Mix, Citrus, Pickled Okra, Olive, Cracked Pepper (served over ice)	

BEER

LOCAL		DOMESTIC	
ABITA AMBER	6	US CARPÉ ROSÉ CIDER	6
ABITA BOOT	6	GB JUCIFER IPA	6.50
ABITA TURBO DOG	6	PO GLEASON IPA	6.50
NOLA BLONDE	6	PARISH CANEBRAKE	6.50
		IMPORT	
		AMSTEL LIGHT	5
		STELLA ARTOIS	7

LOCAL SPIRITS

THE NOLA MARTINI	13
J.T. Meleck Louisiana Vodka /OR/ Seven Three Distilling "Gentilly" Gin, Cocchi Americano, Orange Bitters, Vermouth Infused Olive, Lemon Peel (served up)	
AVERY ISLAND PALOMA	12
Marsh House Louisiana Rum, East Imperial Grapefruit Soda, Lime, Salt Rim (served over ice)	
RHUBARB & RYE	12
River Basin Louisiana Rye Whiskey, Aperol, Lemon, Fee. Bros. Rhubarb Bitters (served over ice)	

SPIRIT FREE

SOFT COCKTAILS	7	-served over ice-
FESTIVAL THYME - Blueberry Thyme Syrup, Fresh Lemon Juice, Sparkling Water, Thyme		
CARRIAGE RIDE - Hibiscus Syrup, Fresh Lime Juice, Fever Tree Ginger Beer, Mint		
THE DOVE - East Imperial Grapefruit Soda, Agave Nectar, Fresh Lime Juice, Rosemary, Salt		
NON-ALCOHOLIC BEVERAGES		
6		
*Q TONIC *FEVER TREE GINGER BEER *EAST IMPERIAL GRAPEFRUIT SODA		
ABITA ROOT BEER HOUSE LEMONADE FIJI STILL WATER 1 LITER SAN		
PELLEGRINO SPARKLING WATER 1 LITER FRENCH TRUCK COFFEE ILLY ESPRESSO		
*served with ice and either a lemon or lime wedge		

ROSÉ ALL DAY

JNSQ Rosé, Aperol, Luxardo Maraschino Liqueur, Cocchi Rosa, Seasonal Shrub, Lime
Serves approximately 4-6 or those looking to make friends!
80

WINES BY THE GLASS

WHITE

FRITZ ZIMMER AUSLESE RIESLING '17 (Mosel-Saar-Ruwer, Germany)	8 11
HOJ POJ BLANC CLEAR LAKE '15 (California)	8 14
NORTICO ALVARINHO MINHO '18 (Portugal)	8 14
LOIMER 'LOIS' GRUNER VELTLINER '17 (Kamptal, Austria)	9 14
ANTIGAL UNO SAUVIGNON BLANC '18 (Mendoza)	9 15
AU BON CLIMAT "EMERIL'S" SANTA BARBARA CHARDONNAY '17 (California)	10 15
COLLI ARGENTO, LA PARMA PINOT GRIGIO '18 (Italy)	10 15
BRANCOTT ESTATE SAUVIGNON BLANC '18 (Marlborough, New Zealand)	10 16
RAMEY RUSSIAN RIVER VALLEY CHARDONNAY '16 (California)	16 27
ALDENALLI SANTA BARBARA COUNTY CHARDONNAY '17 (California)	17 28

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO BRUT (Italy)	10 15
ROEDERER ESTATE ANDERSON VALLEY BRUT (California)	11 18
G.H. MUMM "GRAND CORDON" BRUT (Champagne, France)	19 29

RED

PLOWBUSTER PINOT NOIR '15 (Oregon)	10 16
JUSTIN PASO ROBLES CABERNET SAUVIGNON '17 (California)	11 17
YSIOS RIOJA RESERVA TEMPRANILLO '12 (Spain)	11 18
AU BON CLIMAT SANTA BARBARA PINOT NOIR '17 (California)	12 17
DURIGUTTI CLASSICO MALBEC '17 (Argentina)	12 19
BALLETTO RUSSIAN RIVER VALLEY ZINFANDEL '14 (California)	14 23
EMERITUS RUSSIAN RIVER VALLEY PINOT NOIR '15 (California)	17 28
DUCKHORN NAPA VALLEY CABERNET SAUVIGNON '16 (California)	19 30
PRISONER WINE CO. "THE PRISONER" NAPA VALLEY '17 (California)	19 30
PRIDE MOUNTAIN VINEYARDS MERLOT '16 (California)	19 30

ROSÉ

G.D. VAJRA ROSABELLA ROSATO '18 (Italy)	10 15
JNSQ ROSÉ CRU (California)	10 15

HOUSE MADE SANGRIA

WHITE, RED	10
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