

# 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's Envy *angels envy bourbon, averna sicilian amaro, maple, angostura and orange bitters* 18

But I'm a Local (tini) *jalapeño-infused black sheep blanco tequila, chambord, blackberries, fresh lime, eggwhite* 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

San Juan Surf *bacardi pineapple rum, blue curacao, pineapple juice, lime, organic coconut cream, topped with soda* 14

Panic At The Pisco *capel chilean pisco, guava purée, fresh lemon, simple syrurp, hopped grapefruit bitters, angostura bitters* 14

Waterloo Sangria *rosé wine, citrus liqueur, florida grown watermelon, cranberry, cherry, citrus* 13

### 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 "You're My Boy Blue!"  
(Blueberry Wheat) 8

FL Ave Brewing "Don't Hassle Me,  
I'm Local" 8

Michelob Ultra 7

Miller Lite 7

Tin Roof Voodoo Pale Ale 9

Toppling and Goliath Cherry  
Fandango Sour 14

White Claw *(ask server for selection)* 6

#### IMPORTED

Guinness 8

Heineken 00 (n/a) 7

Modelo Especial 8

Stella Artois 9

#### DOMESTIC (continued)

### MOCKTAILS

BeachBod Tini *lemon juice, agave and passion fruit la croix* 8

Coastal Cooler *pineapple, orange and cranberry juices with coconut cream* 8

Faux-jito *tropical fruit, lime, simple, mint, soda water* 8

### WINE BY THE GLASS

Avissi 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

Louis Latour Chardonnay *france* 18

Henri Bourgeois Sancerre *france* 20

Whispering Angel Rosé *france* 16

Baracchi O'Lillo! Super Tuscan *italy* 14

The Mill Keeper, Red Blend *napa valley* 17

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

Daou Chardonnay *paso robles* 29

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

## APPETIZERS

Pineapple Upside-down Cornbread *bacon marmalade* 8

New Orleans BBQ Shrimp *rosemary biscuit* 25

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

Crispy Fried Crab Claws *cocktail* 42

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

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

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

## 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

## SIDES

Coleslaw 5 House Fries 7 Blue Crab Hushpuppies 14 Rosemary Biscuits *honey butter* 6 Asparagus *lemon butter* 12 Roasted Local Vegetables 10

Butter Whipped Potatoes 10 Bourbon Sweet Potato Purée 10

## FRESH CATCH

Grilled & Cast Iron

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

## ENTRÉES: FROM THE SEA

Bob Doyle's Crab Cake *calabrian chili tartar sauce, old bay fries, lemon* 45

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

Coastal Fried Seafood Platter *fresh catch of the day, shrimp, oysters, house fries, blue crab hushpuppies, cocktail & tartar* 49

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

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

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

Yellowfin 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 *watermelon & feta salad, rosemary biscuits, honey butter* 32

## OUR PURVEYORS

Louisiana Lagniappe Inc. Destin, FL

Yeum Yeum Kimchi Co. Miramar Beach, FL

Water Street Seafood Apalachicola, FL

Destin Ice Seafood Market & Deli Destin, FL

JV Foods New Orleans, LA

Two Dog Farms Produce Flora, MS

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

French Hermit Specialty Gulf Oyster Biloxi, MS

Salty Birds Specialty Gulf Oyster (Pelican Oyster Company) Tallahassee, FL

Black Bear Bread Co. Grayton Beach, FL

Kourtney's Best Crabmeat Des Allemandes, LA

Paramount Caviar Long Island City, NY