



cocktails

### CLASSICS

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Spicy Margarita** Milagro Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) • Bitters • Citrus **16**

### STANDARDS

- The Lushie** Meril’s Tasty Frozen Concoction • Blended Seasonal Fruit • Spirits **15**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons “Emeril’s Edition” Demerara Syrup **15**

sake

### WETLAND SAKE (Gluten Free)

- Filtered** Clear, Light to Medium Bodied **12**
- Unfiltered** Cloudy, Medium Bodied **12**
- Sparkling Blood Orange** **14**
- Sparkling Passion Fruit** **14**

wine by the glass (5 oz • 8 oz)

### CHAMPAGNE & SPARKLING

- Elvio Tintero Sori Gramella Moscato d’Asti ‘22** (Italy) **12 • 18**
- Pierre Sparr Crémant D’Alsace Brut Rosé NV** (France) **13 • 19**
- Benvollo Prosecco NV** (Italy) **13 • 19**
- Jean-François Merieau ‘J’ose les Fines Bulles’ Chenin Blanc ‘18** (France) **14 • 20**
- G.H Mumm Brut Grand Cordon Champagne NV** (France) **21 • 28**

### WHITE

- Arios ‘Aguafuerte’ Albariño ‘19** (Portugal) **11 • 16**
- Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18** (California) **13 • 19**
- Dr. Hermann ‘H’ Mosel Riesling ‘22** (Germany) **13 • 19**
- Scarpetta Friuli Pinot Grigio ‘21** (Italy) **14 • 19**
- Duckhorn Vineyards Sauvignon Blanc ‘22** (North Coast) **14 • 20**
- PlumpJack Chardonnay ‘21** (Napa Valley) **22 • 30**

### ROSÉ

- Figuière Mediterranée Rosé ‘21** (France) **14 • 20**

### ORANGE

- Pali Wne Co. Wild Series ‘21** (California) **13 • 19**

### RED

- Tilia Malbec ‘22** (Argentina) **11 • 16**
- Pessimist by DAOU Paso Robles Red Blend ‘20** (California) **12 • 18**
- Carpineto ‘Dogajolo’ Toscana Sangiovese Blend ‘20** (Italy) **13 • 19**
- Foxglove Cabernet Sauvignon ‘21** (California) **15 • 21**
- Au Bon Climat Santa Barbara Pinot Noir ‘21** (California) **17 • 23**
- Les Tourelles de la Créée Côte de Beaune Knights Templar Cuvée ‘17** (France) **20 • 28**

beer

### DRAFT \$8

- Gnarly Barley, Jucifer** New England Style IPA
- Gnarly Barley, Skater Aid** Pilsner
- Parish, Canebrake** Wheat Beer
- Parish, Envie** Pale Ale
- Parish, SIPS**
- Rally Cap, Ambush** Amber
- Shiner Bock** Dark Lager
- Tin Roof Brewing, Blonde** Ale
- Urban South, Paradise Park** Lager
- Urban South, Grapefruit Holy Roller** IPA

### BOTTLES & CANS

- Bell’s-Two Hearted** IPA **7**
- Bud Light** **5**
- Miller Lite** **5**
- Miller High Life** **5**
- O’Doul’s** **7**
- Stella Artois** **7**
- Stiegl Radler Grapefruit** **9**
- add 1 oz side shot of Aperol or Campari** **4**
- Stone Delicious** IPA **7**
- Urban South Lime-Cucumber Gose** **7**





## SNACKS

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- Pocket Bread** Garlic Oil • Sea Salt **6**
- Daily Gumbo** **MP**
- Smoked Gulf Fish Dip** Fried Saltines **15**
- Handcut Fries** Lemon Aioli **10**
- Barbequed Shrimp** Chives **24**
- Deviled Eggs** Smoked Trout Roe • Zapp's **12**
- Fried Turkey Necks** Crystal Mojo • Cilantro **13**
- Pineapple Upside-Down Cornbread** Bacon Marmalade **9**
- Crispy Rock Shrimp Tacos** Sriracha Aioli • Red Onions • Wasabi Tobiko • Cilantro **14**
- Baked Cheese** Sweet Grass Dairy-Green Hill • Caponata • Ciabatta **19**
- Seafood Remick** Gulf Shrimp • Crawfish • Crab • Fried Saltines **18**
- Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame **17**
- House-Made Meatballs** Pomodoro • Basil • Whipped Ricotta **15**
- Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko **19**
- Roasted Heirloom Carrots** Tahini • Sesame • Spiced Honey **12**
- Brussels Sprouts** Nuoc Cham • Cilantro • Mint • Basil • Sesame **13**
- Grilled Broccoli** Romesco • Marcona Almonds **13**
- Blistered Shishito Peppers** Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli **16**
- Grilled Corn** Chile-Lime Mayo • Cotija Cheese **10**
- Cauliflower** Whipped Feta • Mint • Pepitas • Sweet Potato Agrodolce **16**

## SALADS

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- Burrata & Melon** Prosciutto • Jalapeño • Trout Roe **19**
- Our Greek Salad** Tomatoes • Peppers • Onion • Cucumber • Olive • Feta • Oregano Vinaigrette **16**
- Fried Chicken Salad** Romaine • Blue Cheese • Red Onion • Tomato • Cucumber • Green Goddess Dressing **19**
- Grilled Shrimp & Romaine Salad** Purple Cabbage • Grape Tomato • Red Onion • Cotija • White Balsamic Dressing **20**

## FLATBREADS

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- Cheese** **15**
- Pepperoni** Jalapeño • Red Onion **18**
- Margherita** Tomato • Burrata • Basil **17**
- Wise Guy** Italian Sausage • Piquillo Peppers • Chili **18**
- Muffuletta** Salami • Mortadella • Olive Salad • Sesame **18**
- Vegetable** Eggplant • Roasted Garlic • Red Onion • Peppers • Mushrooms **17**

## A BIT MORE

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- Fettucine** Truffle Butter **30**
- Rock Shrimp Spaghetti** Salumi • White Wine • Basil **24**
- Spicy Rigatoni** Caramelized Onions • Pecorino Romano **19**
- Hand-Rolled Gnudi** Mushrooms • Thyme • Rosemary • Whipped Goat Cheese **20**
- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds **26**
- Double Cheeseburger** Onion • Tomato • American Cheese • Special Sauce **18**
- Grilled Pork Chop** Sweet Potato Purée • Green Chile Molé • Tamarind Glaze **48**
- Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri **47**
- Half Chicken** Salsa Verde **28**
- Candied Pork Ribs** Green Onion • Sesame **24**
- Fresh Daily Local Catch** **MP**