

CLASSICS**Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14****Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14****Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **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 **MP****English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15****Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15****Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15****Spicy Margarita** Espolòn Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16****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****CHAMPAGNE & SPARKLING****Elvio Tintero Sori Gramella Moscato d’Asti ‘22** (Italy) **13****Castelle de Sant Pau Rosé** (Spain) **14****Benvollo Prosecco NV** (Italy) **14****G.H Mumm Brut Grand Cordon Champagne NV** (France) **22****WHITE****Pazo das Bruxas Albariño ‘23** (Rías Baixas) **14****Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18** (California) **14****Dr. Hermann ‘H’ Mosel Riesling ‘22** (Germany) **14****Scarpetta Friuli Pinot Grigio ‘22** (Italy) **15****Duckhorn Vineyards Sauvignon Blanc ‘22** (North Coast) **15****Flowers Chardonnay ‘22** (Sonoma Coast) **22****ROSÉ****Château de Corcelles Rosé d’Une Nuit ‘22** (Beaujolais) **14****RED****Tilia Malbec ‘22** (Argentina) **12****Tenuta Sassoregale Sangiovese ‘21** (Italy) **13****Niner Wine Estates Pinot Noir ‘21** (California) **18****Gran Coronas Reserva Cabernet ‘19** (Spain) **18****Chevalier de la Créé Côte de Beaune Knights Templar Cuvée ‘19** (France) **20****Eight Years in the Desert ‘22** (California) **22****WETLAND SAKE (Gluten Free)****Filtered** Clear, Light to Medium Bodied **12****Unfiltered** Cloudy, Medium Bodied **12****Sparkling Blood Orange** **14****Sparkling Passion Fruit** **14****BOTTLES & CANS****Bell’s-Two Hearted IPA** **7****Bud Light** **5****Michelob Ultra** **5****Miller Lite** **5****Miller High Life** **5****O’Doul’s** **7****Sagres Cerveja** **6****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****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



SNACKS

- Pocket Bread** Garlic Oil • Sea Salt **6**
- Handcut Fries** Lemon Aioli **10**
- Pineapple Upside-Down Cornbread** Bacon Marmalade **9**
- Smoked Gulf Fish Dip** Fried Saltines **15**
- Deviled Eggs** Smoked Trout Roe • Zapp's **12**
- Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko **19**
- Burrata** Artichoke Antipasto • Ciabatta **20**
- Barbequed Shrimp** Chives **24**
- Crispy Rock Shrimp Tacos** Sriracha Aioli • Red Onions • Wasabi Tobiko • Cilantro **14**
- Fried Turkey Necks** Crystal Mojo • Cilantro **15**
- Crispy Boudin Balls** Pepper Jack Cheese • Creole Mustard • Pepper Jelly **14**
- Pork & Crawfish Dumplings** Napa Cabbage • Bonito Flakes • Chili Sauce **14**
- Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame **17**
- Candied Pork Ribs** Green Onion • Sesame **20**
- House-Made Meatballs** Pomodoro • Basil • Whipped Ricotta **15**
- Roasted Heirloom Carrots** Tahini • Sesame • Spiced Honey **12**
- Grilled Asparagus** Pecorino Romano • Lemon Vinaigrette **13**
- Grilled Corn** Chili-Lime Mayo • Cotija Cheese **10**
- Pad Thai Cauliflower** Peanut Sauce • Herbs • Tamarind **18**
- Blistered Shishito Peppers** Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli **16**
- Fettuccine** Truffle Butter **30**
- Spicy Rigatoni** Caramelized Onions • Pecorino Romano **19**
- Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds **MP**

SOUP & SALADS

- Daily Gumbo** **MP**
- Parmesan-Fried Chicken Salad** Hearts of Palm • Arugula • Preserved Lemon Vinaigrette **22**
- Shrimp Louie Salad** Little Gems • Pickled Red Onion • Avocado • Grapefruit Vinaigrette **24**
- Our Greek Salad** Tomato • Cucumber • Red Onion • Kalamata Olives • Green Peppers • Feta • Oregano Vinaigrette **16**

FLATBREADS

- Cheese** **15**
- Pepperoni** Jalapeño • Red Onion **18**
- Wise Guy** Italian Sausage • Piquillo Peppers • Chili **18**
- Vegetable** Eggplant • Roasted Garlic • Red Onion • Peppers • Mushrooms **17**

A BIT MORE

- Double Cheeseburger** Onion • American Cheese • Special Sauce **18**
- Half Chicken** Salsa Verde **28**
- Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri **47**
- Pan-Seared Drum** Fingerling Potatoes • Artichoke • Tomatoes • Caramelized Onions • Meunière **34**