

KEN LUM
Chef de Cuisine



BRIAN KURATA
General Manager

STARTERS

- SKILLET CORN BREAD** Local Honey Butter, Bacon Jam & Spicy Chow Chow | 12
- DEVILED EGGS WITH SMOKED TROUT ROE*** Fried Pickles & Baby Frisée | 15
- EMERIL'S PIRI PIRI MUSSELS GF** Homemade Chorizo & Fresh Herbs | 20
- LOUISIANA STYLE BROILED OYSTERS*** Parmesan, Creole Herb Butter & Toasted French Bread | 20
- SPANISH OCTOPUS A LA PLANCHA** Homemade Hummus & Olive Salad | 24
- EMERIL'S NEW ORLEANS BARBECUE SHRIMP** Rosemary Biscuit & Chives | 28
- JUMBO LUMP BLUE CRAB CAKE "LOUIE"*** Our Comeback Sauce, Asparagus, Cucumber, Heirloom Baby Tomato, Radish, Quail Egg | 30
- SEARED DIVER SCALLOP & EMERIL'S RESERVE CAVIAR*** Preserved Lemon Asparagus Cream, Crispy Angel Hair Potatoes | 25

SOUPS & SALADS

- GUMBO** Shrimp, Okra, Andouille Sausage, Long Grain Rice | 16
- FALL RIVER CLAM CHOWDER** Bacon, Potato and Leeks | 15
- EMERIL'S SALAD** Mixed Baby Lettuce, Sundried Tomatoes, Pepperjack Cheese, Creole Croutons & Balsamic Vinaigrette | 16
- BABY ICEBERG WEDGE SALAD* GF** Creole Ranch Dressing, Apple Cured Bacon, Heirloom Carrots, Broccolini, Watermelon Radish & Point Reyes Blue Cheese | 17
- CREOLE JUMBO SHRIMP REMOULADE* GF** Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Reggiano Parmesan Cheese, Lemon Herb Vinaigrette | 28
- BEEF CARPACCIO*** Fresh Basil Pesto, Baby Arugula, Crispy Tuile, Guajillo Chili Oil | 24

RAW/CHILLED SEAFOOD

EMERIL'S RESERVE CAVIAR SERVICE*

Housemade Blinis & Traditional Garnishes

MKT

CHEF'S CHILLED SEAFOOD SELECTION* GF

Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster Tail & Alaskan King Crab Legs

Platter | 98 Tower | 198

- FRESHLY SHUCKED OYSTERS* GF** Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 28
- ALASKAN KING CRAB LEGS GF** One Pound | *MKT*
- CREOLE BOILED GULF SHRIMP COCKTAIL GF** Kicked Up Cocktail Sauce | 25
- JUMBO LUMP BLUE CRAB COCKTAIL GF** Kicked Up Cocktail Sauce | 28
- HAWAIIAN AHI POKE*** Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 28

DAILY FISH & SEAFOOD SELECTIONS
listed on our Fresh Market Board

ENTRÉES

CREOLE SEAFOOD BOIL GF Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 55

NEW ZEALAND ORA KING SALMON* GF Sautéed Wild Mushrooms & Saffron Soubise | 45

MISO GLAZED GLACIER 51 CHILEAN SEA BASS GF Warm Spring Peas Salad & Lime Ginger Beurre Blanc | 65

WHOLE MEDITERRANEAN SEA BASS FOR TWO GF Preserved Lemon Chimichurri | 98

SEARED MAINE DIVER SCALLOPS & SPAGHETTI ALA PUTTANESCA*
Reggiano Parmesan Cheese | 55

CAROLINA GOLD JAMBALAYA GF Jumbo Gulf Shrimp, Homemade Andouille Sausage, Carolina Gold Rice | 38

CREEKSTONE FARMS HERITAGE DUROC PORK LOIN CUTLET Creamy Anson Mills Grits, Creole Espagnole Sauce | 40

ROASTED JIDORI CHICKEN BREAST GF Creole Tomato Glaze, Sweet Corn Rajas con Crema | 38

CERTIFIED PIEDMONTESE FILET OF BEEF* GF 6 oz, Emeril's Homemade Worcestershire Sauce, Creole Hollandaise | 65

CREEKSTONE FARMS PRIME RIBEYE STEAK* GF Maitre d' Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 75

SIDES

GARLIC CRAB CAROLINA GOLD RICE GF 25

CREAMY ANSON MILLS GRITS GF 14

SAUTÉED WILD MUSHROOMS GF 17

COUNTRY SMASHED POTATOES GF 12

MAC N CHEESE White Cheddar & Smoked Gouda | 15

FRIED BRUSSELS SPROUTS Bacon Jam | 15

GRILLED ASPARAGUS GF 17

CRISPY KENNEBEC POTATOES Eleven Herbs & Spices, Our Comeback Sauce | 12

ADD ONS

OSCAR STYLE* GF Blue Crabmeat, Creole Hollandaise & Grilled Asparagus | 30

GRILLED LOBSTER TAIL GF 35

JUMBO GULF SHRIMP 5 each

PAN SEARED SCALLOP* GF 15 each

All parties of 10 or more are subject to 20% service charge. Please inform your server of any Food Allergies or Dietary Restrictions.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*