

LIGHT LUNCH FARE



KEN LUM
Chef de Cuisine

BRIAN KURATA
General Manager

STARTERS

FRESH BAKED SKILLET CORN BREAD | 12
Local Honey Butter & Bacon Jam (Please allow 15 minutes)

EMERIL'S NEW ORLEANS BARBECUE SHRIMP | 28
Rosemary Biscuit & Chives

LOUISIANA STYLE BROILED OYSTERS* | 20
Parmesan, Creole Herb Butter & Toasted French Bread

JUMBO LUMP BLUE CRAB CAKE "LOUIE"* | 30
Our Comeback Sauce, Asparagus, Cucumber, Radish, Heirloom Baby Tomato & Quail Egg

SOUPS & SALADS

GUMBO | 16
Shrimp, Okra, Andouille Sausage & Long Grain Rice

FALL RIVER CLAM CHOWDER | 15
Bacon, Potato & Leeks

EMERIL'S SALAD | 16
Mixed Baby Lettuce, Sundried Tomatoes, Pepperjack Cheese, Creole Croutons & Balsamic Vinaigrette

BABY ICEBERG WEDGE SALAD* GF | 17
Creole Ranch Dressing, Apple Cured Bacon, Heirloom Carrots, Broccolini, Watermelon Radish & Point Reyes Blue Cheese

BEEF CARPACCIO* | 24
Fresh Basil Pesto, Baby Arugula, Crispy Tuile & Guajillo Chili Oil

KALE & BABY FRISEE SALAD* GF | 15
Red Wine Garlic Anchovy Vinaigrette, Heirloom Tomato, Avocado, Reggiano Parmesan Cheese & Black Pepper Croutons

ENTRÉES

FRESH CATCH* GF | MKT
Country Smashed Potatoes & Preserved Lemon Chimichurri

JUMBO GULF SHRIMP & GRITS | 30
Creamy Anson Mills White Grits with Jumbo Shrimp Creole

PAN ROASTED JIDORI CHICKEN BREAST | 40
Warm Spinach, Heirloom Tomato Pazanella Salad & Brandy Jus

WAGYU BEEF & WHITE CHEDDAR CHEESE SLIDERS* | 30
Our Comeback Sauce, Vine Ripe Tomato, Sweet Onions, Shaved Lettuce & Creole Fries

CERTIFIED PIEDMONTESE GRASS FED & FINISHED FILET OF BEEF* GF | 65
6oz, Maitre d' Butter, Roasted Garlic & Emeril's Homemade Worcestershire Sauce

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 | 28
Half Dozen of our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water & Kicked Up Cocktail Sauce

ALASKAN KING CRAB LEGS GF | MKT
One Pound, Kicked Up Cocktail Sauce & Drawn Butter

CREOLE BOILED GULF SHRIMP OR JUMBO LUMP BLUE CRABMEAT COCKTAIL GF | 18 Shrimp/28 Crabmeat
Fresh Lemon & Kicked Up Cocktail Sauce

CREOLE BOILED GULF SHRIMP OR JUMBO LUMP BLUE CRABMEAT REMOULADE*
GF | 18 Shrimp/28 Crabmeat
Capers, Shallots & Herb Oil

HAWAIIAN AHI POKE* | 28
Inamona, Tamari Glaze, Dynamite Sauce, Tempura Flakes & Taro Chips

FRIED SPANISH OCTOPUS & SWEET PEPPERS | 24
Smoked Tomato Sauce, Olive Salad & Reggiano Parmesan

SMOKED ORA KING SALMON & EMERIL'S RESERVE CAVIAR DEVILED EGGS* GF | 24
Shaved Chives & Baby Frisée

SIDES

GRILLED ASPARAGUS GF | 17

COUNTRY SMASHED POTATOES GF | 12

CREAMY ANSON MILLS GRITS GF | 14

CREOLE POTATO FRIES GF | 10

ADD ONS

JUMBO SHRIMP | 5 each

PAN SEARED SCALLOP* GF | 15 each

GRILLED LOBSTER TAIL GF | 35

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.*

WINES BY THE GLASS, ETC

CHAMPAGNE FROM THE BAR	
<i>Champagne Brut Alfred Gratien, Brut NV</i>	20
SPARKLING WINE FROM THE BAR	
<i>Brut Rosé Alma4, Almacita Tupungato NV</i>	14
<i>Moscato d'Asti Elio Perrone Sourgal 2021</i>	14
WHITE WINES FROM THE BAR	
<i>Chardonnay Lioco, Sonoma Coast 2021</i>	16
<i>Pinot Blanc Kelley Fox Freedom Hill Vineyard</i>	17
<i>Willamette Valley 2021</i>	17
<i>Pinot Grigio Italo Cescon, Delle Venezie 2021</i>	14
<i>Riesling Kabinett Dr. Pauly Bergweiler Wehlener Sonnenuhr</i>	19
<i>Mosel 2020</i>	19
<i>Sauvignon Blanc Desparada, York Mountain 2020</i>	20
CORAVIN - WHITE WINE	
<i>Chardonnay Arista, Russian River Valley 2019</i>	29
<i>Vermentino Blend Ca' Marcanda, Gaja Vistamare</i>	29
<i>Toscana IGT 2021</i>	25
ROSÉ FROM THE BAR	
<i>Rosé Private Property, Monterey County 2021</i>	15
RED WINES FROM THE BAR	
<i>Bordeaux Château Lassègue Les Cadrans</i>	17
<i>Saint-Émilien Grand Cru 2019</i>	17
<i>Cabernet Sauvignon Vineyard 29, Cru Napa Valley 2019</i>	25
<i>Malbec Blend Clos de los Siete, Valle de Uco 2019</i>	15
<i>Pinot Noir Belle Glos Balade Sta. Rita Hills 2021</i>	20
<i>Zinfandel Martinelli Vigneto di Evo Russian River Valley 2019</i>	18
CORAVIN - RED WINES	
<i>Cabernet Sauvignon Daou Soul of a Lion Adelaida District 2019</i>	50
<i>Cabernet Sauvignon Staglin Salus Napa Valley 2018</i>	39
<i>Cabernet Sauvignon/Shiraz Penfolds Bin 389</i>	39
<i>South Australia 2020</i>	25
<i>Merlot Pride, Napa/Sonoma Counties 2019</i>	29
<i>Pinot Noir Domaine Serene Evanstad Reserve Willamette Valley</i>	33
<i>2019</i>	33
CHAMPAGNE & SPARKLING WINE HALF BOTTLES	
<i>Brut Champagne Perrier-Jouët Grand Brut NV</i>	55
<i>Brut Champagne Gaston Chiquet Tradition Premier Cru NV</i>	65
<i>Blanc de Blanc Brut Champagne Guy Larmandier</i>	65
<i>Cramant Brut Zero Grand Cru NV</i>	80
<i>Champagne Brut Rosé Hervieux-Dumez Hilde Premier Cru NV</i>	80
<i>Blanc de Blanc Brut Champagne Michael Turgu Grand Cru NV</i>	75
<i>Brut Champagne Krug Grand Cuvée 186ème Édition NV</i>	250
<i>Demi-Sec Rosé Champagne Jean Vesselle Cuvée Friandise NV</i>	55
<i>Brut Rosé Champagne Moët & Chandon Rosé Impérial NV</i>	85
<i>Brut Rosé Champagne Ruinart NV</i>	100
<i>Moscato d'Asti Saracco 2020</i>	35
<i>Blanc de Blancs Brut Schramsberg, North Coast 2019</i>	45

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI | 15

An intriguing infusion of fresh, sweet muddled lychee fruit flavors adding a tropical twist to the roasted coconut flavors of Kōloa Kaua'i Coconut Rum along with hints of aromatic floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE | 15

The Original Hurricane Cocktail was created by Tavern Owner Pat O' Brien in the New Orleans French Quarter. This stormy version is made with Kōloa Kaua'i White Rum, vibrant passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and topped with robust flavors of Kōloa Kaua'i Dark Rum.

EMERIL'S STRAWBERRY

LEMONADE | 15

Made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

COCKTAILS CONTINUED

SPECIALTY COCKTAILS

ORIGINAL SAZERAC | 15

The original Sazerac originated in New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made with Branson Phantom Cognac Brandy, raw sugar, Peychaud's bitters and Pernod Absinthe.

THE BOULEVARDIER | 17

Tenjaku Pure Malt Barrel Aged Whiskey, Campari and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

WHIMSY SUMMER | 15

A wondrously sensual spirit with an aromatic array of citrus and exotic fruit flavored botanicals from Pomp & Whimsy Gin Liqueur, sweet simple syrup and fresh squeezed lemon juice.

SANGRIA | 15

(RED, PEACH)

Can't decide between a glass of wine or a crafty cocktail? How about a delicious and festive wine cocktail that can be enjoyed any time of the day.

BLUE HAWAIIAN | 15

This tropical cocktail has an exotic feel that promises a little taste of blue tropical paradise. Made with natural creamy flavors of Cruzan Coconut Rum, Blue Curacao, Cream de Coconut and pineapple juice

SMOKED MAPLE

MARGARITA | 15

A smokey enticement with a flavorful smoked maple twist. Made with Montezuma Blanco Tequila, Barrel Smoked Maple Syrup, Orange Liqueur, fresh squeezed lemon and lime juice enhanced with a hint of Hawaiian Black Lava Sea Salt on the rim.

SIGNATURE OLD-FASHIONED INFUSIONS

DUKE STRAIGHT BOURBON COFFEE INFUSION | 19

For the coffee version, we take Duke Straight Bourbon in a slow drip infusion tower and pass it through medium roast coffee, orange peels and various spices then combine it with orgeat syrup and chocolate bitters.

DUKE STRAIGHT BOURBON CHAI TEA INFUSION | 19

For the tea version, we take Duke Straight Bourbon in a slow drip infusion tower and pass it through chai tea, mixed citrus peels and various spices then combine it with vanilla bean syrup and grapefruit bitters.

BEER

DRAUGHT BEERS

Sierra Nevada Sunny Little Thing | 13
(5.0% ABV)

Bad Beat High Society Pilsner | 13
(5.3% ABV) *Locally Brewed*

Firestone Walker 805 Blonde Ale | 13
(4.7% ABV)

Lagunita IPA | 13
(6.2% ABV)

Sam Adams Seasonal Selection | 13
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA | 13
(7.5% ABV)

DOMESTIC BEERS

Bud Light | 10

Coors Light | 10

Michelob Ultra | 10

The Bad Apple Cider | 13

IMPORTED BOTTLED BEERS

Clausthaler | 10

Corona Extra | 10

Guinness | 10.50

Heineken | 10

Pacifico | 10

Stella Artois | 10.50