

LUNCH MENU



KEN LUM
Chef de Cuisine

TYLER ANDERSON
General Manager

CLASSIC & CRAFTED MIMOSAS

CRANBERRY ORANGE SPARKLER | 15
Cointreau, Cranberry, Schramsberg Blanc de Noirs

ELDERFLOWER SPRITZ | 15
Aperol, St Germain, Schramsberg Blanc de Noirs

PRICKLY PEAR MIMOSA | 15
Pineapple Liqueur, Prickly Pear Liqueur, Schramsberg Blanc de Noirs

THE OG | 15
Orange Juice, Schramsberg Blanc de Noirs

UVA E LIMONE | 15
Limoncello, Schramsberg Blanc de Noirs

SPICE UP YOUR BRUNCH

EMERIL'S BLOODY MARY | 17
Vodka, Homemade Bloody Mary Mix, Creole Salt Rim
Add a piece of brown sugar, cayenne candied bacon +5

MOCKTAILS

BLACKBERRY BASIL PALOMA | 13
Blackberry, Basil, Fever Tree Grapefruit Soda

THE DAY OFF | 15
Lyre Non-Alcoholic Italian Spritz, Club Soda, Tonic

THE FAUX MANHATTAN | 17
Lyre Non-Alcoholic Single Malt, Non-Alcoholic Vermouth, Non-Alcoholic Bitters

RAW/CHILLED SEAFOOD

EMERIL'S RESERVE CAVIAR SERVICE*
Housemade Blinis & Traditional Garnishes | **MKT**

CHEF'S CHILLED SEAFOOD SELECTION*
Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster Tail, Jumbo Lump Blue Crab Cocktail
PLATTER | 99 TOWER | 199

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

CREOLE BOILED GULF SHRIMP COCKTAIL GF | 18
Kicked Up Cocktail Sauce

JUMBO LUMP BLUE CRAB REMOULADE* GF | 30
Capers, Shallots & Chives

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

PRIX FIXE MENU STARTS AT \$50
Choose One Item from Starter, Entrée and Dessert
+Upcharge

STARTERS

EMERIL'S NEW ORLEANS BARBECUE SHRIMP | 28/ +8
Rosemary Biscuit & Chives

JUMBO LUMP BLUE CRAB CAKE "LOUIE"* | 30/ +10
Our Comeback Sauce, Asparagus Cucumber, Radish, Heirloom Baby Tomato & Quail Egg

LOUISIANA STYLE BROILED OYSTERS* | 20/ +6
Reggiano Parmesan, Creole Herb Butter & Toasted French Bread

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

FALL RIVER CLAM CHOWDER | 15
Bacon, Potato & Leeks

BEEF CARPACCIO* GF | 24/ +8
Fresh Basil Pesto, Baby Arugula, Crispy Tuile & Guajillo Chili Oil

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

SWEET GEM LETTUCE CAESAR SALAD* | 18
White Anchovies, Homemade Dressing, Black Pepper Croutons, Reggiano Parmesan Cheese

ADD ONS

CREOLE GRILLED CHICKEN | 15
GRILLED OR CHILLED SHRIMP | 5

ENTRÉES

FRESH CATCH* GF | MKT/ +12
Country Smashed Potatoes & Preserved Lemon Chimichurri

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

CREOLE CHICKEN COBB SALAD* | 30
Sweet Gem & Iceberg Lettuce, Our Creole Ranch Dressing, Avocado, Point Reyes Blue Cheese, Apple Cured Bacon, Heirloom Tomato, Shaved Eggs

HAWAIIAN AHI POKE BOWL* | 30
Seasoned Rice, Furikake, Tempura Flakes, Tamari Glaze & Dynamite Sauce

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

HOMEMADE GARLIC PARMESAN CRESTE DE GALLO PASTA | 30
Sautéed Local Mushrooms

SIDES

GRILLED ASPARAGUS GF | 18
COUNTRY SMASHED POTATOES GF | 12
CREAMY ANSON MILLS GRITS GF | 14
CREOLE POTATO FRIES | 10

DESSERTS

EMERIL'S BANANA CREAM PIE | 15/ +8
Chocolate Shavings & Caramel Sauce

BANANAS FOSTER BEIGNETS | 12
Homemade Vanilla Ice Cream & Warm Bananas Foster Sauce

WARM FRENCH BUTTER CAKE | 12
Farmers Market Fresh Fruit, Local Honey & Grand Marnier Crème Anglaise

DARK CHOCOLATE CREAM PIE GF | 12
Fresh Whipped Cream & Chocolate Sauce

HOMEMADE ICE CREAM OR SORBET GF | 12
Three Scoops

BEIGNETS TO GO | THREE FOR 6
Chocolate, Caramel Or Bananas Foster Sauce (2 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.