

LIGHT LUNCH FARE



KEN LUM
Chef de Cuisine

MIKE JONES
General Manager

STARTERS

BABY HEIRLOOM TOMATO BRUSCHETTA | 12

Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup

EMERIL'S NEW ORLEANS BARBECUE SHRIMP | 28

Rosemary Biscuit & Chives

LOUISIANA STYLE BROILED OYSTERS* | 20

Parmesan, Creole Herb Butter & Toasted French Bread

JUMBO LUMP CRAB CAKE* | 28

Fresh Herb Ravigote, Pickled Sweet Pepper Salad

SOUPS & SALADS

GUMBO | \$15

Shrimp, Okra, Andouille Sausage

FALL RIVER CLAM CHOWDER | \$14

Bacon, Potato, Leeks

ORGANIC BABY GREENS SALAD | \$15

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette

BABY SWEET GEM LETTUCE* GF | \$16

Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese

CREEKSTONE FARMS BEEF CARPACCIO* | \$20

Fresh Basil Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil

CREOLE JUMBO SHRIMP REMOULADE* GF | \$28

Baby Lettuce, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette

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

ALASKAN KING CRAB LEGS GF | MKT

One Pound

CREOLE BOILED GULF SHRIMP

COCKTAIL GF | \$25

Kicked Up Cocktail Sauce

HAWAIIAN AHI POKE* | \$25

Tamari Glaze, Dynamite Sauce, Tempura Flakes & Sweet Potato Chips

SPANISH OCTOPUS A LA PLANCHA GF | \$24

Homemade Hummus & Olive Salad

KING CRAB & EMERIL'S

RESERVE CAVIAR* GF | \$20

Homemade Poppy Seed Cracker, Avocado & Horseradish Cream

DEVILED EGGS WITH SMOKED

TROUT ROE* | \$15

Fresh Pickles & Baby Frisèe

ADD ONS

CHILLED CREOLE POACHED SHRIMP | \$5 each

CHILLED BLUE CRAB MEAT 2OZ. | \$18

CHILLED CREOLE POACHED LOBSTER TAIL | \$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.