

LIGHT LUNCH FARE



KEN LUM
Chef de Cuisine

BRIAN KURATA
General Manager

STARTERS

SKILLET CORN BREAD | 12

Local Honey Butter, Bacon Jam & Spicy Chow Chow

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

CREOLE JUMBO SHRIMP REMOULADE* GF | 28

Baby Lettuce, Cucumber, Heirloom Tomato, Avocado, Reggiano Parmesan Cheese, Lemon Herb Vinaigrette

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

WAGYU BEEF & WHITE CHEDDAR CHEESE SLIDERS* | 35

Our Comeback Sauce, Vine Ripe Tomato, Sweet Onions, Shaved Lettuce & Creole Fries

CERTIFIED PIEDMONTESE 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

ALASKAN KING CRAB LEGS GF | MKT

One Pound

CREOLE BOILED GULF SHRIMP

COCKTAIL GF | 25

Kicked Up Cocktail Sauce

JUMBO LUMP BLUE CRAB

COCKTAIL GF | 28

Kicked Up Cocktail Sauce

HAWAIIAN AHI POKE* | 28

Inamona, Tamari Glaze, Dynamite Sauce, Tempura Flakes & Taro Chips

SPANISH OCTOPUS A LA PLANCHA | 24

Homemade Hummus & Olive Salad

DEVILED EGGS WITH SMOKED

TROUT ROE* GF | 15

Fresh Pickles & Baby Frisée

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.*