

## 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 Noir

## 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 FASHIONED | 17**  
Lyre Non-Alcoholic Single Malt, Sichuan Peppercorn Syrup

## 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

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

**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

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

**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

**BABY ARUGULA, SPINACH AND FRISEE  
CAESAR SALAD\* | 16**  
Homemade Dressing, Black Pepper Croutons &  
Reggiano Parmesan

## 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

**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

**CHOCOLATE MOUSSE BAR | 12**  
Dulce de Leche, Chocolate Cake, Coconut Cream Sauce,  
White & Dark Chocolate Pearls

**BREAD & BUTTER BREAD PUDDING | 12**  
Meyer's Rum Anglaise & Candied Pecan Praline Sauce

**HOMEMADE ICE CREAM OR SORBET GF | 12**  
Three Scoops & Fresh Berries

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.