



I grew up near the ocean

In Fall River, Massachusetts, where my dad and I would go out We brought home whatever we caught and I would help my uncle cook it. This was where my love the sea first started. When I found my way to the city of New Orleans, I searched, as both a chef and a foodie, for the freshest and best ingredients. I was immediately awed by the abundance of local seafood: fresh-and-saltwater fish, blue crabs, plump oysters, and succulent crawfish. I started cooking everything I could get my hands on. After immersing myself in the local culture, people, and ingredients, I was left with a profound belief in cooking with local ingredients.

So here we are right next to the Gulf of Mexico, a body rich in seafood. Her bounty is what we strive to highlight as we take you on a journey through her waters. Here at Coastal, we believe that when you're more connected to the ingredients, the food speaks to you more deeply. We are excited to showcase the culinary treasures found right here in Miramar Beach's backyard, as well as some favorites from other coasts. Our purveyors care for their ingredients, and we continue that same love and attention as we prepare mouthwatering dishes for you. Our team is honored to have you with us; so sit down, relax, and enjoy.

Welcome to Emeril's Coastal.



COCKTAILS

- Espresso Martini *grey goose vodka, cold brew, mr. black's LA cane syrup* 16
- Old Fashioned *blend of bourbon & rye, brown sugar, bitters, citrus peel* 14
- Chef E Tini *reyka vodka, 1888 hand-pressed olive juice, filthy blue cheese stuffed olives* 17
- South Coast *black sheep tequila, cointreau, poblano, mango, lime* 16
- Coastal Mule *infused vodka, citrus, ginger beer* 14
- The Grand Blvd. *greygoose vodka, grand marnier, pomegranate-cranberry juice, lime* 15
- Miso Mai Tai *bacardi pineapple, white miso orgreat, lime, orange curacao, dark rum float* 16
- Emeril's Manhattan *bourbon, sweet vermouth, grand marnier, bitters* 16

ON DRAFT

- Grayton 30A Beach Blonde *Santa Rosa Beach, FL* 8
- Wicked Weed IPA 9
- Seasonal Brew *ask your server*

BOTTLES & CANS

DOMESTIC

- Abita Amber 8
- Coors Light 7
- Destin Brewery Seasonal 8
- FL Ave Seasonal 8
- Michelob Ultra 7
- Miller Lite 7

DOMESTIC (continued)

- 3rd Planet Dank Side of the Moon IPA 12
- White Claw *(ask server for selection)* 6

IMPORTED

- Guinness 8
- Heineken 00 (n/a) 7
- Corona 8
- Stella Artois 9

MOCKTAILS

- Coastal Cooler *pineapple, orange and cranberry juices with coconut cream* 9
- Faux-jito *tropical fruit, lime, simple, mint, soda water* 9

WINE BY THE GLASS

- Zardetto Sparkling Rosé *italy* 11
- Cavatina Prosecco *italy* 12
- Louis Regnier Champagne *france* 23
- Fess Parker Riesling *california* 11
- Villa Maria Sauvignon Blanc *new zealand* 13
- La Fiera Pinot Grigio *italy* 13
- Emeril's Chardonnay *california* 17
- Louis Latour Chardonnay *france* 18
- Hubert Brochard Sancerre *france* 20
- Jarvis 2020 Estate Chardonnay *california* 24
- Whispering Angel Rosé *france* 16

- Baracchi 'O'Lillo!' Super Tuscan *italy* 14
- The Mill Keeper 'Red Wine' *napa valley* 17
- 30A Pinot Noir *willamette valley* 15
- Daou Cabernet Sauvignon *california* 18
- Belle Glos 'Clark & Telephone' Pinot Noir *california* 21
- Canvasback by Duckhorn Cabernet Sauvignon *washington* 23

HALF BOTTLES

- Braida - Moscato 27
- Graville-Lacoste Sauvignon Blanc *bordeaux* 29
- Duckhorn Sauvignon Blanc *california* 32
- Querciabella Chianti Classico *italy* 29
- Guigal Cotes Du Rhone Red *france* 28
- Elk Cove Pinot Noir *willamette valley* 35
- Mount Veeder Cabernet Sauvignon *napa* 37
- The Prisoner, Red Blend *california* 48
- Emilio Moro *spain* 55

Lunch Menu

RAW/CHILLED SEAFOOD

Oysters (See blackboard) *cocktail sauce, mignonette, saltines* ½doz MKT

Coastal Shrimp Cocktail, *cocktail sauce, lemon* 25

Alaskan King Crab Legs ½lb. MKT

Gulf Tuna Bundles, *bib lettuce, wontons, tobiko, jalapeno, ponzu* 21

Smoked Gulf Fish Dip, *pickled red onion, firecrackers, cucumber* 15

Gulf Tuna Poke Bowl, *sushi rice, wakame, edamame, spicy mayo* 32

HOT APPETIZERS

New Orleans Style BBQ Shrimp, *rosemary biscuit* 25

Roasted Oysters, *garlic butter, parmesan, baguette* 21

Coastal Crab Cake, *southern slaw, lemon butter* MKT

Pineapple Upside Down Cornbread, *bacon marmalade* 8

Gulf Shrimp & Andouille Sausage Gumbo, *bay laurel rice* 13

Fried or Sauteed Blue Crab Claws MKT

SALADS

Caesar Salad, *romaine, basil, pickled onion, garlic croutons, parmesan* 15

Farm Greens, *sundried tomato, cucumber, radish, red wine vinaigrette* 14

Iceberg Wedge Salad, *cherry tomato, bacon, hard egg, avocado, buttermilk-blue cheese dressing* 14

Blue Crab & Black-Eyed Pea Salad 25

FRESH CATCH

Grilled or Cast Iron

lemon butter | worcestershire | chimichurri | creole meuniere | creole tomato glaze

A LITTLE MORE ...

Whole Roasted Gulf Fish *choice of sauce* MKT

Fried Chicken Sandwich, *brioche bun, southern slaw, wickles, spicy mayo* 17

Fish & Chips *Abita beer batter, cane vinegar aioli* 28

Fried Gulf Shrimp & Oyster Po Boy *dressed* 22

Seafood Stuffed Pasta Shells *Gulf shrimp, Gulf fish, ricotta, vodka sauce, parmesan* 32

Our Burger, *white cheddar, Wickles, tomato, remoulade* 18

Chef V's Steak Sandwich, *caramelized onions, house Worcestershire, white cheddar, arugula* 27

SIDES

Southern Slaw 5

House Fries 7

Roasted Vegetables 10

Grilled Asparagus *dressed lemon butter, chive oil* 12

Bay Laurel Rice 6

DESSERTS

Key Lime Pie 10

Chocolate Chip Skillet Cookie 9

Chocolate Lava Cake 12

Tiramisu 12

20% Service Charge will be applied to groups of 6 or more
3% Processing Fee will be added to all credit card payments