

# Emeril's

COASTAL

## I grew up near the ocean

In Fall River, Massachusetts, where my dad and I would go out fishing on my uncle's small boat. We brought home whatever we caught, and I would help my mom cook it. This was where my love of 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, mr. black's coffee liqueur, espresso* 15
- Pear Necessities *rittenhouse rye, pear syrup, apple blossom bitters, smoked clove* 15
- Chef E Tini *reyka vodka, hand-pressed olive juice, filthy blue cheese stuffed olives* 14
- South Coast *jalapeño, camarena tequila, mango, citrus, tajin* 12
- Cool As A Cucumber *empres 1908 gin, lemon, cucumber, elderflower, butterfly pea* 13
- The Grand Blvd. *titos vodka, citrus, pomegranate, cranberry, rosemary, triple sec* 13
- Oh My Gourd *tito's vodka, pumpkin cream, cold brew* 14
- Waves Goodbye *captain morgan spiced rum, coconut cream, melon, pineapple, lime, pineapple shrub* 14

### ON DRAFT

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

### BOTTLES & CANS

#### DOMESTIC

- Abita Amber 8
- Coors Light 7
- Dank Side IPA 12
- FL Ave Seasonal 8
- Michelob Ultra 7
- Miller Lite 7

#### IMPORTED

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

### MOCKTAILS

- Paradise Punch *pineapple, mango, coconut, lime, grenadine* 8
- Strawberry Limeade *strawberry puree, fresh strawberries, sprite, lime* 8

### 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
- Sager & Verdier Sancerre *france* 20
- Jarvis 2020 Estate Chardonnay *california* 24
- Whispering Angel Rosé *france* 16
- Thompson 31Fifty Rosé *Russian River Valley* 12
- De Ribebon Bordeaux Superieur *italy* 14
- 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
- St. Supery Cabernet Sauvignon 2019 *napa valley* 21
- Scouts Honor Red Blend *napa valley* 23
- Scielo Tinto Red Blend *new york* 20
- HALF BOTTLES**
- Vietti Moscato 27
- Graville Lacoste Sauvignon Blanc *bordeaux* 29
- Duckhorn Sauvignon Blanc *california* 32
- Guigal Cotes Du Rhone Red *france* 28
- Castello Di Bossi Chianti Classico *italy* 29
- 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* 1 dzn MKT

Coastal Shrimp Cocktail *cocktail sauce, lemon* 25

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* 16

## HOT APPETIZERS

New Orleans Style BBQ Shrimp *rosemary biscuit* 18

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 Sautéed 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

## 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

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

Fried Gulf Shrimp Platter *hushpuppies, french fries* 27

Fried Gulf Shrimp & Oyster Po Boy DRESSED! 22

Seafood Stuffed Pasta Shells *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

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

Buttermilk Fried Chicken *collard greens, rosemary buttermilk biscuits, honey butter* 32

## SIDES

Southern Slaw 5

House Fries 7

Roasted Vegetables 10

Smothered Hericot Verts *caramelized onions* 12

Bay Laurel Rice 6

## DESSERTS

Key lime Pie 10 *graham cracker crust, candied lime*

Pecan Pie a La Mode 10 *vanilla bean ice cream, caramel sauce*

Olive Oil Cake 10 *whipped cream*

Tiramisu 10

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