



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 *vodka, st. george’s coffee liqueur, espresso* 16
- Pear Necessities *rye whiskey, pear syrup, apple blossom bitters, smoked clove* 16
- Chef E Tini *vodka, hand-pressed olive juice, filthy blue cheese stuffed olives* 15
- South Coast *tequila, jalapeño, mango, citrus, tajin* 13
- Cool As A Cucumber *gin, lemon, cucumber, elderflower, butterfly pea* 14
- The Grand Blvd. *vodka, citrus, pomegranate, cranberry, rosemary, triple sec* 14
- Waves Goodbye *spiced rum, coconut cream, melon, pineapple, lime, pineapple shrub* 15

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
- Corvina Sparkling Rosé *italy* 13
- Charles de Cazanove Champagne *france* 21
- Fess Parker Riesling *california* 11
- Villa Maria Sauvignon Blanc *new zealand* 14
- La Fiera Pinot Grigio *italy* 13
- Emeril’s Chardonnay *california* 17

- Whispering Angel Rosé *france* 16
- Mary Taylor Agenais Rosé *france* 15

- De Ribebon Bordeaux Superieur *france* 14
- 30A Pinot Noir *willamette valley* 15
- The Counselor Cabernet by Goldschmidt *alexandar valley* 18
- Belle Glos ‘Clark & Telephone’ Pinot Noir *california* 21

- Annabella Cabernet *napa valley* 21
- The Altruist Red Blend *napa valley* 22

HALF BOTTLES

- Vietti Moscato 27
- Frank Family Chardonnay *carneros* 29
- Duckhorn Sauvignon Blanc *california* 32
- 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, 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 *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*
- Olive Oil Cake 10 *whipped cream*
- Chocolate Molten Cake 14 *vanilla ice cream, chocolate sauce*
- Emeril's Banana Cream Pie 16 *whipped cream, chocolate sauce, caramel*

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