

CHILLED SEAFOOD

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| Creole Shrimp Cocktail Horseradish spiked cocktail sauce | \$15.00 |
| Blue Crabmeat Remoulade Baby iceberg, red onion, capers, avocado & parmesan cheese | \$18.00 |
| Seasonal Oysters on the Half Shell Champagne mignonette and horseradish spiked cocktail sauce | Market |
| Seafood Platter Creole boiled maine lobster, oysters, shrimp & alaskan king crab legs | Market |

HOT STARTERS

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| Point Judith Fresh Calamari Lemon pepper gastrique, marinated peppers & olive salad | \$16.00 |
| Maryland Blue Crab Cake Mirilton chow chow and lemon aioli | \$18.00 |

SOUPS & SALADS

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| Seasonal Apple & Butter Lettuce Honey glazed marcona almonds, celery leaves, and shaved manchego cheese | \$12.00 |
| Baby Romaine Hearts Caesar House made dressing, roasted garlic croutons and shaved parmesan cheese | \$12.00 |
| Emeril'S Fall River Clam Chowder Applewood smoked bacon and potato | \$10.00 |
| Seafood & Andouille Pork Sausage Gumbo Steamed rice | \$11.00 |
| Sweet Corn Bisque Butter poached lobster, baby heirloom tomatoes and asparagus tips | \$16.00 |

NEW NEW ORLEANS

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| New Orleans Barbecue Shrimp | \$15.00 |
| Wild blue shrimp, rosemary biscuit and chives | |
| Baked Oysters Bienville | \$16.00 |
| Shrimp, apple smoked bacon, mushrooms and herbsaint cream | |
| Wild Mushroom Toast | \$14.00 |
| Wild mushrooms, shallots, garlic, rosemary reduction and creole mustard | |

FISH HOUSE

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| Fishermen'S Stew | \$36.00 |
| Chef's selection of fish with littleneck clams, wild shrimp, calamari and mussels steamed in a herbsaint & saffron broth with toasted French bread | |
| Sesame Crusted Ahi Tuna | \$37.00 |
| Spicy pickled vegetables, yuzu scented watercress and avocado & jalapeno coulis | |
| Emeril'S Barbecued Atlantic Salmon | \$34.00 |
| House made andouille pork sausage, brabant potato hash, sweet barbecue sauce and crispy onion crust | |
| Blue Crab & Roasted Idaho Trout | \$39.00 |
| Sauteed trinity vegetables and spicy creole tomato gravy | |
| Pecan Crusted Texas Redfish | \$38.00 |
| Pepper jack potato rosti, creole meuniere sauce and grilled vegetable ratatouille | |
| Citrus Stuffed & Grilled Whole Fish | Mkt |
| Maldon sea salt, chardonnay agridulce and estate pressed olive oil | |

SHELLFISH

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| | \$33.00 |
| New Orleans Shrimp Creole Baked anson mills pepper jack grits, tomato creole sauce and crispy French beans | |
| | Mkt |
| New Orleans Baked Lobster Roasted tomatoes, wild mushrooms, sweet corn cream and parmesan crust | |
| | Mkt |
| Grilled Hard Shell Lobster Piquin chile, lime, cilantro and drawn butter | |

LAND & FARM

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| | \$48.00 |
| Cedar Camp Fire Plank Steak Ounce black angus ribeye, warm remoulade sauce, emeril's worcestershire and country smashed potatoes | |
| | \$49.00 |
| Grilled Filet of Beef Tenderloin Sauteed broccolini and cabernet garlic reduction | |
| | \$30.00 |
| Cider Brined Double Cut Pork Chop Rosemary & chive potato puree, red leaf kale and natural reduction | |
| | \$28.00 |
| Rogers Farm Brick Chicken Crispy skinned half chicken served with roasted fingerling potatoes, French green beans and natural reduction | |

SIDES

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| | \$7.00 |
| Cast Iron Skillet Jalapeno Baked Cornbread | |
| | \$10.00 |
| Hickory Smoked Bacon Ham Mac 'N Cheese | |
| | \$4.00 |
| Country Smashed Potatoes | |
| | \$4.00 |
| Roasted Garlic Smashed Potatoes | |
| | \$6.00 |
| Andouille Sausage Jambalaya | |
| | \$8.00 |
| Sauteed Wild Mushrooms | |

Haricot Vert, Roasted Peppers & Goats Cheese \$10.00

Sauteed Broccolini with Parmesan Cheese \$6.00

DESSERTS

Frozen Key Lime Mousse Pie \$8.00
Mandarin orange coulis and coconut macaroon

Warm Chocolate & Pecan Pie \$9.00
Chocolate short bread crust, caramel sauce, chocolate sauce and vanilla bean ice cream

Tahitian Vanilla Bean Creme Brulee \$9.00
Caramelized lemon, whipped cream

Peanut Butter & Chocolate Bars \$9.00
Chocolate fudge sauce and chocolate ice cream

New Orleans Bread & Butter Bread Pudding \$9.00
Warm whiskey creme anglaise and whipped cream

Turtle Cheesecake \$9.00
Oreo cookie crust and drizzles of caramel & chocolate sauce

Flourless Bourbon Chocolate Cake \$9.00
Sweet cherry compote and peanut butter mousse

Emeril's Banana Cream Pie \$9.00
Chocolate shavings and caramel sauce

A Taste of New Orleans \$14.00
Petite chocolate pecan pie, banana cream pie and new orleans bread and butter bread pudding and homemade vanilla bean ice cream

A Selection of Homemade Sorbets \$7.00