



BRUNCH MENU

Executive Chef: Emeril Lagasse
 Chef de Cuisine: Steve D'Angelo

(228) 314-1515

BRUNCH DRINK SPECIALS

- First one's on us! -

Mimosa
5

Bloody Mary
5

FISH HOUSE EYE OPENERS

- Brandy Milk Punch** - A great combination of Brandy, Simple Syrup and Milk 7
- Mint Julep** - Jim Beam, Fresh Muddled Mint Leaves, Simple Syrup over Crushed Ice 7
- Sazerac** - Sazerac Rye Whiskey, Peychaud's & Angustora Bitters and Simple Syrup poured into an Herbsaint Lined Glass, Lemon Twist 7

STARTERS

- Shrimp Cocktail** - Creole Poached Gulf Shrimp with "Kicked Up" Cocktail Sauce, Shaved Iceberg Lettuce and Sliced Avocado 12
- Oysters Rockefeller** with Hollandaise Sauce 7
- Emeril's Barbecued Shrimp** with Petite Rosemary Biscuit 9
- Crab Louie** - Jumbo Lump Crabmeat tossed in a Tangy Dressing with Bibb Lettuce, Cucumber, Tomato and Crostini 16

SOUPS AND SALADS

- Gumbo of the Day** 7
- Corn and Crab Chowder** 6
- Wilted Baby Spinach Salad** tossed in Warm Bacon-Brown Sugar Vinaigrette with White Cheddar, Shaved Mushrooms and Spiced Pecans 8
- Emeril's Signature Salad** - Seasonal Baby Greens with Grated Pepper Jack Cheese and Sun Dried Tomatoes tossed in Balsamic Vinaigrette 8
- Caesar Salad** - Hearts of Romaine Lettuce tossed in Traditional Caesar Dressing with Parmesan Reggiano Crostini 8
- Fresh Fruit Salad** - Slices of Sweet Seasonal Fruit with Lace Cookie and Marshmallow-Cream Cheese Dipping Sauce Mkt

PLATES

Andouille Sausage Crusted Redfish with Roasted Red Potatoes, Grilled Vegetables and a Creole Meunière Sauce	27
Grilled Today's Catch - Served with Spinach, Pecans, Citrus Segments and Lemon Brown Butter	Mkt
Shrimp & Grits - Beer B.B.Q. Gulf Shrimp with Smoked White Cheddar Grits, Crimini Mushrooms, Apple Wood Smoked Bacon, Grilled Green Onions and a Creole Tomato Glaze	18
Pasta Jambalaya - Gulf Shrimp, Chicken Breast and House Smoked Andouille Sausage with Fresh Fettuccine Pasta Tossed in a Spiced Tomato Cream	26
Grilled Double Cut Pork Chop with Potato Hash and Lima Bean Gravy	25

CLASSICS

Eggs Sardou - Poached Eggs with Sautéed Artichoke Hearts, Creamy Spinach, Hollandaise Sauce, Applewood Smoked Bacon and Grilled Baguette Bread	14
Grits & Grillades - Slow Cooked Veal Medallions in a Tomato Veal Gravy with Smoked Cheddar Grits	25
Steak & Egg - Grilled Petite Filet Mignon with Poached Egg, Crispy Fingerling Potatoes, Roasted Asparagus and a Crabmeat Hollandaise	29
Emeril's Fish House Omelet - Applewood Smoked Bacon, Farm House Cheddar, Mushrooms and Sautéed Onion	14
Bananas Foster French Toast with Brioche, Fresh Bananas and Applewood Smoked Bacon	12

DESSERTS

Emeril's Banana Cream Pie - Shaved Chocolate and Caramel Sauce	7
Lemon-Vanilla Bean Meringue Pie - Caramel Sauce and Candied Lemon Zest	6
Triple Layer Chocolate Cake - Milk Chocolate-Mocha Frosting, Strawberry Ice Cream and Homemade Hot Fudge Sauce	7
Warm Pecan Pie - Milk Chocolate-Jack Daniels Ice Cream and Chocolate Sauce	7
Seasonal Fruit Cobbler - Strudel Topping and Vanilla Bean Ice Cream	7
New York Cheesecake - Fruit Coulis and Whipped Cream	6
Brioche Rum Raisin Bread Pudding - Rum Caramel and Vanilla Cream Anglaise	6
Trio of Fresh Sorbets	5