

Executive Chef e³ Chef de Cuisine
EMERIL LAGASSE | STEVE D'ANGELO

General Manager
WENDY TORRINGTON



Open for Lunch
MON-FRI 11:30AM-2PM

Open for Brunch
SUNDAY 11:30AM-2PM

Happy Hour
FRIDAY 5PM-8PM
at the bar e³ on the terrace

OYSTERS

- Local by the half-dozen or dozen -

ON THE HALF SHELL
LEMON, COCKTAIL & CRACKERS
7 / 13

CHAR-GRILLED
8 / 16

OYSTER OF THE DAY (4)
9

ROCKEFELLER (4)
8

STARTERS

- EMERIL'S BARBECUED SHRIMP 9
PETITE ROSEMARY BISCUIT
- FRIED GREEN TOMATOES 9
SHRIMP REMOULADE – MIRLITON PICKLES
- BUFFALO CHICKEN LOLLIPOPS 7
SPICY BLUE CHEESE DIPPING SAUCE & CELERY
- CRABMEAT CAKE 9
CORN MAQUE CHOUX AND TOMATO JAM
- FRIED ARTICHOKE HEARTS 6
LOCAL HONEY – DIJON SAUCE
- CREOLE CALAMARI 7
SMOKED TOMATO SAUCE AND OLIVE SALAD
- AHI TUNA SUSHI ROLL 7
SOY, WASABI AND PICKLED GINGER

SALADS

- FISH HOUSE CHOP SALAD 8
BACON, CHEDDAR, CUCUMBER, TOMATOES,
RED ONION, MUSHROOM, EGG, BUTTERMILK
RANCH
- EMERIL'S SIGNATURE SALAD 8
SUN DRIED TOMATOES, PEPPER JACK,
BALSAMIC VINAIGRETTE
- "OYSTER PO' BOY" SALAD 11
ICEBERG, TOMATOES, HOUSE PICKLES,
CREAMY PEPPER SAUCE DRESSING AND
GRILLED FRENCH BREAD
- CAESAR SALAD 8
PARMESAN CROSTINI
- BABY SPINACH SALAD 8
WHITE CHEDDAR, MUSHROOMS, SPICED
PECANS, RED ONION, BACON – BROWN
SUGAR DRESSING

SOUPS

SEAFOOD GUMBO
6

TODAY'S SOUP
5

BLUE CRAB & CORN CHOWDER
6

CHEF EMERIL'S SIGNATURES

ANDOUILLE CRUSTED REDFISH

NEW POTATOES, GRILLED VEGETABLES, GLAZED PECANS, MEUNIERE BUTTER SAUCE

27

SHRIMP AND GRITS

APPLE BACON, SMOKED MUSHROOMS, CREOLE TOMATO GLAZE AND LAZY MAGNOLIA BEER BARBEQUE SAUCE

26

SEAFOOD – PASTA ALFREDO

HAND CUT PASTA, SHRIMP, CRAWFISH & CRABMEAT

26

FIVE DAY DUCK

CARAMELIZED SWEET POTATOES, BROCCOLINI, NATURAL JUS

25

GARLIC ROASTED CHICKEN BREAST

SOUTHERN COOKED GREENS, BAKED WHITE CHEDDAR MACARONI

21

GULF COAST SEAFOOD PLATES

- Emeril's Fried Seafood with Tartar, Cocktail & Lemon and Creole Potato Salad -

FRESH LOCAL OYSTERS

12 / 24

SPECKLED TROUT

22

GULF SHRIMP

14 / 28

REDFISH

27

MISSISSIPPI CATFISH

20

FISH HOUSE PLATTER (*choose 3*)

29

FISH

PAN SEARED SPECKLED TROUT	25
GRILLED MAHI-MAHI	24
HERB CRUSTED SALMON	23
OVEN BAKED FLOUNDER	24
BLACKENED REDFISH	26
CREOLE BOILED GULF SHRIMP	20

All Fish served with Lemon Butter Sauce

FARM

FILET MIGNON – 6 oz.	30
FILET MIGNON – 8 oz.	39
RIB EYE – 14 oz.	35
DOUBLE CUT PORK CHOP – 16 oz.	24
GREEN CHILI MOLE & TAMARIND GLAZE	
EJ'S SMOKED RIBS	16 / 29
EMERIL'S RIB SAUCE	

~ ADD ON ~

MAYTAG BLUE CHEESE	SMOKED MUSHROOMS
5	5

*All Steaks served with Emeril's
Housemade Worcestershire & Creamy
Horseradish Sauces*

- FISH & FARM selections served with choice of two sides -

KICK UP YOUR DISH

JUMBO LUMP CRAB MEAT
10

GARLIC-LEMON SAUTÉED SHRIMP
10

CHAR-GRILLED WARM WATER LOBSTER TAIL
20

SIDE DISHES

GREEN HOUSE SALAD
POTATO AU GRATIN
CREOLE BOILED RED POTATOES
GARLIC GREEN BEANS
SAUTÉED ASPARAGUS

GARLIC SMASHED POTATOES
CLASSIC BAKED POTATO
GRILLED VEGETABLES
SOUTHERN COLLARD GREENS
BAKED SWEET POTATO

- on the side -
5

SWEETS

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

FISH HOUSE SPECIALTY DRINKS

THE "EMERIL GREEN" MARTINI

VODKA, MIDORI, APPLE PUCKER, FRESH LEMON & LIME JUICE GARNISHED WITH A CHERRY

10

STRAWBERRY-BANANA MARTINI

STRAWBERRY VODKA, BANANA LIQUOR, FRESH LEMON & LIME, CRANBERRY & ORANGE JUICE

10

BLUE HERON MARTINI

MALIBU RUM, ROSE'S BLUE RASPBERRY, PINEAPPLE JUICE, FRESH LEMON & LIME, GARNISHED WITH AN ORANGE SLICE

10

EMERIL'S SIGNATURE BLOODY MARY

VODKA, EMERIL'S HOUSEMADE BLOODY MARY MIX, GARNISHED WITH BLUE CHEESE STUFFED OLIVES & LIME WEDGE

10

LOCALLY BREWED BEERS

LAZY MAGNOLIA BREWING CO. "INDIAN SUMMER"

SPICED WHEAT ALE SERVED WITH A SLICE OF ORANGE

4

LAZY MAGNOLIA BREWING CO. "SOUTHERN PECAN"

NUT BROWN ALE MADE WITH WHOLE ROASTED PECANS

4