



LUNCH MENU

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

(228) 314-1515

STARTERS

Chef's Daily Gumbo	5
Today's Soup	6
Crab and Corn Chowder	6
Emeril's New Orleans Barbequed Shrimp - Petite Rosemary Biscuit	8
Deck Oven Flatbread - Fresh Mozzarella, Oven Roasted Roma Tomatoes and Fresh Basil Pesto	8
Fried Green Tomatoes - White Creole Remoulade, Pickled Mirlitons and Baby Greens Smoked Quail and Pepper Jack Quesadilla with a Field Pea Sweet Corn Salsa and Chipotle Sour Cream	5

SALADS AND SANDWICHES

Emeril's Signature Salad - Baby Lettuces, Pepper Jack Cheese, Sun Dried Tomatoes and Balsamic Vinaigrette	7
Caesar Salad - Hearts of Romaine Lettuce, Traditional Caesar Dressing and Parmesan Reggiano	7
Wilted Spinach Salad - Baby Spinach, Pecans, Red Onions, White Cheddar and Warm Brown Sugar Bacon Vinaigrette	8
Creole Raspberry Salad - Baby Lettuces tossed in a Creole Raspberry Vinaigrette with Candied Pecans and Crumbled Blue Cheese	8
T. Lott's Slider Trio - Crab Cake with Jalapeno-Corn Mayo & Tomato Jam, Crispy Speckled Trout with Tartar & House Pickles, Smoked Shrimp Cake with Olive-Tomato Aioli	13
Fried Oyster Rockefeller Sandwich - Fried Local Oysters on Toasted French Roll with Rockefeller Glasage, Spinach & Bacon and a Carolina Green Bean-Cabbage Slaw	12
Pistachio Chicken Salad Sandwich - Poached Chicken, Celery, Onions and Pistachio Nuts Tossed in Red Vinegar Aioli on Baked Cibatta Bread with Balsamic Tossed Arugula and Sliced Tomato	8

PLATES

Grilled Fish Of The Day - Seasonal Vegetables, Fresh Herbs, Extra Virgin Olive Oil and Lemon Zest	MKT
Broiled Flounder with Roasted Asparagus and Lemon Butter	18
Shrimp & Grits - Lazy Magnolia Beer Barbequed Shrimp with Smoked White Cheddar Grits, Crimini Mushrooms, Applewood Smoked Bacon, Grilled Green Onions and Creole Tomato Glaze	18
Pasta Jambalaya - Gulf Shrimp, Chicken Breast, House Smoked Andouille Sausage, Fresh Fettuccine Pasta and Spiced Tomato Cream	16
Mr. John's Meatloaf - Ground Veal & Pork Meatloaf with Country Smashed Mashed Potatoes, Green Beans and Garlicky Pan Gravy	15
Crispy Fried Chicken Breast with Red Beans, House Smoked Andouille Sausage and a Buttermilk Biscuit	14

DESSERTS

Today's Homemade Sorbet Trio	5
Today's Homemade Ice Cream Trio	6
Lemon-Vanilla Bean Meringue Pie - Caramel Sauce and Candied Lemon Zest	6
Rum Raisin Bread Pudding - Rum Sauce and Vanilla Bean Anglaise	5
Warm Pecan Pie - Milk Chocolate-Jack Daniels Ice Cream and Chocolate Sauce	7
Emeril's Signature Banana Cream Pie - Shaved Chocolate and Caramel Sauce	7

lunch crunch 3 courses, 30 minutes \$19.50

TO START

Gumbo of the Day
Soup of the Day
Gulf Crab and Sweet Corn Chowder
Emeril's Salad
Wilted Spinach Salad
Caesar Salad

PLATES

Shrimp & Grits
Broiled Flounder
Pasta Jambalaya
Grilled Fish of the Day
Mr. John's Meatloaf
Crispy Chicken Breast

DESSERTS

Homemade Ice Cream Trio
Homemade Sorbet Trio
Rum Raisin Bread Pudding
Emeril's Banana Cream Pie
Lemon-Vanilla Bean Meringue Pie
Warm Pecan Pie

choice of one per course, 30 minutes from time of order.