



LUNCH MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Tim Doolittle
Manager: Sebastien Tribout
(305) 695-4547

STARTERS, SOUPS & SALADS

SEASONAL SOUP

7

GUMBO OF THE DAY

9

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

9

petite rosemary biscuit

CREOLE MARINATED CALAMARI

8

flash fried, smoked tomato sauce, New Orleans olive salad, parmigiano-reggiano

LOUISIANA LUMP CRAB CAKES

16

lemon pastis emulsion, petit spring salad

EMERIL'S SALAD

7

baby lettuces, extra virgin olive oil, balsamic, sun-dried tomatoes, pepper jack, seasoned croutons

CAPRESE SALAD

11

local tomato, aged balsamic, mozzarella, basil, pecorino romano

FENNEL SALAD

9

sliced fennel, arugula, cucumber, frisée, humboldt fog goat cheese, pistachios

WEDGE

8

crispy bacon, sweet onion, tomato, chopped boiled egg, creamy cayenne buttermilk dressing

SANDWICHES

SALUMI SANDWICH

14

imported Italian meats, port wine fig jam, arugula, taleggio cheese, served with pasta salad

JERK CHICKEN SANDWICH

15

lettuce, tomato, avocado, citrus cream, served with pommes frites

EMERIL'S PRIME BURGER*

16

prime 10 ounce beef patty, brioche bun, bacon-onion marmalade with choice of cheese, pommes frites

BLACKENED FISH SANDWICH [Clearwater, FL]

16

chef's daily fresh fish, jicama-orange slaw, grilled lemon, creole mustard remoulade, pommes frites

SMOKED TURKEY CLUB

14

applewood smoked bacon, bibb lettuce, heirloom tomato, American cheese, basil mayo



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PLATES

FRESH TUNA + BUTTER LETTUCE WRAPS* crispy wonton threads, shaved jalapeño, yuzu ponzu, basil oil	12
SHERRY-THYME ROASTED CHICKEN roasted fingerling potatoes, carrots, green beans, natural jus	17
CRAB LOUIS fresh crab, horseradish dressing, tomato, cucumber, frisée salad	16
EMERIL'S CIOPPINO classic fisherman's stew of fresh clams, mussels, shrimp and fish in tomato-fennel broth with grilled bread	21
SCALLOPS* cauliflower, brandied raisins, capers, marcona almonds	20

DESSERTS

BREAD PUDDING THREE WAYS New Orleans style with whiskey sauce, white chocolate with Godiva liqueur sauce, strawberry with dulce de leche center	12
TRIO OF HOUSE SPUN ICE CREAMS OR SORBETS fresh local fruit	8
DARK CHOCOLATE CAKE semi sweet chocolate ganache, toasted marcona almonds	12
FLORIDA KEY LIME PIE white chocolate macadamias, fresh berries	10
KAHLUA SPIKED "CORTADITO" TIRAMISU chocolate demitasse, chocolate dipped Florida strawberries	11
EMERIL'S BANANA CREAM PIE sweet chantilly cream, caramel drizzles, dark chocolate shavings	10

EMERIL'S MIAMI BEACH works with local growers and fishermen to bring you the best Florida bounty. Original portrait of Emeril Lagasse by renowned Miami artist Romero Britto - visit him at 818 lincoln road or britto.com.

Keep in touch: fresh things are arriving every day at EMERIL'S MIAMI BEACH. join us on [twitter@emerilsmiami](https://twitter.com/emerilsmiami) and facebook.com/emerilsmiamibeach for happenings and special offers.

A gratuity of 18% is added on all checks – thank you.