

Emeril's New Orleans presents our new...

# Small Plates Menu

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### Louisiana Crawfish Pierogi

Caramelized Onion-Rhubarb Chutney  
11

### Grilled White Asparagus

House Smoked Salmon, Louisiana Crab Hollandaise, Watercress  
10

### Fresh Mozzarella "Bruschetta"

Crab Bagna Cauda, Basil  
10

### Steamed Maritime Mussels

Abita Strawberry Lager Broth, Hand Cut Fries, Strawberry Balsamico  
10

### Crisp Ipswich Clams

2 Sauces  
14

### Braised Baby Octopus "Romesco"

Crisp Polenta, Pecorino Romano  
12

## Not-So-Small Plates

### "Caprese" Salad

Fresh Watermelon, Vine Ripe Tomatoes, Fresh Mozzarella, Prosciutto, Basil, Aged Balsamico  
12

### Alabama Peach-BBQ Scallops

Fresh Field Pea Succotash, Smoked Bacon  
15

### "Spaghetti & Meatballs"

Louisiana Crawfish Meatballs, Spaghetti "Nero", Arugula Pesto, Fresh Tomato, Ricotta Salata  
12

### Sweet & Sour Lobster

Fried Green Tomato, Spicy Boiled Peanuts, Jalepeno  
22

### A Medley of Spring Vegetables

14

### Grilled Soft Shell Crab

Confit Yukon Gold Potato, Heirloom Tomato, Country Ham, Preserved Lemon-Rosemary Vinaigrette  
16

## Full Plates

### Prosciutto Braised Breast of Veal

Louisiana Crawfish-Saffron Creamed Corn, Roasted Cherry Tomatoes, Wild Mushrooms, Local Pea Shoots  
28

### Hangar Steak "Au Poive"

Steak Fries, Brown Butter Creamed Spinach, Braised Mushrooms, Local Citrus Marmalade  
26