



TO START

Country Gumbo with Steamed Rice	9
Corn Chowder with Bacon	9
Crispy Calamari and Pickled Peppers - Spicy Citrus Gastrique and Lemon Parsley Aioli	13
Emeril's Shrimp Toast - Deep Fried Shrimp Mousse Sandwich on Homemade Bread with Tomato Horseradish Cream	12
Crawfish Muffuletta Pasta - Italian Deli Meats, Creole Olive Salad & Parmesan Cream tossed with Linguini Pasta	14

SALADS

House Salad - Baby Greens tossed with a Charred Tomato BBQ Vinaigrette, Cherry Tomatoes, White Cheddar Cheese and Toasted Sunflower Seeds	9
Crab Trinity - Snow Crab Cocktail, Lump Crab Remoulade and Jumbo Lump Crab Onion Salad	16
Wilted Baby Spinach Salad - Fresh Spinach, Sliced Red Onions and Warm Malt Vinegar Dressing with Fried Goat Cheese	11
Fresh Romaine Hearts - Creamy Parmesan Dressing with White Anchovies, Hard Cooked Egg and Garlic Croutons	12

ENTRÉES

Rotisserie Chicken Salad - Baby Field Greens, Grapes, Walnuts & Apples in a Creamy Honey Basil Dressing	16
Tempura Fried Ahi Tuna - Corn, Shiitake Mushroom & Cabbage Chow Chow with Citrus Soy Glaze and Spicy Mustard	18
Seared Mahi Mahi Sandwich - Served on Freshly Baked Roll with Grilled Pineapple Relish, Lemon Caper Aioli and Cole Slaw	17
Chicken Rochambeau - Roasted Chicken Breast with Capicola Ham on French Bread, Marchand de Vin and Sauce Béarnaise	17
Carnitas Po-Boy - Slow Cooked Pork Carnitas on Freshly Baked Bread with a Molasses BBQ Sauce, Cole Slaw and Fried Homemade Pickles	17
Fresh Angus Ground Beef Burger - Grilled to order and Served Dressed on a Homemade Bun with Hand Cut Fries	15
Vegetarian Grilled Cheese Sandwich - Panini Style, Herb Focaccia with Monterey Jack Cheese, Vine Ripe Tomatoes & Marinated Sweet Peppers with a Three Bean Salad	14
Pasta Jambalaya - Baja Shrimp, Pulled Chicken, Andouille Sausage, Roasted Peppers in Tomato Coulis with Parmesan Cheese	24
Grilled Prime Ribeye - Served with Emeril's Worcestershire Sauce and Fresh Cut Fries	37
Lobster & Confit Mushroom Thermidor - Dijon Mustard & Tarragon Cream with Parmesan Cheese and Pastry Lobster Dome	37

SIDES

Truffle Mac-n-Cheese	14
Asparagus	8
Garlicky Mushrooms	8
Roasted Yukon Potatoes	8

DESSERTS

Mocha & Coconut Crème Brulee with Macadamia Nut Tuile	8
Apple Crumb Pie - Nutmeg Ice Cream and Butterscotch Sauce	8
White Chocolate Malassadas rolled in Cinnamon Sugar with Vanilla Bean Crème Anglaise	8
Strawberry Shortcake Cheesecake - Vanilla Cheesecake with Strawberry Compote and Whipped Cream	8
Chocolate Chip Blonde with Peppermint Patty Ice Cream	8
Flourless Bourbon Chocolate Cake with Raspberry Sorbet and White Chocolate Sauce	8
Bananas Foster Bread Pudding served Warm with Vanilla Bean Ice Cream and Chocolate Sauce	8
Trio of Homemade Sorbets	8
Cheese Plate - a Selection of Three Cheeses served with Toasted Bread, Organic Honey, Fruit and Quince Paste	16