

Emeril's
BISTRO 1396™

Wine Glass / Bottle

**Chenin Blanc, Alban Ste. Pre, Vouvray,
Loire Valley, France (sweet)**

11.50 / 38

**Sauvignon Blanc, McBride Sisters,
Marlborough, New Zealand**

12.50 / 42

**Cave de Lugny, Macon-Lugny,
'Les Charmes,' Burgundy , France**

14.00 / 48

**Rosé, Gerard Bertrand,
'Cotes des Roses', Languedoc, France**

12.00 / 40

Pinot Noir, Cherry Pie, 'Tri-County' California

14.50 / 50

Cabernet Sauvignon, Gerard Bertrand, France

10.50 / 34

Beer

Abita Purple Haze

7.50 12oz

Abita Strawberry Lager

7.50 12oz

ParchedPig West Coast IPA

7.95 16oz

ParchedPig Toasted Amber

7.95 16oz

ThirstyFrog Caribbean Wheat

7.95 16oz

Non-Alcoholic

**Abita Root Beer,
Abita Springs, Louisiana**

5.00 12oz

Have fun. But drink responsibly while you're at it, okay?

Seafood Bar

***CAJUN CAVIAR** *BY THE OUNCE, MP*

louisiana bowfin roe, sweet corn pancakes, crème fraiche

CREOLE BOILED SHRIMP *BY THE POUND, MP*

traditional remoulade sauce

***SHUCKED FRESH OYSTERS** *BY EACH, MP*

***CHARBROILED EASTERN OYSTERS** *BY HALF A DOZEN, MP*

butter, garlic, lemon, parmesan

STEAMED LOBSTER *BY THE POUND, MP*

MARINATED BLUE CRAB CLAWS *BY THE POUND, MP*

BOILED LOUISIANA CRAWFISH (SEASONAL)

BY THE POUND, MP

Small Plate \$6

***FRESH SEAFOOD CEVICHE**

citrus, avocado, heart of palm

CRISPY BOUDIN SAUSAGE BALLS

creole mustard, pickled vegetables

***YELLOWFIN TUNA WRAP**

ponzu, jalapeño, cucumber salad, crispy noodles

FRIED OYSTERS

Vietnamese vegetable salad

SIZZLING, CAST IRON SHRIMP SCAMPI

NATCHITOCHEs MEAT PIES

official Louisiana state dish, succulent beef and pork filling

** Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A Little More

sandwiches and po-boys served with a choice of creole potato salad, slaw or homemade potato chips.

CRAB LOUIE SALAD \$10

iceberg, avocado, tomato, bacon, boiled egg, asparagus

EMERIL'S NEW ORLEANS STYLE BARBECUE SHRIMP \$ 10

ROASTED DUCK & ANDOUILLE SAUSAGE GUMBO \$7

creole potato salad, scallion

FRIED SHRIMP & OYSTER PO-BOY \$8

creole mustard dressing

ANDOUILLE SAUSAGE PO-BOY \$7

pickled vegetables, creole mustard, scallion pesto

COCHON DE LAIT PO-BOY \$7

pulled pork, pickled vegetables, creole mustard dressing

MUFFULETTA \$7

Italian salumi, mortadella, provolone, olive salad

EMERIL'S SIGNATURE JAMBALAYA \$10

shrimp, chicken, pork sausage

RED BEANS & RICE \$3

braised pork, kielbasa sausage, Louisiana "jazz-men" rice

BEIGNETS \$5

powdered sugar, strawberry sauce, chocolate sauce

A Little Sweet \$4

STRAWBERRIES ROMANOFF

honey biscuit, Chantilly cream

LEMON ICE BOX PIE

BANANAS FOSTER

creole cream cheese ice cream

CHOCOLATE HAZELNUT DOBERGE CAKE

Kids Menu \$4

FRIED SHRIMP PO-BOY

FRIED CHICKEN TENDERS

PENNE PASTA

alfredo or marinara

EMERIL'S "WHO DAT" BURGER

*remoulade, American cheese, shaved onion,
pickles, fries*

Please inform your server if you have any food allergies