

## **BREAKFAST \$6**

BREAKFAST PO-BOY egg, cheese, bacon or andouille sausage

BANANAS FOSTER CREPES

SHRIMP AND GRITS andouille pork sausage

SHRIMP CREOLE OMELETTE

SWEET POTATO WAFFLES pecans, cinnamon sugar, whipped cream

CROISSANT BREAKFAST SANDWICH shaved ham, Creole omelette, boursin cheese

POACHED EGG AND FIXINS\* slow-cooked beef, buttermilk biscuit, mushrooms, peppers, Creole mustard hollandaise

## **SEAFOOD BAR**

CREOLE BOILED SHRIMP BY THE POUND, MP traditional remoulade sauce

SHUCKED FRESH OYSTERS\* BY EACH, MP

CHARBROILED EASTERN OYSTERS\* BY THE HALF 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 PLATES \$6**

FRESH SEAFOOD CEVICHE\* citrus, avocado, heart of palm

CRISPY BOUDIN SAUSAGE BALLS Creole mustard, pickled vegetables

FRIED OYSTERS crisp, Vietnamese vegetable salad

SIZZLING CAST IRON SHRIMP SCAMPI

NATCHITOCHEs MEAT PIES official Louisiana state dish, succulent beef and pork filling

## A LITTLE MORE

EMERIL'S NEW ORLEANS-STYLE BARBECUE SHRIMP \$10

ROASTED DUCK & ANDOUILLE SAUSAGE GUMBO \$7 Creole potato salad, scallions

FRIED SHRIMP & OYSTER PO-BOY \$8 Crystal hot sauce dressing

OYSTER PO-BOY \$10 pickles, Crystal hot sauce dressing

SHRIMP PO-BOY \$7 lettuce, Creole mustard dressing

MUFFULETTA \$7 Italian salami, 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

## DRINKS

Specialty coffee and international wine and beer available for purchase.

## TASTE THE WORLD SPECIALS

### ABROAD IN EUROPE

Appetizer

CHARCUTERIE (for 2) \$10

prosciutto – salami – coppa soppressata – marinated olives blue cheese – brie cheese

Main

STEAK AU POIVRE \$15

12 oz New York strip steak pepper sauce – french fries – grilled brocolini

Dessert

CREPE TRIO \$5

cannoli cream – berry compote - Nutella

# AMERICA COAST TO COAST

## Appetizer

PARCHED PIG BEER CHEDDAR CHEESE SOUP \$4  
cheese toast

## Main

JUMBO LUMP CRAB CAKE

\$15 (2 crab cakes for \$22)

Maryland style – lemon butter sauce – French fries – coleslaw

## Dessert

BROWNIE SUNDAE \$5

hot-fudge – vanilla ice cream – whipped cream

# EXPLORING SOUTH AMERICA

## Appetizer

PARIHUELA \$5

(Peruvian seafood soup) cod – snapper – shrimp buttered rice – lime

## Main

LOMO A LA PARRILLA \$15

GRILLED BEEF TENDERLOIN

chimichurri – black beans rice

## Dessert

MILHOJA \$4

flaky pastry layered with dulce de leche

## FAR EAST VOYAGE

### Appetizer

TEMPURA BATTERED SALT AND PEPPER SHRIMP \$6  
plum Sauce

### Main

CRISPY HONEY BEEF \$12

THINLY SLICED – FLASH FRIED TENDERLOIN STRIPS –  
hot and sweet sauce – rice

### Dessert

TURON - BANANA LUMPIA \$4  
crisp fried tender bananas rolls sesame ice cream

## MEXICO LINDO

### Appetizer

GUACAMOLE \$6  
hand made with fresh avocado pico de gallo - corn chips

### Main

ANCHO AGAVE GLAZED PORK RIBS \$12

### ST. LOUIS RIBS

sweet potato and black bean casserole

### Dessert

CINNAMON CHOCOLATE FLAN \$4  
dark chocolate, whipped cream



*\* 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.*