



Grab an [accessible menu](#).

*“Anything made with love, bam!
-it’s a beautiful meal.”*

Emeril Lagasse

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

NATCHITOCHE MEAT PIES

official Louisiana state dish, succulent beef and pork filling

A Little More

Sandwiches and po-boys served with your choice of Creole potato salad, slaw or homemade potato chips.

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.

Emeril's
BISTRO 1397

Taste The World Special

*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 broccoli*

Dessert

CREPE TRIO \$5

cannoli cream – berry compote Nutella



* Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies

Emeril's

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Taste The World Special

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

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Emeril's

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Taste The World Special

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*



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Taste The World Special

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

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Taste The World Special

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

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