



cocktails

Paloma Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda
Spicy Margarita Milagro Tequila • Mathilde • Jalapeño Syrup • Tajín Rim
Traditional Daiquiri Diplomático Rum • Fresh Lime • Simple Syrup
Hemingway Daiquiri White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur
Indigo French 75 Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine
Old Fashioned Bourbon/Rye • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) • Bitters • Citrus

The Lushie Meril’s Tasty Frozen Concoction • Blended Seasonal Fruit • Spirits
English Turn Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler
Tchoup Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup
Marigny-ita Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale
Congo Square Punch Coconut Rum • Tropical Juice Blend • Lavender
Bourbon On Broad Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons “Emeril’s Edition” Demerara Syrup

sake

Filtered Clear, Light to Medium Bodied
Unfiltered Cloudy, Medium Bodied
Sparkling Blood Orange
Sparkling Passion Fruit

wine by the glass

Elvio Tintero Sori Gramella Moscato d’Asti ‘22 (Italy)
Pierre Sparr Crémant D’Alsace Brut Rosé NV (France)
Benvollo Prosecco NV (Italy)
Jean-François Merieau ‘J’ose les Fines Bulles’ Chenin Blanc ‘18 (France)
G.H Mumm Brut Grand Cordon Champagne NV (France)

Arios ‘Aguafuerte’ Albariño ‘19 (Portugal)
Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18 (California)
Dr. Hermann ‘H’ Mosel Riesling ‘22 (Germany)
Scarpetta Friuli Pinot Grigio ‘22 (Italy)
Duckhorn Vineyards Sauvignon Blanc ‘22 (North Coast)
Flowers Chardonnay ‘22 (Sonoma Coast)

Figuière Mediterranée Rosé ‘21 (France)

Tilia Malbec ‘22 (Argentina)
Pessimist by DAOU Paso Robles Red Blend ‘21 (California)
Carpineto ‘Dogajolo’ Toscana Sangiovese Blend ‘20 (Italy)
Foxglove Cabernet Sauvignon ‘21 (California)
Au Bon Climat Santa Barbara Pinot Noir ‘22 (California)
Les Tourelles de la Créée Côte de Beaune Knights Templar Cuvée Pinot Noir ‘17 (France)

beer

Gnarly Barley, Jucifer New England Style IPA
Gnarly Barley, Skater Aid Pilsner
Parish, Canebrake Wheat Beer
Parish, Envie Pale Ale
Parish, SIPS
Rally Cap, Ambush Amber
Shiner Bock Dark Lager
Tin Roof Brewing, Blonde Ale
Urban South, Paradise Park Lager
Urban South, Grapefruit Holy Roller IPA

Bell’s-Two Hearted IPA 7
Bud Light 5
Miller Lite 5
Miller High Life 5
O’Doul’s 7
Stella Artois 7
Stiegl Radler Grapefruit 9
add 1 oz side shot of Aperol or Campari 4
Stone Delicious IPA 7
Urban South Lime-Cucumber Gose 7





Daily Gumbo

Handcut Fries Lemon Aioli

Pocket Bread Garlic Oil • Sea Salt

Pineapple Upside-Down Cornbread Bacon Marmalade

Smoked Gulf Fish Dip Fried Saltines

Deviled Eggs Smoked Trout Roe • Zapp's

Gulf Yellowfin Tuna Bundles Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko

Baked Cheese Sweet Grass Dairy-Green Hill • Caponata • Ciabatta **19**

Seafood Remick Gulf Shrimp • Crawfish • Crab • Fried Saltines

Poke Nachos Salmon • Radish • Jalapeño • Kimchi Aioli • Eel Sauce • Sesame • Tobiko

Barbequed Shrimp Chives **24**

Crispy Rock Shrimp Tacos Sriracha Aioli • Red Onions • Wasabi Tobiko • Cilantro **14**

Grilled Octopus Tzatziki • Pita • Piquillo Pepper Vinaigrette **24**

Crispy Cod Sliders Tartar Sauce • Pickles **18**

Fried Turkey Necks Crystal Mojo • Cilantro

Korean Fried Chicken Wings Pickled Daikon • Jalapeño • Sesame

House-Made Meatballs Pomodoro • Basil • Whipped Ricotta

Roasted Heirloom Carrots Tahini • Sesame • Spiced Honey

Brussels Sprouts Nuoc Cham • Cilantro • Mint • Basil • Sesame

Grilled Corn Chili-Lime Mayo • Cotija Cheese

Pad Thai Cauliflower Peanut Sauce • Herbs • Tamarind

Blistered Shishito Peppers Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli

Burrata & Proscuitto Salad Marinated Mushrooms • Shallot • Arugula • Frisée • Truffle Oil **19**

Fried Chicken Salad Romaine • Blue Cheese • Red Onion • Tomato • Cucumber • Green Goddess Dressing

Grilled Romaine & Shrimp Salad Purple Cabbage • Grape Tomato • Red Onion • Cotija • White Balsamic Dressing **20**

Our Greek Salad Tomato • Cucumber • Red Onion • Kalamata Olives • Green Peppers • Feta • Oregano Vinaigrette

Cheese

Pepperoni Jalapeño • Red Onion

Wise Guy Italian Sausage • Piquillo Peppers • Chili

Muffuletta Salami • Mortadella • Olive Salad • Sesame

Vegetable Eggplant • Roasted Garlic • Red Onion • Peppers • Mushrooms

Fettuccine Truffle Butter

Spicy Rigatoni Caramelized Onions • Pecorino Romano

Hand-Rolled Gnudi Mushrooms • Thyme • Rosemary • Whipped Goat Cheese

Fettuccine Nero Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds

Double Cheeseburger Onion • Tomato • American Cheese • Special Sauce

Fresh Daily Local Catch **MP**

Half Chicken Salsa Verde

Candied Pork Ribs Green Onion • Sesame

Grilled Ribeye Blistered Sweet Peppers • A2 • Chimichurri