



SNACKS

- Pocket Bread **6**
- Pineapple Upside-Down Cornbread Bacon Marmalade **9**
- French Fries Lemon Aioli **10**
- Smoked Gulf Fish Dip Fried Saltines **15**
- Deviled Eggs Smoked Trout Roe • Zapp's **12**

SMALL PLATES

- Gulf Yellowfin Tuna Bundles Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko **19**
- Barbequed Shrimp Chives **24**
- Crispy Gulf Shrimp Tacos Sambal Aioli • Pickled Red Onions • Wasabi Tobiko • Cilantro **14**
- Fried Turkey Necks Crystal Mojo • Cilantro **15**
- Crispy Boudin Balls Pepper Jack Cheese • Creole Mustard • Pepper Jelly **14**
- Gulf Shrimp & Pork Dumplings Napa Cabbage • Bonito Flakes • Chili Sauce **14**
- Korean Fried Chicken Wings Pickled Daikon • Jalapeño • Sesame **17**
- House-Made Meatballs Pomodoro • Basil • Whipped Ricotta **15**
- Burrata Artichoke Antipasto • Ciabatta **20**
- Candied Pork Ribs Green Onion • Sesame **20**

FLATBREADS

- Cheese **15**
- Pepperoni Jalapeño • Red Onion **18**
- Wise Guy Italian Sausage • Piquillo Peppers • Chili **18**
- Vegetable Eggplant • Roasted Garlic • Red Onion • Sweet Peppers • Mushrooms **17**

VEGETABLES

- Heirloom Carrots Dill • Spiced Honey **12**
- Grilled Asparagus Pecorino Romano • Lemon Vinaigrette **13**
- Mexican Street Corn Chile-Lime Mayo • Cotija Cheese **10**
- Pad Thai Cauliflower Peanut Sauce • Herbs • Tamarind **18**
- Blistered Shishito Peppers Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli **16**

SOUP & SALADS

- Daily Gumbo **MP**
- Parmesan-Fried Chicken Salad Hearts of Palm • Arugula • Preserved Lemon Vinaigrette **22**
- Caribbean Cobb Salad Grilled Jerk Shrimp • Pineapple Salsa • Bacon • Sweet Potato • Avocado • Pineapple Ranch **26**
- Our Greek Salad Tomatoes • Peppers • Onion • Cucumber • Olive • Feta • Oregano Vinaigrette **16**

PASTAS

- Fettuccine Nero Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds **MP**
- Spicy Rigatoni Caramelized Onions • Pecorino Romano **19**
- Linguine Truffle Butter **30**

A BIT MORE

- Double Cheeseburger Onion • American Cheese • Special Sauce **18**
- Half Chicken Salsa Verde **28**
- Pan Seared Drum Grilled Vegetables • Lemon Beurre Blanc • Fried Capers **34**
- Grilled Ribeye Blistered Sweet Peppers • A2 • Chimichurri **47**



cocktails

CLASSICS

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons “Emeril’s Edition” Demerara Syrup (contains sesame) • Bitters • Citrus **16**

STANDARDS

- The Lushie** Meril’s Tasty Frozen Concoction • Blended Seasonal Fruit • Spirits **MP**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Spicy Margarita** Espolòn Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons “Emeril’s Edition” Demerara Syrup **15**

wine by the glass

CHAMPAGNE & SPARKLING

- Elvio Tintero Sori Gramella Moscato d’Asti ‘22** (Italy) **13**
- Castelle de Sant Pau Rosé** (Spain) **14**
- Benvollo Prosecco NV** (Italy) **14**
- G.H Mumm Brut Grand Cordon Champagne NV** (France) **22**

WHITE

- Pazo das Bruxas Albariño ‘23** (Rías Baixas) **14**
- Au bon Climat “Emeril’s” Santa Barbara Chardonnay ‘18** (California) **14**
- Dr. Hermann ‘H’ Mosel Riesling ‘22** (Germany) **14**
- Scarpetta Friuli Pinot Grigio ‘22** (Italy) **15**
- Threadcount by Quilt Sauvignon Blanc ‘23** (California) **15**
- Flowers Chardonnay ‘22** (Sonoma Coast) **22**

ROSÉ

- Belle Glos Oeil de Perdrix ‘23** (Sonoma County) **16**

RED

- Tilia Malbec ‘22** (Argentina) **12**
- Tenuta Sassoregale Sangiovese ‘21** (Italy) **13**
- Argyle ‘Bloom House’ Pinot Noir ‘22** (Willamette) **16**
- Gran Coronas Reserva Cabernet ‘19** (Spain) **17**
- SALDO By The Prisoner Wine Company** (California) **18**

sake

WETLAND SAKE (Gluten Free)

- Filtered** Clear, Light to Medium Bodied **12**
- Unfiltered** Cloudy, Medium Bodied **12**
- Sparkling Blood Orange** **14**
- Sparkling Passion Fruit** **14**

beer

BOTTLES & CANS

- Bell’s-Two Hearted IPA** **7**
- Bud Light** **5**
- Michelob Ultra** **5**
- Miller Lite** **5**
- Miller High Life** **5**
- O’Doul’s** **7**
- Sagres Cerveja** **6**
- 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**

DRAFT \$8

- 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

