Grab an accessible menu.

**Small Plates**

**CRISPY BOUDIN SAUSAGE BALLS** creole mustard – pickled vegetables

**CAJUN CAVIAR** louisiana bowfin roe – sweet corn pancakes – crème fraîche

**YELLOWFIN TUNA WRAP** ponzu – jalapeño – cucumber salad – crispy noodles

**FRIED OYSTERS** crisp, vietnamese vegetable salad

**GRILLED LOUISIANA OYSTERS** butter – garlic – lemon – parmesan

**SIZZLING, CAST IRON SHRIMP SCAMPI**

**NATCHITOCHES MEAT PIES**

**FRESH SEAFOOD CEVICHE** citrus – avocado – heart of palm

**CREOLE BOILED SHRIMP** traditional remoulade sauce

**OYSTERS ON THE HALF SHELL**

**HALF STEAMED LOBSTER**

**MARINATED BLUE CRAB CLAWS**

**BOILED LOUISIANA CRAWFISH (SEASONAL)**

**A Little More**

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

**CRAB LOUIE SALAD** iceberg – avocado – tomato – bacon – boiled egg – asparagus

**EMERIL’S NEW ORLEANS STYLE BARBECUE SHRIMP**

**ROASTED DUCK & ANDOUILLE SAUSAGE GUMBO** creole potato salad – scallion

**FRIED SHRIMP & OYSTER PO-BOY** crystal hot sauce dressing

**ANDOUILLE SAUSAGE PO-BOY** creole mustard – pickled vegetables – scallion pesto

**COCHON DE LAIT PO-BOY** pickled vegetables – creole mustard dressing

**MUFFULETTA** italian salami – mortadella – provolone – olive salad

**EMERIL’S SIGNATURE JAMBALAYA** shrimp – chicken – sausage

**RED BEANS & RICE** louisiana “jazz-men” rice

**A Little Sweet**

**STRAWBERRIES ROMANOFF** honey biscuit – chantilly cream

**LEMON ICE BOX PIE**

**BANANAS FOSTER** creole cream cheese ice cream

**CHOCOLATE HAZELNUT DOBERGE CAKE**

**Breakfast**

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

**BANANAS FOSTER CREPES**

**SHRIMP AND Grits**

**SHRIMP CREOLE OMELETTE**

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*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.*