

## APPETIZERS

CORNBREAD SKILLET Cane Syrup Butter	6
ABITA BEER BRAISED SWEET ONION FOCACCIA Roasted Garlic, Parmesan	5
LOUISIANA BLUE CRAB CAKE Mirliton Salad, Chili Aioli, Cashew-Bacon Praline	16
EMERIL'S NEW ORLEANS BARBECUE SHRIMP French Bread, Lemon	14
MAMA HAY'S STUFFED CHICKEN WINGS Peanut Sauce, Chili	14
GULF TUNA CRUDO Radish, Cilantro, Zapp's, Frozen Hot Sauce, Cajun Caviar	16
SMOKED LOUISIANA CRAB DIP Hand Cut Potato Chips, Cajun Caviar, Lemon	14
NEW ORLEANS HOT FROG LEGS Bread & Butter Pickles, Garlic Yoghurt	8
EVERYTHING SPICED BOUDIN BUNS Olive Salad, Louisiana Wild Flower Honey Mustard	12
CRISPY LOUISIANA ALLIGATOR Sweet Chili, Pickled Mirliton, Benne Seeds, House Ranch	14
SWEET BARBECUE GLAZED OCTOPUS Warm Andouille Potato Salad	14

## SOUP & SALAD

ST. PAULS GUMBO	8
SOUP OF THE DAY	7
NOLA GREENS Field Greens, Grapefruit, Red Wine - Shallot Vinaigrette	8
ICEBERG WEDGE SALAD Praline Bacon, Tomato, Cucumber, Crystal Fried Onions, Blue Cheese Dressing	12
CABILDO SALAD Little Gem Lettuce, Grilled Cheese Croutons, Marcona Almonds, Caesar Dressing	12
ST. LOUIS STREET COBB SALAD Avocado, Roasted Pecans, Tomato, Pork Tasso, Blue Cheese, Red Wine Vinaigrette	15

## PIZZA & PASTA

ANDOUILLE SAUSAGE PIZZA Holy Trinity, Jalapeño, Creole Tomato Sauce	14
QUATTRO FORMAGGIO PIZZA Marinara, Basil - Add House Pepperoni 4	12
DUCK CONFIT PIZZA Fried Egg, Parmesan, Truffle, Arugula	15
SEASONAL VEGETABLE PIZZA	14
CRAWFISH RIGATONI Italian Sausage, Whipped Ricotta	12/19
WARM SHRIMP REMOULADE SPAGHETTI "Boiled" Louisiana Shrimp, Scallion	16/25
MAGGIE'S MUSHROOM FARM LINGUINE Sweet Corn, Garden Pesto	11/20

## ENTRÉES

LOUISIANA SHRIMP & GRITS Cheddar Grits, Smoked Mushrooms, Eggplant Chow Chow	29
FRIED OYSTER "BANH MI" POBOY Egg Salad, Pickled Carrot, Jalapeño, Cucumber	16
CREOLE SPICED SALMON Corn Maque Choux, Green Tomato Relish	24
CEDAR PLANK ROASTED WHOLE FISH Louisiana Jasmine-Herb Rice, Etouffee	Market Price
GULF FISH CREOLE Pickled Cabbage Salad, Plantain Chips	23
PANEED CHAPPAPEELA FARMS PORK LOIN Black Eyed Pea-Apple Salad, Mustard Seed Vinaigrette	15

NOLA JAMBALAYA Chicken, Duck, Andouille Sausage, Crisp Shallots	22
BUTTERMILK FRIED CHICKEN Bourbon Mashed Sweet Potatoes, Ham Gravy, Charred Scallion	24
CHARGRILLED PORK CHOP Caramelized Sweet Potatoes, Apple Chutney, Beer Braised Onion Sauce	26
NOLA BURGER Pimento Cheese, Zapp's, Remoulade Veggie Pattie +5	15
STEAK & EGGS Hanger Steak, Fried Egg, Watercress, Roasted Mushrooms, Tomato, Crystal Hollandaise	23

## SIDES

HAND CUT FRENCH FRIES	5
CHEDDAR CHEESE GRITS	6
SKILLET MARKET VEGETABLES	7
BRAISED COLLARD GREENS	6
BOURBON MASHED SWEET POTATOES	6



CHEF PHILIP BUCCIERI  
*Chef de Cuisine*

TIM ARMSTEAD  
*General Manager*

EMERIL LAGASSE  
*Owner*

LUNCH

11:30 AM - 4 PM

534 St. Louis Street, New Orleans, Louisiana, 70130 • 504.522.6652

[EMERILSRESTAURANTS.COM](http://EMERILSRESTAURANTS.COM)