

Emeril's BISTRO 717™

Seafood Bar

Wine Glass / Bottle

Riesling, Chateau Ste. Michelle,
Columbia Valley, Washington
11 / 36

Sauvignon Blanc, Villa Maria,
Marlborough, New Zealand
13.50 / 46

Cave de Lugny,
Macon-Lugny, 'Les Charmes',
Burgundy, France
14 / 48

Rosé, Gerard Bertrand,
'Côte des Roses',
Languedoc, France
11.5 / 38

Pinot Noir, Cherry Pie, 'Tri-
County', California
14.25 / 49

Cabernet Sauvignon,
Estancia, Paso Robles, California
12.50 / 42

Beer

Abita Purple Haze
7.75 12oz

Abita Strawberry Lager
7.75 12oz

ParchedPig West Coast IPA
8.25 16oz

ParchedPig Toasted Amber
8.25 16oz

ThirstyFrog Caribbean Wheat
8.25 16oz

Non-Alcoholic

Abita Root Beer,
Abita Springs, Louisiana
5.50 12oz

Have fun. But drink responsibly while you're
at it, okay?

Please inform your server if you have any
food allergies

* 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.

CREOLE BOILED SHRIMP *traditional remoulade sauce* BY THE POUND, MP

SHUCKED FRESH OYSTERS* BY EACH, MP

CHARBROILED EASTERN OYSTERS* *butter, garlic, lemon, parmesan* BY HALF A DOZEN, MP

STEAMED LOBSTER BY THE POUND, MP

MARINATED BLUE CRAB CLAWS BY THE POUND, MP

BOILED LOUISIANA CRAWFISH (SEASONAL) BY THE POUND, MP

Small Plate \$6

BAKED BRIE-CHEESE *croûtons, grapes*

CRISPY BOUDIN SAUSAGE BALLS *creole mustard, pickled vegetables*

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

FRIED OYSTERS *crisp, vietnamese vegetable salad*

OLD BAY FRIED CHICKEN WINGS

SIZZLING, CAST IRON SHRIMP SCAMPI

NATCHITOCHE MEAT PIES *official Louisiana state dish*

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A Little More

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

CRAB LOUIE SALAD *iceberg, avocado, tomato, bacon, boiled egg, asparagus* \$10

EMERIL'S NEW ORLEANS STYLE BARBECUE SHRIMP \$10

ROASTED CHICKEN & ANDOUILLE SAUSAGE GUMBO *creole potato salad, scallion* \$7

FRIED SHRIMP & OYSTER PO-BOY *crystal hot sauce dressing* \$7

15 NAPKIN ROAST BEEF PO-BOY *smothered in gravy* \$7

ANDOUILLE SAUSAGE PO-BOY *creole mustard, pickled vegetables, scallion pesto* \$7

MUFFULETTA *italian salumi, mortadella, provolone, olive salad* \$7

THE MERIL BURGER* *bacon, cheese and fresh thyme* \$7

EMERIL'S SIGNATURE JAMBALAYA *shrimp, chicken, pork sausage* \$10

PETITE STEAK AND FRITES* *green peppercorn sauce* \$12

RED BEANS & RICE *louisiana "jazz-men" rice* \$3

BEIGNETS *powdered sugar, strawberry sauce, chocolate sauce* \$5

A Little Sweet \$4

CHOCOLATE HAZELNUT DOBERGE CAKE

BEIGNETS *powdered sugar, strawberry sauce, chocolate sauce* \$5

Kids Menu \$4

EMERIL'S "WHO DAT" BURGER
remoulade, american cheese, shaved onion, pickles, hand cut fries

STRAWBERRIES ROMANOFF
honey biscuit, chantilly cream

LEMON ICE BOX PIE

BANANAS FOSTER
creole cream cheese ice cream

FRIED SHRIMP PO-BOY

FRIED CHICKEN TENDERS

PENNE PASTA
alfredo or marinara