



Emeril's Chop House

Emeril's Chop House Dinner Menu

- **Starters**

- **James River Oysters**

- panko breaded oysters, andouille sausage, creamed spinach, peppadew pepper-hollandaise

- 17

- **Steak Tartare****

- caper remoulade, crisp shallots, quail egg, garlic lavash, pickled okra

- 15

- **Grilled Octopus Salad****

- baby frisée, tomato confit, cerignola olives, lemon caper aioli

- 16

- **Crispy Point Judith Calamari**

- banana pepper, pecorino, smoked paprika aioli, housemade bread & butter pickle

- 14

- **JUMBO LUMP CRAB CAKE**

- lemon beurre blanc, grape tomato-jalapeño jam, micro cilantro

16

- **Beef Tip Risotto****

sweet pea, wild mushrooms, tallegio, black truffle pate, mint

14

- **Chef Emeril's New Orleans Style Barbecued Shrimp****

Castle Valley Mill cheddar grits, shaved beet, micro celery

16

- **Emeril's Chop House Raw Bar**

- **Petit Plateau**

gulf shrimp, fresh-shucked oysters, topneck clams, colossal king crab legs (serves 2-4)

95

- **Grand Plateau**

maine lobster, gulf shrimp, fresh-shucked oysters, topneck clams, jumbo lump crab, colossal king crab legs (serves 4-6)

185

- **CITRUS POACHED GULF SHRIMP COCKTAIL**

brandied cocktail sauce, citrus aioli, lemon

14

- **ATLANTIC TOP-NECK CLAMS**

on the half shell, lemon horseradish, cocktail sauce or remoulade

half dozen - 14/full dozen - 20

- **JUMBO LUMP CRAB COCKTAIL**

boston lettuce, citrus aioli, shallot, fresh herbs

16

- **CHEF'S CHOICE OYSTERS**

on the half shell, lemon, mignonette horseradish, cocktail sauce or remoulade

half dozen - 18/full dozen - 32

- **Soups**

- **Maine Lobster Bisque**

lobster corn relish, sherry tarragon creme

14

- **FRENCH ONION GRATINÉE**

gruyère, provolone

10

- **SOUP OF THE DAY**

chef's seasonal selection

MKT

- **Salads**

- **CHOP "HOUSE"*****

grape tomato, hard-boiled egg, edamame, cave aged cheddar, herb buttermilk dressing, baby greens

10

- **Traditional Caesar Salad****

hearts of romaine, toasted brioche, parmigiano-reggiano

11

- **WEDGE****

baby iceberg, blue cheese, grape tomatoes, house bacon, onion crisps

12

- **Heirloom Tomato & Burrata***

toasted pinenut crostini, watermelon radish, white balsamic vinaigrette, purple daikon micro

15

- **Steaks and Chops**

- **HARTLEY FARMS FILET MIGNON**

7 ounce

38

- **HARTLEY FARMS FILET MIGNON**

9 ounce

42

- **Prime New York Strip**

16 ounce

44

- **AUSTRALIAN LAMB CHOPS**

42

- **Double Cut Premium Reserve Pork Chop**

bourbon grilled peaches, Castle Valley Mill grits, tangerine-cress

32

- **Prime Dry Aged Porterhouse**

26 ounce

60

- **BONE-IN PRIME RIBEYE**

22 ounce

58

- **AMISH VEAL CHOP**

14 ounce

58

- **Raise the Steaks**

- **Jumbo Lump Crab**14
- **Maytag Blue Cheese**6
- **10 oz. Lobster Tail**38
- **4 oz. Crab Cake**16
- **Sautéed Gulf Shrimp**14
- **1/4 lb. Alaskan King Crab Legs**22
- **Au Poivre**

peppercorn crust, cognac cream

8

- **Seafood Gratin**

lobster, jumbo lump crab, béchamel

18

- **Traditional Oscar**

jumbo lump crab, sautéed asparagus

14

- **Dressed Up**

whipped potatoes, sautéed asparagus

10

- **Main Courses**

- **Seafood Bouillabaisse**

lobster, mussels, clams, shrimp, stewed tomato, fennel, orecchiette pasta, saffron crema

42

- **Pan Seared Day Boat Scallops****

wild mushroom & truffle risotto, red wine gastrique

39

- **Herb Roasted Chicken****

bacon pressed potatoes, seasonal roasted vegetable, herbed au jus

28

- **Pan Seared Duck Breast**

goat cheese & duck confit ravioli, cherries, artichokes, oyster mushroom, red wine glaze

32

- **Bone In Beef Short Rib**

red wine, sweet corn polenta, gremolata

38

- **Jail Island Salmon**

smoked soy lacquer, ramen noodles, shitake mushroom, sugar snap peas, toasted cashews, citrus dashi broth

30

- **Sides**

- **Roasted Sweet Onions* ****

sage brown butter

8

- **Creamed Spinach***

white truffle herb bread crumbs

10

○ **Roasted Cauliflower & Baby Carrot* ****

curry aioli, parmesan cheese

9

○ **ASPARAGUS* ****

shallot and lemon gremolata

8

○ **Seasonal Foraged Mushrooms* ****

roasted garlic and herb butter

10

○ **Creamed Sweet Corn***

cave-aged cheddar

10

○ **LOBSTER MAC & CHEESE**

orriechette pasta, three cheese béchamel, herbs

18

○ **Jumbo Baked Potato* ****

butter, sour cream & chives

8

○ **Bourbon Sweet Potatoes* ****

spiced marshmallow

9

- **Roasted Fingerling Potatoes**

loaded with house bacon, cave-aged cheddar, sour cream, scallions

10

- **Whipped Yukon Potatoes* ****

horseradish-roasted garlic butter

8