



*It has been such an honor to be part of the Las Vegas community for the past 25 years. When we first opened, my talented team and I took a bit of a risk bringing our Louisiana roots and love of seafood to the middle of the desert. I am so grateful that the concept has been embraced and enhanced over the past two and half decades. It has been an inspiring experience to work with the best team of chefs, servers, bartenders, and purveyors who care about the ingredients as much as we do. Please join us in celebrating our anniversary! Sit down, relax and enjoy the curated flavors of quintessential New Orleans seafood experience. Cheers!*

- EMERIL LAGASSE Owner

**KEN LUM**  
Chef de Cuisine

**TYLER ANDERSON**  
General Manager

## STARTERS

### EMERIL'S NEW ORLEANS BARBECUE SHRIMP

Rosemary Biscuit & Chives | 20

**KING CRAB CAKE\*** | Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 25

**LOUISIANA STYLE BROILED OYSTERS\*** | Parmesan, Creole Herb Butter & Toasted French Bread | 16

**HAWAIIAN AHI POKE\*** | Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 18

## ENTRÉES

### CREOLE SEAFOOD BOIL GF

Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 42

### CREOLE SEARED HAWAIIAN AHI OSCAR STYLE\*

Jumbo Lump Blue Crabmeat, Tempura Asparagus, Béarnaise & Smoked Bordelaise Sauce | 45

### CEDAR PLANK GRILLED NEW ZEALAND KING SALMON\* GF

Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 38

### BAKED MAINE LOBSTER

Brandy Green Peppercorn Creole Cream, Mushrooms & Fried Spinach | MKT

### CAROLINA GOLD JAMBALAYA GF

Jumbo Gulf Shrimp, Homemade Andouille Sausage | 35

### ROASTED WHOLE YOUNG CHICKEN

Mire Poix Stuffing, Heirloom Baby Carrots, Cipollini Onions & Garlic Sherry Jus | 35

### 16 OZ. PRIME RIBEYE STEAK\* GF

Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 58  
Add Oscar Style | Blue Crabmeat, Béarnaise, Grilled Asparagus 25

## SIDES

**GRILLED ASPARAGUS** 14

**LOBSTER MAC N CHEESE** 24

**CREOLE POTATO FRIES** 7

**COUNTRY SMASHED POTATOES GF** 9

**GARLIC CRAB CAROLINA GOLD RICE GF** 18

## RAW/CHILLED SEAFOOD

### SEAFOOD TOWER\* GF

Half Dozen Oysters & Creole Boiled Shrimp, Whole Maine Lobster & Half Pound Alaskan King Crab Legs | 140

### FRESHLY SHUCKED OYSTERS\* GF

Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 22

**ALASKAN KING CRAB LEGS GF** | One Pound | 75

### CREOLE BOILED GULF SHRIMP COCKTAIL GF

Kicked Up Cocktail Sauce | 20

## SOUPS & SALADS

### ORGANIC BABY GREENS SALAD

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette | 14

### BABY SWEET GEM WEDGE\* GF

Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese | 14

### CREOLE CRABMEAT REMOULADE & FRIED OKRA\*

Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 25

### GUMBO

Shrimp, Okra, Andouille Sausage | 13

**FALL RIVER CLAM CHOWDER** | 12

Please inform your server of any Food Allergies or Dietary Restrictions

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

VISIT US ONLINE FOR OUR MOBILE TAKE OUT MENU

www.emerilsrestaurants.com

## WINES BY THE GLASS

### CHAMPAGNE HALF BOTTLES

<b>Palmer &amp; Co. Brut NV</b> .375 Liter Half Bottle	35
<b>Laurent-Pierre, Brut NV</b> .375 Liter Half Bottle	45
<b>Henriot, Souverain, Brut NV</b> .375 Liter Half Bottle	55
<b>Krug, Grand Cuvée, Brut NV</b> .375 Liter Half Bottle	250

### SPARKLING WINE

<b>Moscato d'Asti, Elio Perrone, Sourgal '20</b>	12 50
<b>Brut Rosé, QMF, Quinta da Mata Fidalga</b>	14 60
<i>Bairrada, Portugal '19</i>	

### WHITES

<b>Chardonnay, Beringer, Luminus</b>	17 75
<i>Oak Knoll '17</i>	
<b>Chardonnay, Stoller</b>	13 55
<i>Dundee Hills '18</i>	
<b>Pinot Grigio, Banfi, San Angelo</b>	11 45
<i>Toscana IGT, Italy '18</i>	
<b>Riesling, Eroica</b>	13 55
<i>Columbia Valley '18</i>	
<b>Sauvignon Blanc, Greywacke</b>	14 60
<i>Marlborough, New Zealand '19</i>	

### ROSÉ

<b>Lioco, Indica</b>	12 50
<i>Mendocino County '17</i>	

### REDS

<b>Cabernet Blend, The Paring, Red</b>	14 60
<i>California '15</i>	
<b>Cabernet Sauvignon, Stormy Weather</b>	35 165
<i>Napa Valley '12 (Coravin Pour)</i>	
<b>Malbec Blend, Clos de los Siete</b>	13 55
<i>Mendoza '15</i>	
<b>Nebbiolo, Produttori del Barbaresco</b>	24 96
<i>Barbaresco, '16 (Coravin Pour)</i>	
<b>Pinot Noir, Kelley Fox, Mirabai</b>	16 70
<i>Dundee Hills '18</i>	
<b>Pinot Noir, AldenAlli</b>	22 100
<i>Sonoma Coast '16 (Coravin Pour)</i>	
<b>Red Blend, Orin Swift, 8 Years In The Desert</b>	19 85
<i>California '18 (Coravin Pour)</i>	

## COCKTAILS

### SPECIALTY COCKTAILS

**MOJITO TROPICO** | 15  
Our Fish House Mojito exhibiting a medley of tantalizing, tropical flavors made with Cruzan Guava rum, cream of coconut, freshly squeezed lime juice, fresh mint and hibiscus flower syrup.

### EMERIL'S STRAWBERRY

**LEMONADE** | 15  
Fish House Lemonade is made with Deep Eddie Lemon Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

### ORIGINAL SAZERAC

| 15  
Long before the Sazerac was made with rye whiskey, the original Sazerac was made with Cognac brandy in the old New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made Camus V.S. Cognac, raw sugar, Peychaud's bitters and Pernod Absinthe.

### THE BOULEVARDIER

| 15  
Sagamore Rye, Campari, and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

### AVIATION

| 15  
This tiple is an early 19th century creation developed by Hugo Ennslin of the hotel Wallick in New York City. This beautiful unique profile is made with American Aviation Gin, Luxardo Maraschino, Crème de Violette and fresh lemon juice.

### CUCUMBER FRESCA

| 16  
This refreshing muddled cucumber cocktail with a hint of jalapeno spice is comprised of 21 Seeds Cucumber Jalapeno infused Tequila, Chacho Jalapeno Aguardiente, Domaine de Canton Ginger Liqueur, fresh lemon and lime juice

### SANGRIA

### (RED, WHITE & STRAWBERRY ROSÉ)

| 14  
Can't decide between a glass of wine or a crafty cocktail? How about a delicious and festive wine cocktail that can be enjoyed any time of the day.

### BLUE HAWAIIAN

| 15  
This tropical cocktail has an exotic feel that promises a little taste of blue tropical paradise. Made with natural creamy flavors of Cruzan Coconut Rum, Blue Curacao, Cream de Coconut and pineapple juice

### SMOKED MAPLE

**MARGARITA** | 15  
A smokey enticement with a flavorful smoked maple twist. Made with Montezuma Blanco Tequila, Barrel Smoked Maple Syrup, Orange Liqueur, fresh squeezed lemon and lime juice enhanced with a hint of Hawaiian Black Lava Sea Salt on the rim.

### MELO LIMONCELLO

| 15  
Refreshingly sweet cocktail with a fruity sensation of fresh Musk Melons and lingering zesty hints of lemon tart flavors. Made with Caravella Limoncello, Midori Liqueur, sugar and fresh squeezed lemon and lime juice.

### SIGNATURE OLD-FASHIONED INFUSIONS

### FOUR ROSES BOURBON

**COFFEE INFUSION** | 17  
For the coffee version, we take Four Roses small batch bourbon in a slow drip infusion tower and pass it through medium roast coffee, orange peels and various spices then combine it with orgeat syrup and chocolate bitters.

### FOUR ROSES BOURBON

**CHAI TEA INFUSION** | 17  
For the tea version, we take Four Roses small batch bourbon in a slow drip infusion tower and pass it through chai tea, mixed citrus peels and various spices then combine it with vanilla bean syrup and grapefruit bitters.

## BEER

### DRAUGHT BEERS

**Bad Beat The Ringer Pilsner** | 8.50  
(5.1% ABV) *Locally Brewed*

**Bad Beat Bluffing Isn't Weisse Hefeweizen** | 9  
(5.1% ABV)

**Firestone Walker 805 Blonde Ale** | 9.50  
(4.7% ABV)

**Voodoo Ranger Juicy Haze IPA** | 9.50  
(7.5% ABV)

**21st Amendment Blood Orange IPA** | 9.50  
(7.0% ABV)

**Negra Modelo** | 8.50  
(5.4% ABV)

### DOMESTIC BEERS

**Bud Light** | 7

**Coors Light** | 7

**Michelob Ultra** | 7

### IMPORTED BOTTLED BEERS

**Buckler** | 7

**Corona Extra** | 8

**Guinness** | 8.50

**Heineken** | 7

**Stella Artois** | 8

## WINE LIST

SCAN THIS QR CODE TO VIEW OUR FULL WINE LIST

