



KEN LUM
Chef de Cuisine

MIKE JONES
General Manager

STARTERS

EMERIL'S NEW ORLEANS BARBECUE SHRIMP
Rosemary Biscuit & Chives | 28

JUMBO LUMP CRAB CAKE*
Fresh Herb Ravigote, Pickled Sweet Pepper Salad | 28

BABY HEIRLOOM TOMATO BRUSCHETTA
Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup | 12

HOMEMADE CHICHARRÓN
Our Comeback Sauce* & Salsa Verde | 12

LOUISIANA STYLE BROILED OYSTERS*
Parmesan, Creole Herb Butter & Toasted French Bread | 20

SEARED SEA SCALLOPS* GF
Warm Butternut Squash & Haricot Vert Salad with Pecan Brown Butter Vinaigrette | 28

DEVEILED EGGS WITH SMOKED TROUT ROE* Fried Pickles & Baby Frisée | 12

SPANISH OCTOPUS A LA PLANCHA
Aguachile, Cucumber Relish, Heirloom Tomato, Parmesan Crisps, Micro Cilantro | 24

SOUPS & SALADS

ORGANIC BABY GREENS SALAD
Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette | 15

BABY SWEET GEM LETTUCE* GF
Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese | 15

CREOLE JUMBO SHRIMP REMOULADE* GF
Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 28

CREEKSTONE FARMS BEEF CARPACCIO*
Fresh Basil & Pepito Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil | 18

GUMBO Shrimp, Okra, Andouille Sausage | 15

FALL RIVER CLAM CHOWDER Bacon, Potato and Leeks | 14

DAILY FISH & SEAFOOD SELECTIONS
listed on our Fresh Market Board

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF Half Dozen Oysters & Creole Boiled Shrimp, Maine Lobster Tail & Half Pound Alaskan King Crab Legs | 150

FRESHLY SHUCKED OYSTERS* GF Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 28

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

CREOLE BOILED GULF SHRIMP COCKTAIL GF Kicked Up Cocktail Sauce | 25

HAMACHI CRUDO & EMERIL'S RESERVE CAVIAR* GF Lemon Vinaigrette, Crème Fraîche, Shaved Cured Egg, Fresh Chives | 24

HAWAIIAN AHI POKE* Inamona, Furikake, Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 24

EMERIL'S RESERVE CAVIAR SERVICE* Housemade Blinis & Traditional Garnishes | *MKT*

ENTRÉES

CREOLE SEAFOOD BOIL GF
Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 55

BLUE CRABMEAT & SAFFRON SPAGHETTI Local Mushrooms, Parmesan Cheese | 45

SEAFOOD PIRI PIRI* GF Fresh Catch, Jumbo Shrimp, Black Mussels, Homemade Chorizo, Creamy Anson Mills Grits, Fresh Basil | 55

CEDAR PLANK GRILLED NEW ZEALAND KING SALMON* GF Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 40

WHOLE MEDITERRANEAN SEA BASS FOR TWO GF Preserved Lemon Chimichurri | 98

CAROLINA GOLD JAMBALAYA GF Jumbo Gulf Shrimp, Homemade Andouille Sausage | 38

KUROBUTA PORK CHOP Maple Brandy Reduction, Roasted Granny Smith Apples, Charred Radicchio & Fried Sweet Onions | 48

CREOLE BUTTERMILK FRIED CHICKEN Apple Smoked Bacon, Brussels Sprouts, Sweet Pepper Vinaigrette | 38

CREEKSTONE FARMS PRIME RIBEYE STEAK* GF Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 70

JAPANESE A5 WAGYU STRIP STEAK 5OZ* GF Braised Root Vegetables & Yuzu Ponzu | 175

SURF & TURF* GF 6 oz. Creekstone Farms Filet of Beef & Maine Lobster Tail, Emeril's Homemade Worcestershire Sauce, Creole Hollandaise | 85

SIDES

GRILLED ASPARAGUS GF 15
APPLE SMOKED BACON & BRUSSELS SPROUTS GF 14
MAC N CHEESE White Cheddar & Smoked Gouda 15
CREOLE POTATO FRIES 9
COUNTRY SMASHED POTATOES GF 10
GARLIC CRAB CAROLINA GOLD RICE GF 25
CREAMY ANSON MILLS GRITS GF 14
SAUTÉED LOCAL MUSHROOMS GF 15

ADD ONS

OSCAR STYLE Blue Crabmeat, Creole Hollandaise & Grilled Asparagus 30
GRILLED LOBSTER TAIL 35
JUMBO GULF SHRIMP 5 each
PAN SEARED SCALLOPS* 15 each

All parties of 10 or more are subject to 20% service charge. 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.

WINES BY THE GLASS, etc

SPARKLING WINE FROM THE BAR

<i>Brut Rosé Alma4 Almacita Uco Valley NV</i>	14
<i>Champagne Brut Aubry Premier Cru NV</i>	20
<i>Moscato d’Asti Elio Perrone Sourgat 2021</i>	14

WHITE WINES FROM THE BAR

<i>Aromatic White Blend Ovum Big Salt Oregon 2021</i>	14
<i>Chardonnay Ernest, Sonoma Coast 2021</i>	19
<i>Pinot Blanc Kelley Fox Freedom Hill Willamette Valley 2018</i>	17
<i>Pinot Grigio Italo Cescon, Delle Venezie 2021</i>	14
<i>Riesling Kabinett Dr. Pauly Bergweiler, Wehlener Sonnenuhr, Mosel 2019</i>	19
<i>Sauvignon Blanc Patricia Green, Willamette Valley 2021</i>	18

CORAVIN - WHITE WINE

<i>Chardonnay Arista, Russian River Valley 2019</i>	29
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ROSÉ FROM THE BAR

<i>A Tribute to Grace Highlands Vineyard Santa Barbara County 2021</i>	15
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RED WINES FROM THE BAR

<i>Cabernet Sauvignon Quilt, Napa Valley 2019</i>	20
<i>Chianti Volpaia, Chianti Classico 2020</i>	17
<i>Grenache Thistledown Gorgeous South Australia 2020</i>	12
<i>Malbec Vaglio Aggie Tupungato 2020</i>	15
<i>Pinot Noir Résonance Résonance Vineyard Yamhill-Carlton 2017</i>	22
<i>Red Blend Daou Bodyguard Paso Robles 2019</i>	18

CORAVIN - RED WINES

<i>Bordeaux Château Talbot Connétable Talbot Saint-Julien 2018</i>	26
<i>Cabernet Sauvignon Ghost Horse Shadow Napa Valley 2018</i>	45
<i>Cabernet Sauvignon Blend Joseph Phelps Insignia Napa Valley 2018</i>	100
<i>Merlot Pride, Napa/Sonoma Counties 2019</i>	25
<i>Pinot Noir Maritana Moonshine Ranch Russian River Valley 2018</i>	35
<i>Red Blend Jonata Fenix Ballard Canyon 2016</i>	33
<i>Syrah Anthill Farms Peters Vineyard Sonoma Coast 2019</i>	22

CHAMPAGNE & SPARKLING WINE HALF BOTTLES

<i>Brut Champagne Perrier-Jouët Grand Brut NV</i>	55
<i>Brut Champagne Gaston Chiquet Tradition Premier Cru NV</i>	65
<i>Blanc de Blancs Brut Champagne Guy Larmandier Cramant Brut Zero Grand Cru NV</i>	80
<i>Brut Champagne Krug, Grand Cuvée 186ème Édition NV</i>	250
<i>Demi-Sec Rosé Champagne Jean Vesselle Cuvée Friandise NV</i>	55
<i>Brut Rosé Champagne Moët & Chandon Rosé Impérial NV</i>	85
<i>Brut Rosé Champagne Ruinart NV</i>	100
<i>Moscato d'Asti Saracco 2020</i>	35
<i>Blanc de Blancs Brut Schramsberg, North Coast 2019</i>	45

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI 15
An intriguing infusion of fresh, sweet muddled lychee fruit flavors adding a tropical twist to the roasted coconut flavors of Kōloa Kaua'i Coconut Rum along with hints of aromatic floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE 15
The Original Hurricane Cocktail was created by Tavern Owner Pat O’ Brien in the New Orleans French Quarter. This stormy version is made with Kōloa Kaua'i White Rum, vibrant passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and topped with robust flavors of Kōloa Kaua'i Dark Rum.

EMERIL’S STRAWBERRY LEMONADE 15
Fish House Lemonade is made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

ORIGINAL SAZERAC 15
Long before it was made with rye whiskey, the original Sazerac was made with Cognac brandy in the New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made with St. Remy VSOP Brandy, raw sugar, Peychaud’s bitters and Pernod Absinthe.

THE BOULEVARDIER 17
Tenjaku Pure Malt Barrel Aged Whiskey, Campari and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

WHIMSY SUMMER 15
A wondrously sensual spirit with an aromatic array of citrus and exotic fruit flavored botanicals from Pomp & Whimsy Gin Liqueur, sweet simple syrup and fresh squeezed lemon juice.

SANGRIA (RED, PEACH) 15
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.

BIRTHDAY CAKE 15
Celebrate your birthday Vegas style with this Funfetti cocktail! The sweet taste of Burnett's Whipped Cream Vodka, Frangelico Liqueur, vanilla syrup and pineapple juice. Topped with creamy whipped cream and Funfetti sprinkles for that special birthday wish!

SIGNATURE OLD-FASHIONED INFUSIONS

DUKE STRAIGHT BOURBON COFFEE INFUSION 19
For the coffee version, we take Duke Straight 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.

DUKE STRAIGHT BOURBON CHAI TEA INFUSION 19
For the tea version, we take Duke Straight 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

Sierra Nevada Sunny Little Thing 13
(5.0% ABV)

Bad Beat High Society Pilsner 13
(5.3% ABV) <i>Locally Brewed</i>

Firestone Walker 805 Blonde Ale 13
(4.7% ABV)

Lagunitas IPA 13
(6.2% ABV)

Sam Adams Seasonal Selection 13
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA 13
(7.5% ABV)

DOMESTIC BEERS

Bud Light 10

Coors Light 10

Michelob Ultra 10

The Bad Apple Cider 13

IMPORTED BOTTLED BEERS

Clausthaler 10

Corona Extra 10

Guinness 10.50

Heineken 10

Pacifico 10

Stella Artois 10.50
