



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. Sit down, relax and enjoy the curated flavors of quintessential New Orleans seafood experience. Cheers!

- EMERIL LAGASSE *Owner*

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

LOUISIANA STYLE BROILED OYSTERS*

Parmesan, Creole Herb Butter & Toasted French Bread | 20

SEARED SCALLOP & HOMEMADE SPAGHETTI

Heirloom Tomato, Pistachio Basil Pesto | 28

LAVENDER CURED KING SALMON & OSETRA CAVIAR DEVILED EGGS* GF

Lemon Crème Fraîche | 18

SPANISH OCTOPUS A LA PLANCHA | Aguachile, Cucumber Relish, Heirloom Tomato,

Parmesan Crisps, Micro Cilantro | 24

ENTRÉES

CREOLE SEAFOOD BOIL GF

Jumbo Shrimp, Clams, Mussels, Corn, Andouille Sausage, Potatoes, Creole Garlic Butter | 48

CREOLE SEARED HAWAIIAN AHI OSCAR STYLE*

Jumbo Lump Blue Crabmeat, Tempura Asparagus, Béarnaise & Smoked Bordelaise Sauce | 55

CHILEAN SEA BASS

Roasted Cauliflower, Romesco Sauce | 48

CEDAR PLANK GRILLED NEW ZEALAND KING SALMON* GF

Trinity, Warm Remoulade, Emeril's Homemade Worcestershire Sauce | 40

BAKED MAINE LOBSTER

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

CAROLINA GOLD JAMBALAYA GF

Jumbo Gulf Shrimp, Homemade Andouille Sausage | 38

GRILLED KUROBUTA PORK CHOP

Tender Pea Shoots & Chicharrón, Adobo Jus | 45

FRIED YOUNG CHICKEN GF

Apple Smoked Bacon & Brussels Sprouts, Preserved Lemon Salsa Verde | 38

CREEKSTONE FARMS PRIME RIBEYE STEAK* GF

Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 70

ADD ONS

OSCAR STYLE Blue Crabmeat, Béarnaise & Grilled Asparagus 30

BUTTER POACHED LOBSTER TAIL 35

JUMBO GULF SHRIMP 5 each

EAST COAST SCALLOPS 15 each

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF

Half Dozen Oysters & Creole Boiled Shrimp, Whole Maine Lobster & Half Pound Alaskan King Crab Legs | 175

FRESHLY SHUCKED OYSTERS* GF

Half Dozen Of Our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water | 24

ALASKAN KING CRAB LEGS GF | One Pound | MKT

CREOLE BOILED GULF SHRIMP COCKTAIL GF

Kicked Up Cocktail Sauce | 25

HAWAIIAN AHI POKE* | Inamona, Furikake,

Tamari Glaze, Dynamite Sauce, Tempura Flakes and Sweet Potato Chips | 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 CRABMEAT REMOULADE* GF

Baby Lettuces, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette | 28

GUMBO

Shrimp, Okra, Andouille Sausage | 14

FALL RIVER CLAM CHOWDER | 13

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

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: SEE ALSO, HALF BOTTLES OF CHAMPAGNE AT THE BOTTOM

Brut Rosé QMF, Quinta da Mata Fidalga, Bairrada, Portugal 2019 14
Moscato d'Asti Elio Perrone, Sourgal, Piedmont, Italy 2020 12
Blanc de Blancs Le Grand Courtâge, Brut, Grand Cuvée, France NV 13

WHITE WINES FROM THE BAR: ESSENTIALS

Alvarinho Soalheiro, Vinho Verde, Portugal 2020 16
Chardonnay Soter, North Valley, Willamette Valley, Oregon 2019 15
Pinot Grigio Italo Cescon, Delle Venezie, Italy 2020 13
Riesling Blend Ovum, Big Salt, Oregon 2020 14
Sauvignon Blanc Prisma, Casablanca Valley, Chile 2020 12

TREAT YOURSELF TO: A CLASSIC CHARDONNAY ON THE CORAVIN

Chardonnay Far Niente, Napa Valley, California 2019 25

INDULGE IN: A CLASSIC RHÔNE VALLEY MARSANNE ON THE CORAVIN

Chante-Alouette M. Chapoutier, Hermitage, France 2014 35

ROSÉ: BRIGHT, FRESH & FULL OF SUNSHINE

Private Property Santa Lucia Highlands, California 2020 12

RED WINES FROM THE BAR: ESSENTIALS

Cabernet Sauvignon Quilt, Napa Valley, California 2018 18
Malbec Vaglio, Aggie, Gualtallary, Mendoza, Argentina 2019 14
Pinot Noir Roserock, Eola-Amity Hills, Oregon 2018 16

RED BLEND ON THE CORAVIN: BOLD & SMOOTH

Red Blend Sanguis, The Optimist, Central Coast, California 2017 19

CABERNET SAUVIGNON ON THE CORAVIN: PLACE & PROCESS

Cabernet Sauvignon Caymus, Napa Valley, California 2019 39
Cabernet Sauvignon Daou, Reserve, Paso Robles, California 2019 25

RUSSIAN RIVER VALLEY PINOT NOIR ON THE CORAVIN: RED FRUITS, ROSES & VELVET

Pinot Noir Kistler, Russian River Valley, California 2019 29

FRENCH CHAMPAGNE HALF BOTTLES: BECAUSE BUBBLES GO WITH EVERYTHING

Brut Multi Vintage Laurent-Perrier, La Cuvée 45
Brut Multi Vintage Bollinger, Special Cuvée 55
Brut Multi Vintage Moët & Chandon, Impérial Rosé 85
Demi-Sec Jean Vesselle, Cuvée Friandise, Rosé 85
Brut Multi Vintage Krug, Grand Cuvée 250

COCKTAILS

SPECIALTY COCKTAILS

HARVEST APPLE CIDER | 15
Smoky El Recuerdo Mezcal Joven Tequila mixed with a splash of Grand Marnier Liqueur, spiced apple cider, a touch of citrusy lime juice, sweet maple syrup and cinnamon sugar rim. This fall cocktail will bring the taste of autumn season with every sip.

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

AVIATION | 15
This tittle 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.

SANGRIA | 14
(RED, PEACH, ROSÉ)
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
BARDSTOWN BOURBON COFFEE INFUSION | 18
For the coffee version, we take Bardstown 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.

BARDSTOWN BOURBON CHAI TEA INFUSION | 18
For the tea version, we take Bardstown 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 Bluffing Isn't Weisse Hefeweizen | 9
(5.1% ABV)

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

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

Lagunitas IPA | 9.50
(6.2% ABV)

Sam Adams Seasonal Selection | 9
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA | 9.50
(7.5% 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

Pacifico | 8

Stella Artois | 8