

EMERIL LAGASSE
Owner



KEN LUM
Chef de Cuisine

STARTERS

EMERIL'S NEW ORLEANS

BARBECUE SHRIMP | 18
Rosemary Biscuit & Chives

KING CRAB CAKE* | 25
Fresh Basil Aioli, Pickled Sweet Pepper Salad

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

**BROWN SUGAR & CAYENNE GLAZED
KUROBUTA BACON*** GF | 14
Heirloom Tomato Jam, Shaved House Cured Egg

CREOLE FRIED OKRA | 12
Our Comeback Sauce

**GUMBO – SHRIMP, OKRA & ANDOUILLE
SAUSAGE** | 13

FALL RIVER CLAM CHOWDER | 12

ALASKAN KING CRAB BISQUE | 18
Fresh Chives

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF | Half Dozen Oysters, Clams & 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 Chili Pepper Water 22

FLORIDA CLAMS* GF | Half Dozen 14

ALASKAN KING CRAB LEGS GF | One Pound 75

CREOLE BOILED WHOLE ATLANTIC LOBSTER GF | One Pound MKT

CREOLE BOILED GULF SHRIMP COCKTAIL GF | Half Dozen, Kicked Up Cocktail Sauce 18

ENTRÉES

CRYSTAL FRIED SHRIMP PO-BOY* | Toasted French Bread, Creole Aioli, Vine Ripe Tomato, Shredded Lettuce & Pickles 16

ALASKAN KING CRAB & GRUYERE GRILLED CHEESE SANDWICH | Baby Arugula, Ciabatta 24

WAGYU & WHITE CHEDDAR CHEESEBURGER *
Caramelized Onions, Vine Ripe Tomato, Green Leaf Lettuce, Our Comeback Sauce (add Brown Sugar Cayenne Bacon for additional 3) 18

CREOLE BUTTERMILK FRIED CHICKEN SANDWICH | Crystal Hot Sauce & Blue Cheese Aioli, Vine Ripe Tomato, Shredded Lettuce, Brioche Bun 15

POKE BOWL* | Fresh Hawaiian Ahi, Inamona, Seasoned Rice, Dynamite Sauce, Tamari Glaze, Tempura Flakes, Furikake 25

SKUNA BAY SALMON* GF | Preserved Lemon & Fresh Herb Vinaigrette 25

CAROLINA GOLD JAMBALAYA GF | Jumbo Gulf Shrimp, Homemade Andouille Sausage 20

FISH HOUSE "LOCO MOCO" * | Seafood Burger, Homemade Kimchi Fried Rice, Mushroom Gravy, Sunny Side Up Egg, Crispy Onions 22

CREOLE JUMBO SHRIMP & GRITS | Gulf Shrimp in Creole Sauce, Creamy Anson Mills Heirloom Grits 20

SIDE DISHES

CHARRED BROCCOLINI GF 12 **COUNTRY SMASHED POTATOES** GF 9 **CREAMY ANSON MILLS**

GRILLED BABY VEGETABLES GF 12 **CREOLE POTATO FRIES** 7 **HEIRLOOM GRITS** GF 12

GREENS

ORGANIC BABY GREENS SALAD GF | 14
Fresh Herbs, Heirloom Cherry Tomato,
Mozzarella Cheese, Balsamic Vinaigrette

RED & GOLD BEET SALAD GF | 14
Baby Arugula, Fennel, Goat Cheese Mousse,
Cayenne Candied Walnuts, Aged Balsamic

KALE & HUMMUS GF | 14
Broccolini, Baby Carrots, Radish, Cucumber,
Toasted Quinoa, Red Wine Vinaigrette

BABY SWEET GEM WEDGE* GF | 14
Our Buttermilk Ranch Dressing, Crispy Bacon,
Heirloom Cherry Tomato, California Blue Cheese

CREOLE SHRIMP REMOULADE* GF | 18
Baby Lettuces, Heirloom Tomato, Cucumber,
Lemon Herb Vinaigrette

ADD ONS

JUMBO GULF SHRIMP | 5/ea.

SHELTON FARMS

CHICKEN BREAST | 14

SKUNA BAY SALMON* | 18

EVERYDAY 3-6P.M.

COME IN AND ENJOY OUR BAR SNACKS

Featuring Small Plate Appetizers and Great Cocktail Selections

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.



@EMERILSFISH