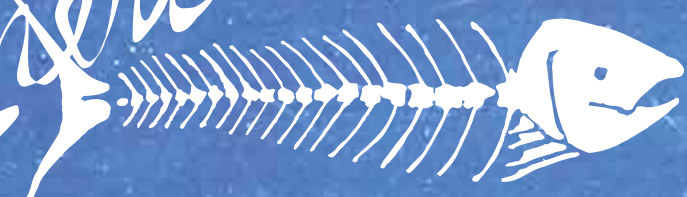


Emeril's



FISH HOUSE

SMALL PLATES

CALAMARI 13

limoncello sauce, fresno pepper, basil, pecorino

OCTOPUS 13

white bean puree, olive, chorizo, potato, preserved lemon vinaigrette, chive oil

LITTLE NECK CLAMS OR PEI MUSSELS 11

white wine, garlic, lemon, parsley

EMERIL'S SHRIMP STUFFED CLAMS 14

chorizo, caldo verde butter

THAI STYLE CHICKEN WINGS 11

thai bbq, bleu cheese vinaigrette, sesame, scallions

FRIED SHRIMP 13

sweet and spicy sauce, fried jalapeño, vegetable slaw

FRIED GREEN TOMATO "BLT" 11

remoulade, green apple relish, maple-mustard glazed pork belly, frisee

BAKED CRAB DIP 13

corn elote, tortilla chips

BLACKENED PRIME BURGER SLIDERS 12

brioche bun, cheddar cheese, caramelized onion, house sauce

SOUPS AND SALADS

CRAB & SWEET CORN CHOWDER 8

NEW ENGLAND CLAM CHOWDER 7

HEARTS OF ROMAINE 9

focaccia croutons, parmesan, caesar dressing

CHOP SALAD 9

red pepper, salami, tomato, red onion, chickpea, shaved pecorino, house vinaigrette

WEDGE SALAD 10

baby iceberg, bleu cheese, grape tomato, house bacon, fried onion

TOMATO AND BURRATA SALAD 11

marinated heirloom tomato, peperonata, pesto, aged balsamic reduction

ROASTED BEET SALAD 10

whipped goat cheese, arugula, honey, mint, walnut, lemon vinaigrette

FRIED SEAFOOD

OYSTERS 20

GULF SHRIMP 23

CATFISH 19

FISH AND CHIPS 19

EMERIL'S PLATTER 32

CHILLED & RAW

JUMBO SHRIMP COCKTAIL 18

SNOW CRAB COCKTAIL mkt

JUMBO LUMP CRAB COCKTAIL 18

tarragon dressing

CLAMS ON HALF

(1/2 doz) 12 • (1 doz) 20

OYSTERS ON HALF

(1/2 doz) • 16 (1doz) 28

PETITE TOWER 60

shrimp, oysters, clams, crab cocktail

GRAND TOWER 110

cold water lobster, shrimp, oysters, clams, crab cocktail, snow crab

SIGNATURE ENTREES

EMERIL'S BBQ SALMON 28

andouille and potato hash, fried onion, scallion

CRAB CAKES 32

creamed corn, tomato marmalade

PECAN CRUSTED HALIBUT 34

grilled vegetables, pecan relish, creole meuniere sauce

BUTTERMILK FRIED CHICKEN 24

rosemary-honey glaze, bourbon sweet potatoes

SEA SCALLOPS 35

wild mushroom and lobster risotto, shaved cucumber salad, ginger-tomato vinaigrette

SHRIMP AND GRITS 25

mushroom, red pepper, sweet corn, house bacon

ATLANTIC COD 27

smashed fingerling potato, arugula, succotash, champagne truffle sauce

SEAFOOD PASTA 30

fettuccini, clams, mussels, shrimp, scallops, etouffee sauce

SURF AND TURF 34

8oz skirt steak, grilled shrimp, kimchi fried rice, organic fried egg

FROM THE SEA

à la carte served with lemon basil sauce or sweet ginger chili sauce

CHILEAN SEABASS mkt

SHRIMP AND SCALLOPS 25

HALIBUT mkt

LOBSTER TAIL mkt

SALMON 19

FROM THE LAND

served with yukon gold mashed potatoes

7OZ FILET 36

12OZ NY STRIP STEAK 34

14OZ RIBEYE STEAK 37

PREMIUM RESERVE PORK CHOP 25

ROASTED CHICKEN UNDER A BRICK 24

RED WINE BRAISED SHORT RIB 36

ADD ONS

CRAB CAKE 14

SHRIMP SCAMPI 12

7OZ LOBSTER TAIL mkt

GRILLED CRAB LEG 18
aji panka marinade

SIDES 6

ASPARAGUS

CREAMED SPINACH

MAC AND CHEESE

BAKED POTATO

LOADED BAKED POTATO +3
house bacon, cheddar cheese,
sour cream, scallions

BRUSSELS SPROUTS

ROASTED BABY CARROTS

CREAMED CORN

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRENCH FRIES

SPECIALTY COCKTAILS

BLOOD ORANGE MANHATTAN 13

this smooth Manhattan on the rocks is sure to please with its perfectly balanced flavors

Buffalo trace bourbon, Solerno blood orange liqueur, Dolin sweet vermouth, Angostura & Regan's orange bitters, orange peel and cherry garnish

NOT ANOTHER OLD FASHIONED 13

a specialty twist on a classic old fashioned

Plantation pineapple rum, Tempus Fugit creme de cacao, Angostura bitters, orange bitters

BARREL AGED COSMOPOLITAN 14

our signature cosmo w/ a smoky profile

vodka aged in charred oak barrels, cranberry, lime, simple syrup, lime garnish

BYWATER BRAMBLE 14

named after the neighborhood in New Orleans, perfect for summer sippin'

Beefeater gin, Pimm's #1, creme de mure, lemon juice, simple syrup

CAFE OLD FASHIONED 14

a dark old fashioned imbued w/ the smooth flavors of fresh coffee

Makers Mark, Caffe Borghetti espresso liqueur, coffee syrup, orange bitters

RUM PUNCH 14

our bartender's own special blend of assorted tropical rums & fresh fruit juice

Myer's dark rum, Bacardi 8 rum, Malibu rum, peach schnapps, pineapple juice, orange juice, pomegranate juice, lime, simple syrup

EMERIL'S SWEET TEA 13

sweetened w/ house-made sweet tea simple syrup

Grand Marnier, Skyy peach, sweet tea syrup, lemon juice

PEARISH MULE 13

the classic moscow mule, kicked up a notch w/ the addition of floral notes & the smoothness of elderflower

Grey Goose la Poire vodka, St. Germain elderflower, lime, honey syrup, ginger beer

SAZERAC 14

a new orleans classic w/ Emeril's twist!

Bulleit rye whiskey, rich simple syrup, Herbsaint, Peychaud's bitters, lemon peel garnish

VIEUX CARRÉ 15

pronounced "voo-ka-ray," this modern cocktail is a southern riff on the traditional Manhattan

Bulleit rye whiskey, Hennessy VSOP, Benedictine, Antica Formula Carpano vermouth, Angostura bitters

DESSERTS

EMERIL'S BANANA CREAM PIE 9

whipped cream, caramel sauce, chocolate shavings

CHOCOLATE RASPBERRY CAKE 9

rich dark chocolate cake, ganache, raspberry sauce, whipped cream

WARM PECAN-CARAMEL TART 9

vanilla ice cream, caramel sauce

ORANGE-BOURBON BREAD PUDDING 8

bourbon raisin sauce, vanilla ice cream

OREO CHEESECAKE 9

whipped cream, chocolate sauce