



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

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

LOUISIANA STYLE BROILED OYSTERS*

Parmesan, Creole Herb Butter & Toasted French Bread | 16

SEARED SCALLOP & HOMEMADE SPAGHETTI

Heirloom Tomato, Pistachio Basil Pesto | 18

TASSO HAM & MUSHROOM FONDUE | Homemade Pretzel Sticks | 15

SPANISH OCTOPUS A LA PLANCHA | Aguachile, Cucumber Relish, Heirloom Tomato, Parmesan Crisps, Micro Cilantro | 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 | 48

CHILEAN SEA BASS BOUILLABAISSÉ*

Pearl Couscous, Fennel Salad, Saffron Aioli Crostini | 42

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

GRILLED KUROBUTA PORK CHOP

Tender Pea Shoots & Chicharrón, Adobo Jus | 40

FRIED YOUNG CHICKEN GF

Cauliflower "Rice" Hoppin' John with Black-Eyed Peas & Bacon, Preserved Lemon Salsa Verde | 35

16 OZ. CREEKSTONE FARMS PRIME RIBEYE STEAK* GF

Maitre d'Butter, Roasted Garlic, Emeril's Homemade Worcestershire Sauce | 58
Add Oscar Style | Blue Crabmeat, Béarnaise, Grilled Asparagus 28

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.*

RAW/CHILLED SEAFOOD

SEAFOOD TOWER* GF

Half Dozen Oysters & Creole Boiled Shrimp, Whole Maine Lobster & Half Pound Alaskan King Crab Legs | 150

FRESHLY SHUCKED OYSTERS* GF

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

ALASKAN KING CRAB LEGS GF | One Pound | 85

CREOLE BOILED GULF SHRIMP COCKTAIL GF

Kicked Up Cocktail Sauce | 20

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

SOUPS & SALADS

ORGANIC BABY GREENS SALAD

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

BABY SWEET GEM LETTUCE* 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 | 28

GUMBO

Shrimp, Okra, Andouille Sausage | 13

FALL RIVER CLAM CHOWDER | 12

SIDES

GRILLED ASPARAGUS 14

LOBSTER MAC N CHEESE 24

CREOLE POTATO FRIES 7

COUNTRY SMASHED POTATOES GF 9

GARLIC CRAB CAROLINA GOLD RICE GF 20

WINES BY THE GLASS, etc

SPARKLING WINE: SEE ALSO, HALF BOTTLES OF CHAMPAGNE AT THE BOTTOM

- Prosecco Bisol, Jeio, Brut (Valdobiedenne Prosecco Superiore, Italy) NV (.187 Liter Split)* 12
- Moscato d'Asti Elio Perrone, Sourgal (Moscato d'Asti, Italy) 2020* 12
- Brut Rosé QMF, Quinta da Mata Fidalga (Bairrada, Portugal) 2019* 14

WHITE WINES FROM THE BAR: ESSENTIALS & DENISE'S FAVORITE

- Chardonnay Soter, North Valley, Willamette Valley 2019* 15
- Pinot Grigio Banfi, San Angelo, Toscana IGT, Italy 2018* 12
- Riesling Blend Big Salt, Oregon 2020* 13
- Sauvignon Blanc Greywacke, Marlborough, New Zealand 2019* 14
- Vermentino Guado al Tasso, Bolgheri, Italy 2018* 13

TREAT YOURSELF TO: A CLASSIC CHARDONNAY ON THE CORAVIN

- Chardonnay Far Niente, Napa Valley 2018 (Coravin Pour)* 25

ROSÉ: BRIGHT, FRESH & FULL OF SUNSHINE

- Private Property, Santa Lucia Highlands 2020* 12

RED WINES FROM THE BAR: ESSENTIALS

- Cabernet Sauvignon Blend The Paring, Red, California 2015* 15
- Malbec Vaglio, Aggie, Gualtallary, Mendoza, Argentina 2019* 14
- Pinot Noir Roserock, Eola-Amity Hills, Willamette Valley 2018* 16

RED BLEND ON THE CORAVIN: BOLD & SMOOTH

- Red Blend Sanguis, The Optimist, Santa Barbara County 2017 (Coravin Pour)* 19

CABERNET SAUVIGNON ON THE CORAVIN: PLACE & PROCESS

- Cabernet Sauvignon Caymus, Napa Valley 2019 (Coravin Pour)* 37
- Cabernet Sauvignon Daou, Reserve, Paso Robles 2017 (Coravin Pour)* 25

ITALIAN RED ON THE CORAVIN: CLASSIC PRODUCER, GREAT VINTAGE

- Barbaresco Produttori del Barbaresco (Barbaresco, Italy) 2016 (Coravin Pour)* 25

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

- Pinot Noir Kistler, Russian River Valley 2017 (Coravin Pour)* 29

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 Krug, Grand Cuvée* 250

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

- AVIATION** | 15
This tippie 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** | 14
(RED, WATERMELON, 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.

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 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

WINE LIST

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