



Thank you for selecting  
Emeril's New Orleans Fish House.  
We appreciate your business!



Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.



In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.



**Four Course \$85 per guest**  
**Three Courses \$70 per guest (remove course 2)**

***Host of the event must select from each course as noted below.  
Set menu must be established three weeks prior to scheduled dinner event.***

**Family Style Platters**

**Chilled Seafood Tower\***  
**(serves 2-4 guests)**

Lobster Tail, Crab Legs, Shrimp & Oysters with  
Cocktail and Mignonette Sauces  
\$175 per tower

**Trio Platter**  
**(Choose 3 Items)**

Calamari with Citrus Glaze and Pickled Peppers  
Hummus and Grilled Flatbread  
Tuna Poke\* on Sweet Potato Chips,  
Cured King Salmon Deviled Eggs  
+\$15 per guest

**Course 1 – (Choose 1)**

*\$10 per additional choice will apply if  
more than one item is selected*

**Organic Baby Greens Salad**

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella  
Cheese and Balsamic Vinaigrette

**Red & Gold Beet Salad**

Citrus Vinaigrette, Shaved Fennel,  
Goat Cheese Mousse and  
Cayenne Candied Walnuts and Baby Arugula

**Kale & Hummus**

Broccolini, Baby Carrots, Radish, Cucumber,  
Toasted Quinoa and Red Wine Vinaigrette

**Baby Sweet Gem Wedge**

Buttermilk Ranch Dressing, Crispy Bacon,  
Red Radish, Heirloom Cherry Tomato and  
California Blue Cheese

**Course 2 – Choose 1)**

*\$10 per additional choice will apply if  
more than one item is selected*

**Emeril's Barbecued Shrimp**

Served with a Rosemary Biscuit & Chives

**Gumbo**

**Shrimp, Okra & Andouille Sausage**

Long Grain Rice

**Fall River Clam Chowder**

Hickory Smoked Bacon, Surf Clams, Potatoes and  
Fresh Chives

**Jumbo Lump Crab Cake\***

Fresh Herb Ravigote, Pickled Sweet Pepper Salad

**Homemade Spaghetti**

Heirloom Tomato, Pistachio Basil Pesto



### **Course 3 (Maximum of Two Choices)**

#### **Chilean Sea Bass Bouillabaisse\***

Pearl Couscous, Fennel Salad, Saffron Aioli Crostini

#### **Cedar Plank Grilled Salmon\* GF**

Trinity, Warm Remoulade, Emeril's Homemade  
Worcestershire Sauce

#### **Fried Young Chicken GF**

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

#### **Grilled Kurobuta Pork Chop**

Tender Pea Shoots & Chicharrón, Adobo Jus

#### **Creekstone Farms Prime Flat Iron Steak\***

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

#### **Grilled Garden Vegetables & Black Quinoa**

Baby Spinach, Frisée and Romesco

~Add Ons~

Butter Poached Lobster Tail (\$35)

Grilled Gulf Shrimp (\$5 each)

### **Sides - Served Family Style (Maximum of 2 Choices)**

+ \$14 per side (1 side feeds 4 guests)

#### **Country Style Potato Creamers**

Carolina Gold Jambalaya

Garlic Fried Carolina Gold Rice

Parmesan & Fresh Herb Roasted Potatoes

Purple Sweet Potatoes

Grilled Baby Vegetables

Charred Broccolini

Trumpet Royale Mushrooms

Mac N Cheese

Grilled Asparagus

### **Course 4 – Dessert (Choose 1)**

#### **Emeril's Banana Cream Pie**

Chocolate Shavings, Caramel Sauce and  
Fresh Whipped Cream

#### **Meyer Lemon Cheesecake**

Fresh Seasonal Berries and Coconut Crumbles

#### **Bread & Butter Bread Pudding**

Bourbon Crème Anglaise

#### **New Orleans Pecan Pie**

Caramel Sauce & Vanilla Bean Ice Cream

#### **Dark Chocolate Mousse**

Double Chocolate Brownie, Raspberry Coulis and  
Orange Powder

#### **Trio of Seasonal Sorbets**

Located inside the MGM - Las Vegas

Please visit [www.emerils.com](http://www.emerils.com)

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Personalized Printed Menus Available

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\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.  
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.