

FISH HOUSE LUNCH MENU



KEN LUM
Chef de Cuisine

TYLER ANDERSON
General Manager

PRIX FIXE MENU STARTS AT \$50

Choose One Item from Each Section - Excludes Fish House Selections & Sides
+Upcharge

STARTERS

EMERIL’S NEW ORLEANS BARBECUE SHRIMP | 28/ + 8
Rosemary Biscuit & Chives

JUMBO LUMP BLUE CRAB CAKE “LOUIE”* | 30/ + 10
Our Comeback Sauce, Asparagus, Cucumber, Radish, Heirloom Baby Tomato & Quail Egg

LOUISIANA STYLE BROILED OYSTERS* | 20/ + 6
Reggiano Parmesan, Creole Herb Butter & Toasted French Bread

GUMBO | 16
Shrimp, Okra, Andouille Sausage & Long Grain Rice

FALL RIVER CLAM CHOWDER | 15
Bacon, Potato & Leeks

EMERIL’S SALAD | 16
Mixed Baby Lettuce, Sundried Tomatoes, Pepperjack Cheese, Creole Croutons & Balsamic Vinaigrette

BABY ICEBERG WEDGE SALAD* GF | 17
Creole Ranch Dressing, Apple Cured Bacon, Heirloom Carrots, Broccolini, Watermelon Radish & Point Reyes Blue Cheese

BEEF CARPACCIO* GF | 24/ + 8
Fresh Basil Pesto, Baby Arugula, Crispy Tuile & Guajillo Chili Oil

BABY ARUGULA, SPINACH AND FRISÉE CAESAR SALAD* | 16
Homemade Dressing, Black Pepper Croutons & Reggiano Parmesan

ENTRÉES

FRESH CATCH* GF | MKT/ + 12
Country Smashed Potatoes & Preserved Lemon Chimichurri

JUMBO GULF SHRIMP & GRITS | 30
Creamy Anson Mills White Grits with Jumbo Shrimp Creole

HAWAIIAN AHI POKE BOWL* | 30
Seasoned Rice, Furikake, Tempura Flakes, Tamari Glaze & Dynamite Sauce

WAGYU BEEF & WHITE CHEDDAR CHEESE SLIDERS* | 30
Our Comeback Sauce, Vine Ripe Tomato, Sweet Onions, Shaved Lettuce & Creole Fries

HOMEMADE GARLIC PARMESAN CRESTE DE GALLO PASTA | 30
Sautéed Local Mushrooms

DESSERTS

EMERIL’S BANANA CREAM PIE | 15/ + 8
Chocolate Shavings & Caramel Sauce

CHOCOLATE MOUSSE BAR | 12
Dulce de Leche, Chocolate Cake, Coconut Cream Sauce, White & Dark Chocolate Pearls

BREAD & BUTTER BREAD PUDDING | 12
Meyer’s Rum Anglaise & Candied Pecan Praline Sauce

HOMEMADE ICE CREAM OR SORBET GF | 12
Three Scoops & Fresh Berries

FISH HOUSE SELECTIONS

EMERIL’S RESERVE CAVIAR SERVICE*
Housemade Blinis & Traditional Garnishes **MKT**

CHEF’S CHILLED SEAFOOD SELECTION* GF
Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster Tail, Jumbo Lump Blue Crab Cocktail **PLATTER | 99 TOWER | 199**

FRESHLY SHUCKED OYSTERS* GF | 28
Half Dozen of our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water & Kicked Up Cocktail Sauce

ALASKAN KING CRAB LEGS GF | MKT
One Pound, Kicked Up Cocktail Sauce & Drawn Butter

CREOLE BOILED GULF SHRIMP COCKTAIL GF | 18 Kicked up Cocktail Sauce

SMOKED SALMON & EMERIL’S RESERVE CAVIAR DEVEILED EGGS* GF | 24
Shaved Chives & Baby Frisée

JUMBO LUMP BLUE CRAB REMOULADE* GF | 30 Capers, Shallots & Chives

SIDES

GRILLED ASPARAGUS GF | 18
COUNTRY SMASHED POTATOES GF | 12
CREAMY ANSON MILLS GRITS GF | 14
CREOLE POTATO FRIES | 10

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

CHAMPAGNE FROM THE BAR

Champagne Brut Alfred Gratien, Brut NV 20

SPARKLING WINE FROM THE BAR

Brut Rosé Alma4, Almacita Tupungato NV 14
Moscato d’Asti Elio Perrone Sourgal 2021 14

WHITE WINES FROM THE BAR

Chardonnay Lioco, Sonoma Coast 2021 16
Pinot Blanc Kelley Fox Freedom Hill Vineyard
Willamette Valley 2021 17
Pinot Grigio Italo Cescon, Delle Venezie 2021 14
Riesling Kabinett Dr. Pauly Bergweiler Wehlener Sonnenuhr Mosel 2020 19
Sauvignon Blanc Desparada, York Mountain 2020 20

CORAVIN - WHITE WINE

Chardonnay Arista, Russian River Valley 2019 29
Vermentino Blend Ca’ Marcanda, Gaja Vistamare Toscana IGT 2021 25

ROSÉ FROM THE BAR

Rosé Private Property, Monterey County 2021 15

RED WINES FROM THE BAR

Bordeaux Château Lassègue Les Cadrans
Saint-Émilion Grand Cru 2019 17
Cabernet Sauvignon Vineyard 29, Cru Napa Valley 2019 25
Malbec Blend Clos de los Siete, Valle de Uco 2019 15
Pinot Noir Belle Glos Balade Sta. Rita Hills 2021 20
Zinfandel Martinelli Vigneto di Evo Russian River Valley 2019 18

CORAVIN - RED WINES

Cabernet Sauvignon Daou Soul of a Lion Adelaida District 2019 50
Cabernet Sauvignon Staglin Salus Napa Valley 2018 39
Cabernet Sauvignon/Shiraz Penfolds Bin 389
South Australia 2020 25
Merlot Pride, Napa/Sonoma Counties 2019 29
Pinot Noir Domaine Serene Evanstad Reserve Willamette Valley 2019 33

CHAMPAGNE & SPARKLING WINE HALF BOTTLES

Brut Champagne Perrier-Jouët Grand Brut NV 55
Brut Champagne Gaston Chiquet Tradition Premier Cru NV 65
Blanc de Blanc Brut Champagne Guy Larmandier
Cramant Brut Zero Grand Cru NV 80
Champagne Brut Rosé Hervieux-Dumez Hilde Premier Cru NV 80
Blanc de Blanc Brut Champagne Michael Turgy Grand Cru NV 75
Brut Champagne Krug Grand Cuvée 186ème Édition NV 250
Demi-Sec Rosé Champagne Jean Vesselle Cuvée Friandise NV 55
Brut Rosé Champagne Moët & Chandon Rosé Impérial NV 85
Brut Rosé Champagne Ruinart NV 100
Moscato d’Asti Saracco 2020 35
Blanc de Blancs Brut Schramsberg, North Coast 2019 45

BEER

DRAUGHT BEERS

Sierra Nevada Sunny Little Thing | 13
(5.0% ABV)

Bad Beat High Society Pilsner | 13
(5.3% ABV) Locally Brewed

Firestone Walker 805 Blonde Ale | 13
(4.7% ABV)

Lagunitas IPA | 13
(6.2% ABV)

Sam Adams Seasonal Selection | 13
(5.3% ABV)

Voodoo Ranger Juicy Haze IPA | 13
(7.5% ABV)

DOMESTIC BEERS

Bud Light | 10
Coors Light | 10
Michelob Ultra | 10
The Bad Apple Cider | 13

IMPORTED BOTTLED BEERS

Clausthaler | 10
Corona Extra | 10
Guinness | 10.50
Heineken | 10
Pacífico | 10
Stella Artois | 10.50

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI | 15
An intriguing infusion of fresh, sweet muddled lychee fruit flavors adding a tropical twist to the roasted coconut flavors of Kōloa Kaua’i Coconut Rum along with hints of aromatic floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE | 15
The Original Hurricane Cocktail was created by Tavern Owner Pat O’ Brien in the New Orleans French Quarter. This stormy version is made with Kōloa Kaua’i White Rum, vibrant passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and topped with robust flavors of Kōloa Kaua’i Dark Rum.

EMERIL’S STRAWBERRY LEMONADE | 15
Made with Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

ORIGINAL SAZERAC | 15
The original Sazerac originated in New Orleans French Quarter before phylloxera decimated most of Europe’s wine crops. This elegant and lighter version is made with Branson Phantom Cognac Brandy, raw sugar, Peychaud’s bitters and Pernod Absinthe.

THE BOULEVARDIER | 17
Tenjaku Pure Malt Barrel Aged Whiskey, Campari and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

WHIMSY SUMMER | 15
A wondrously sensual spirit with an aromatic array of citrus and exotic fruit flavored botanicals from Pomp & Whimsy Gin Liqueur, sweet simple syrup and fresh squeezed lemon juice.

SANGRIA | 15 (RED, PEACH)
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 Sea Salt rim.

SIGNATURE OLD-FASHIONED INFUSIONS

DUKE STRAIGHT BOURBON COFFEE INFUSION | 19
For the coffee version, we take Duke Straight 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.

DUKE STRAIGHT BOURBON CHAI TEA INFUSION | 19
For the tea version, we take Duke Straight 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.