

FISH HOUSE LUNCH MENU



KEN LUM  
Chef de Cuisine

BRIAN KURATA  
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

NEW ORLEANS STYLE PECAN PIE | 14  
Oatmeal Crust & Housemade Vanilla Ice Cream

CHOCOLATE BREAD AND BUTTER  
BREAD PUDDING | 12  
Dulce de Leche & Bourbon Cream 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 & Alaskan King Crab Legs  
PLATTER | 130 TOWER | 200

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 OR  
JUMBO LUMP BLUE CRAB COCKTAIL GF  
18 SHRIMP / 28 CRAB  
Choice of Kicked up Cocktail Sauce or Dressed in  
Creole Remoulade\*

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

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 Burnett’s Citrus 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 hint of Hawaiian Black Lava Sea Salt on the 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.	