

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 & 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 DEVILED 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		DOMESTIC BEERS	
Sierra Nevada Sunny Little Thing 13 (5.0% ABV)		Bud Light 10	
Bad Beat High Society Pilsner 13 (5.3% ABV) Locally Brewed		Coors Light 10	
Firestone Walker 805 Blonde Ale 13 (4.7% ABV)		Michelob Ultra 10	
Lagunitas IPA 13 (6.2% ABV)		The Bad Apple Cider 13	
Sam Adams Seasonal Selection 13 (5.3% ABV)			
Voodoo Ranger Juicy Haze IPA 13 (7.5% ABV)		IMPORTED BOTTLED BEERS	
		Clausthaler 10	
		Corona Extra 10	
		Guinness 10.50	
		Heineken 10	
		Pacifico 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.	