

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 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.