

LIGHT LUNCH FARE



KEN LUM
Chef de Cuisine

MIKE JONES
General Manager

CHILLED SEAFOOD

SEAFOOD TOWER* GF | \$150

Half Dozen Oysters, Creole Boiled Shrimp, Maine Lobster Tail & Half Pound Alaskan King Crab Legs

FRESHLY SHUCKED OYSTERS* GF | \$28

Half Dozen of our Daily Selection, Cucumber & Seaweed Mignonette, Habanero Pepper Water

ALASKAN KING CRAB LEGS GF | MKT

One Pound

CREOLE BOILED GULF SHRIMP

COCKTAIL GF | \$25

Kicked Up Cocktail Sauce

HAWAIIAN AHI POKE* | \$24

Tamari Glaze, Dynamite Sauce, Tempura Flakes & Sweet Potato Chips

CHILLED BLUE CRAB AGUACHILE GF | \$24

Cucumber Relish, Heirloom Tomato, Parmesan Crisps, Micro Cilantro

HAMACHI CRUDO & EMERIL'S

RESERVE CAVIAR* GF | \$24

Lemon Vinaigrette, Crème Fraîche, Shaved Cured Egg, Fresh Chives

EMERIL'S RESERVE CAVIAR SERVICE* | MKT

Housemade Blinis & Traditional Garnishes

DEVILED EGGS WITH SMOKED

TROUT ROE* | \$12

Fresh Pickles & Baby Frisée

STARTER

BABY HEIRLOOM TOMATO BRUSCHETTA | 12

Grilled Baguette, Burrata Cheese, Fresh Basil & Balsamic Syrup

SOUPS & SALADS

GUMBO | \$15

Shrimp, Okra, Andouille Sausage

FALL RIVER CLAM CHOWDER | \$14

Bacon, Potato, Leeks

ORGANIC BABY GREENS SALAD | \$15

Fresh Herbs, Heirloom Cherry Tomato, Mozzarella Cheese, Creole Croutons, Balsamic Vinaigrette

BABY SWEET GEM LETTUCE* GF | \$15

Our Buttermilk Ranch Dressing, Crispy Bacon, Heirloom Cherry Tomato, California Blue Cheese

CREEKSTONE FARMS BEEF CARPACCIO* | \$18

Fresh Basil & Pepito Pesto, Baby Arugula, Crispy Quinoa, Guajillo Chili Oil

CREOLE JUMBO SHRIMP REMOULADE* GF | \$28

Baby Lettuce, Cucumber, Heirloom Tomato, Avocado, Lemon Herb Vinaigrette

ADD ONS

CHILLED CREOLE POACHED SHRIMP | \$5 each

CHILLED BLUE CRAB MEAT 2OZ. | \$18

CHILLED CREOLE POACHED LOBSTER TAIL | \$35

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

SPARKLING WINE FROM THE BAR

<i>Brut Rosé Almacita, Alma4, Uco Valley NV</i>	14
<i>Champagne Brut Aubry, Premier Cru NV</i>	20
<i>Moscato d'Asti Elio Perrone, Sourgal 2021</i>	14

WHITE WINES FROM THE BAR

<i>Aromatic White Blend Ovum, Big Salt, Oregon 2021</i>	14
<i>Chardonnay Ernest, Sonoma Coast 2021</i>	19
<i>Pinot Blanc Kelley Fox, Freedom Hill, Willamette Valley 2018</i>	17
<i>Pinot Grigio Italo Cescon, Delle Venezie 2021</i>	14
<i>Riesling Kabinett Dr. Pauly Bergweiler, Wehlener Sonnenuhr, Mosel 2019</i>	19
<i>Sauvignon Blanc Patricia Green, Willamette Valley 2021</i>	18

CORAVIN - WHITE WINE

<i>Chardonnay Arista, Russian River Valley 2019</i>	29
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ROSÉ FROM THE BAR

<i>A Tribute to Grace, Highlands Vineyard, Santa Barbara 2021</i>	15
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RED WINES FROM THE BAR

<i>Cabernet Sauvignon Quilt, Napa Valley 2019</i>	20
<i>Chianti Volpaia, Chianti Classico 2020</i>	17
<i>Grenache Thistle-down, Gorgeous, South Australia 2020</i>	12
<i>Malbec Vaglio, Aggie, Tupungato 2020</i>	15
<i>Pinot Noir Résonance, Résonance Vineyard, Yamhill-Carlton 2017</i>	22
<i>Red Blend Daou, Bodyguard, Paso Robles 2019</i>	18

CORAVIN - RED WINES

<i>Bordeaux Château Talbot, Connétable Talbot, Saint-Julien 2018</i>	26
<i>Cabernet Sauvignon</i>	
<i>Ghost Horse, Shadow, Napa Valley 2018</i>	45
<i>Cabernet Sauvignon Blend Joseph Phelps, Insignia, Napa Valley 2018</i>	100
<i>Merlot Pride, Napa/Sonoma Counties 2019</i>	25
<i>Pinot Noir Maritana, Moonshine Ranch, Russian River Valley 2018</i>	35
<i>Red Blend Jonata, Fenix, Ballard Canyon 2016</i>	33
<i>Syrah Anthill Farms, Peters Vineyard, Sonoma Coast 2019</i>	22

CHAMPAGNE & SPARKLING WINE HALF BOTTLES

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

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

Fish House Lemonade is made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

COCKTAILS CONTINUED

SPECIALTY COCKTAILS

ORIGINAL SAZERAC | 15

Long before it was made with rye whiskey, the original Sazerac was made with Cognac brandy in the New Orleans French Quarter before phylloxera decimated most of Europe's wine crops. This elegant and lighter version is made with St. Remy VSOP 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.

MELO LIMONCELLO | 15

Refreshingly sweet cocktail with a fruity sensation of fresh Musk Melons and lingering zesty hints of lemon tart flavors. Made with Caravella Limoncello, Midori Liqueur, sugar and fresh squeezed lemon and lime juice.

BIRTHDAY CAKE | 15

Celebrate your birthday Vegas style with this Funfetti cocktail! The sweet taste of Burnett's Whipped Cream Vodka, Frangelico Liqueur, vanilla syrup and pineapple juice. Topped with creamy whipped cream and Funfetti sprinkles for that special birthday wish!

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.

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)

Lagunita 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

Pacifico | 10

Stella Artois | 10.50