



DINNER MENU
 Executive Chef: Emeril Lagasse
 Chef de Cuisine: Heath Cicerelli

(702) 891-7374

COLD STARTERS

- Emeril's House Salad** - Baby Mixed Greens, Pearl Onions & Grape Tomatoes Tossed in Homemade Creole Ranch Dressing with Vermont White Cheddar Cheese and Essence Spiked Croutons 12
- Iceberg "Wedge" Salad** - Iceberg Lettuce, Apple Smoked Bacon, Shaved Red Onion with Creamy Mineshaft Blue Cheese Dressing 12
- Marinated Mozzarella & Serrano Ham** - Thinly Sliced Serrano Ham, Grilled Flatbread, Roasted Peppers and Extra Virgin Olive Oil 15
- Warm Spinach & Lobster Salad** - Butter Poached Maine Lobster, Spinach, Roasted Portobello Mushroom and Red Onion, Whole Grain Mustard Vinaigrette with Truffle Tremor Goat Cheese 23
- Creole Boiled Blue Shrimp** - Avocado, Capers, Parmesan Cheese and Mixed Baby Greens Tossed in Herb Vinaigrette with Your Choice of Emeril's Kicked Up Cocktail or Old Fashion Remoulade Sauce 16
- Cold Seafood Platter** - One Pound of Assorted Cold Seafood with Cucumber Crème Fraîche, Creole Honey Mustard and Emeril's Cocktail Sauce Mkt

HOT STARTERS

- Emeril's New Orleans Barbeque Shrimp** served with Homemade Rosemary Focaccia Bread 15
- Bacon Wrapped Maine Sea Scallops & American Caviar** - Wild Mushrooms, Asparagus, Celery Root Purée and Lemon Butter Sauce 17
- Fried Louisiana Oysters Bienville** - Trinity & Gruyere Cheese Mornay with Wilted Spinach Tossed in Broken Bacon Vinaigrette and Herbsaint Gastrique 15
- Crispy Fried Calamari** - Lightly Breaded and Tossed with a Cucumber Relish, Manchego Cheese and Red Mojo Sauce 15
- New Orleans Blue Crabmeat Bake** - Baked Blue Crabmeat & Pickled Sweet Piquant Peppers with Herb Crust, Emeril's Essence Spiked Crostini and Creole Tomato Glaze 17

SOUPS

- Our Creative Gumbo of the Day** 8
- Fall River Clam Chowder** 8
- Our Creative Soup of the Day** 8

FISH HOUSE SPECIALTIES

Sautéed Blue Shrimp & Angel Hair Pasta - Chopped Maine Lobster, Roma Tomatoes, Torn Basil and Parmesan Cheese with Creole Tomato Butter Sauce	36
Emeril's Sweet Barbecued Scottish Salmon - Andouille Sausage & Brabant Potatoes with Spicy Onion Crust and Emeril's Homemade Worcestershire	33
Pan Roasted Free Range Chicken - Gruyere Cheese, Onion & Potato Gratin, Baby Frisée & Cherry Tomatoes, Horseradish Brandy Demi Glace	33
Herb, Sea Salt & Pepper Crusted Ahi Tuna - Homemade Sopressata Sausage, Italian Cheese & Spinach Ravioli with Basil Pesto, Tomato Olive Stew and Balsamic Extraction	40
Pan Roasted European Sea Bass with ½ Butter Poached Maine Lobster Tail, Yukon Gold Potato Cake and Slow Braised Maitake Mushroom with Pasilla Chile Cream Sauce	39

FROM THE GRILL

Grilled Hawaiian Swordfish - Roasted Garlic Rainbow Couscous, Asparagus, Lemon Caper Butter Sauce and Oven Roasted Tomato Tapenade	36
Chairman's Reserve Pork Chop - Caramelized Onion, Apples & Spinach Cornbread Stuffing and Sweet Potato Purée	32
Pepper Seared Filet Mignon - Warm Marinated Tomato, Roasted Shallot & Arugula Salad with Emeril's Fish House Steak Sauce	49
Pepper Crusted Prime New York Strip - Grilled Summer Vegetables and Spanish Blue Cheese Cream	44
Grilled Prime Beef Ribeye - Warm Marinated Tomato, Roasted Shallot & Arugula Salad, Emeril's Fish House Steak Sauce and Country Smashed Potatoes	45

SIDE DISHES

Spicy Coleslaw	3
Truffled Shoestring Potatoes	6
Hand Cut Streak Fries	5
Country Smashed Potatoes	6
Bourbon Sweet Potato Purée	6
White Wine & Garlic Asparagus	8
Haricot Verts & Bacon	8
Pinot Noir Braised Mushrooms	10
"Mac-n-Cheese" with Serrano Ham	11
Shrimp, Oyster & Andouille Jambalaya	12

ADD TO ANY DISH

Sautéed Wild American Shrimp (each)	5
Seared Hudson Valley Foie Gras (oz)	14
Jumbo Lump Blue Crab (2oz)	16
Butter Poached in Shell Lobster Tail (5oz)	36
Steamed Alaskan King Crab	Mkt
Seared Maine Sea Scallop (each)	6

DESSERTS

Double Chocolate Flourless Cake with Raspberry Coulis and Vanilla Bean Ice Cream	9
Butterscotch Crème Brûlée with Sugar Cookies	9
New Orleans Bread & Butter Bread Pudding with Warm Whiskey Sauce	9
Apple Cobbler with Vanilla Bean Ice Cream and Caramel Sauce	9
Emeril's Banana Cream Pie with Banana Crust, Chocolate Shavings and Caramel Sauce	9
A Selection of Homemade Ice Creams and Sorbets	9