



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

(702) 891-7374

### HOT STARTERS

|   |    |
|---|----|
| <b>Emeril's New Orleans Barbeque Shrimp</b> served with Rosemary Focaccia Bread   | 14 |
| <b>Bacon Wrapped Maine Sea Scallop &amp; American Caviar</b> - Wild Mushrooms, Asparagus, Celery Root Puree and Lemon Butter Sauce  | 15 |
| <b>Pork Two Ways</b> - Citrus & Soy Marinated Pork Belly with Pineapple & Napa Cabbage Slaw, Kalua Pork and Fried Plantains   | 12 |
| <b>Crispy Fried Calamari</b> - Lightly Breaded and Tossed with a Cucumber Relish, Manchego Cheese and Red Mojo Sauce  | 13 |
| <b>New Orleans Blue Crabmeat Bake</b> - Baked Blue Crabmeat & Pickled Sweet Piquant Peppers with Herb Crust with Emeril's Essence Spiked Crostini and Creole Tomato Glaze | 16 |
| <b>Gumbo of the Day</b>   | 7  |
| <b>Fall River Clam Chowder</b>  | 7  |
| <b>Soup of the Day</b>  | 7  |

### COLD STARTERS

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| <b>Emeril's House Salad</b> - Baby Mixed Greens, Pearl Onions & Grape Tomatoes Tossed in Homemade Creole Ranch Dressing with Vermont White Cheddar Cheese and Essence Spiked Croutons            | 11  |
| <b>Iceberg "Wedge" Salad</b> - Iceberg Lettuce, Apple Smoked Bacon and Red Onion with Creamy Mineshaft Blue Cheese Dressing  | 11  |
| <b>Tempura Fried Salmon Sushi Roll</b> - Spicy Cucumber Salad, Pickled Ginger, Wasabi and Cilantro Crème Fraîche   | 12  |
| <b>Marinated Mozzarella &amp; Serrano Ham</b> - Thinly Sliced Serrano Ham, Grilled Flatbread, Roasted Peppers and Extra Virgin Olive Oil   | 15  |
| <b>Fried Oysters with Old Fashioned Remoulade and Apple Smoked Bacon</b> - Bibb Lettuce tossed in Apple Cider Dressing and Cornbread Croutons  | 13  |
| <b>Warm Spinach &amp; Lobster Salad</b> - Butter Poached Maine Lobster, Spinach, Roasted Portobello Mushroom & Red Onion, Whole Grain Mustard Vinaigrette with Truffle Tremor Goat Cheese        | 22  |
| <b>Creole Boiled American Shrimp</b> - Avocado, Capers, Parmesan Cheese and Mixed Baby Greens, Herb Vinaigrette with Your Choice of Emeril's Kicked Up Cocktail or Old Fashioned Remoulade Sauce | 16  |
| <b>Cold Seafood Platter</b> - One Pound of Assorted Cold Seafood Selections with Creamy Cucumber Mint Mignonette, Creole Honey Mustard and Emeril's Kicked Up Cocktail Sauces                    | Mkt |

## FISH HOUSE SPECIALTIES

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| <b>Creole Mustard Glazed Texas Redfish</b> - Apple Smoked Bacon & Haricot Vert, Corn Maque Choux and Crispy Fried Shoestring Potatoes   | 32 |
| <b>Emeril's Sweet Barbecued Scottish Salmon</b> - Andouille Sausage & Brabant Potatoes with Spicy Onion Crust and Emeril's Homemade Worcestershire                              | 30 |
| <b>Herb, Sea Salt &amp; Pepper Crusted Ahi Tuna</b> - Homemade Sopressata Sausage, Italian Cheese & Spinach Ravioli with Basil Pesto, Tomato Olive Stew and Balsamic Extraction | 40 |
| <b>Pan Roasted Sea Bass &amp; American Shrimp</b> - Cranberry Bean & Fresh Herb Succotash with Red Wine Butter Sauce  | 36 |

## FROM THE GRILL

|  |    |
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| <b>Grilled Free Range Chicken &amp; Crawfish</b> - Green Onion and Buttermilk Mashed Potatoes, Sautéed Broccolini and Cajun Butter Sauce                                       | 28 |
| <b>Chairman's Reserve Pork Chop</b> - Caramelized Onion, Apples & Spinach Cornbread Stuffing and Sweet Potato Puree  | 30 |
| <b>Grilled Prime Beef Ribeye</b> - 16 ounce Ribeye with a Warm Marinated Tomato, Roasted Shallot & Arugula Salad, Emeril's Fish House Steak Sauce and Country Smashed Potatoes | 45 |

## FROM THE GRILL

|                                       |     |
|---------------------------------------|-----|
| <b>Emeril's Fish of the Day</b>       | Mkt |
| <b>Chef's Fresh Vegetarian Choice</b> | 26  |

## SIDE DISHES

|                                      |    |
|--------------------------------------|----|
| Spicy Coleslaw                       | 3  |
| Crispy Shoestring Potatoes           | 5  |
| Steakhouse Fried Potatoes            | 5  |
| Country Smashed Potatoes             | 5  |
| Garlic Mashed Potatoes               | 5  |
| Bourbon Sweet Potato Puree           | 7  |
| Haricot Verts & Bacon                | 8  |
| Pinot Noir Braised Mushrooms         | 8  |
| "Mac-n-Cheese" with Serrano Ham      | 10 |
| Shrimp, Oyster & Andouille Jambalaya | 9  |

## ADD TO ANY DISH

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| Sautéed Wild American Shrimp (each)        | 4  |
| Seared Hudson Valley Foie Gras (12oz)      | 12 |
| Jumbo Lump Blue Crab (2oz)                 | 16 |
| Butter Poached in Shell Lobster Tail (5oz) | 36 |

## DESSERTS

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