



DINNER MENU

Executive Chef: Emeril Lagasse
 Chef de Cuisine: Heath Cicerelli

(702) 891-7374

COLD STARTERS

Fish House Ceviche - Rock Shrimp, Fresh Fish, Sliced Avocado, Jalapeño, Warm Tortilla Chips	12
Selection Of Seasonal Oysters	Mkt
Yellowfin Tuna Sashimi - Crispy Rice Noodles, Shaved Jalapeño, Sriracha, Cilantro, White Shoyu	15
Marinated Sardines - Grilled Cracker Bread, Pickled Fennel, Roasted Peppers	12
Peel & Eat Creole Boiled Shrimp - Blue Oasis Shrimp, Kicked Up Cocktail Sauce, Seared Yellowfin Tuna	18
Stone Crab Claws - Chili Dipping Sauce	24
Seared Yellowfin Tuna - Spicy Avocado Mousse, Yuzu Vinaigrette, Tobikko Caviar	15

HOT STARTERS

Barbecue Baby Back Pork Ribs - Hoisin Glaze, Garlic - Ginger Braised Bok Choy, Tempura Fried Shisito Pepper	14
Charred Mediterranean Octopus - White Beans, Pistou, San Marzano Tomato	15
Point Judith Calamari - Padron Pepper, Lemon Pepper Gastrique, Smoked Paprika Aioli	14
Steamed Green Lip Mussels - Saffron-Thyme Broth, Grilled French Bread	14
Emeril's Fall River Clam Chowder - Apple Wood Smoked Bacon, Potato	9
Chicken & Andouille Gumbo - Steamed Rice, Shaved Green Onion	9

SALADS

Chef's Chopped Salad - Seasonal Vegetables, California Blue Cheese, Hard Cooked Egg - White Wine Dressing	12
Simply Greens - Baby Mixed Lettuces, Freshly Squeezed Lemon Juice, Extra Virgin Olive Oil, Toasted Pinenuts	11
Roasted Baby Beets - Blood Orange, Baby Mache, Oat Cheese, Candied Pecans, Maple Sherry Vinaigrette	13
Iceberg Wedge Salad - Apple Wood Smoked Bacon, Buttermilk Dressing, Shaved Red Onion, Mini Charm Tomatoes	12
Shaved Fuji Apple & Butter Lettuce - Honey Glazed Marcona Almonds, Celery Leaves, Shaved Manchego Cheese	13

"NEW" NEW ORLEANS

Emeril's New Orleans Barbecue Shrimp - Blue Oasis Shrimp, Chives	16
New Orleans Seafood Boudin - Fresh Seafood, Louisiana Crawfish, Creole Mustard Sauce, Tabasco Braised Onions	16
Jumbo Lump Crab Cake - Green Tomato Vinaigrette, Micro Mustard Greens	18
Grilled Quail - Bacon & Black-Eyed Pea Vinaigrette	16

FISH HOUSE

Emeril's Barbecued Salmon - Andouille & Potato Hash, Crispy Onion Crust, Emeril's Worcestershire Sauce	32
Chatham Bay Cod & Steamer Clams - Manhattan Style Chowder, Apple Wood Smoked Bacon, Grilled Baguette	34
Pan Roasted Black Bass - Basil Pesto, Sicilian Capitone Sauce, Crispy Pancetta	35
Grilled Whole Fish - Picked Fresh from the Market Daily, Meyer Lemon, Fresh Herb Infused Extra Virgin Olive Oil	Mkt

SHELLFISH

Louisiana Style Shrimp Etouffee - Green Onion Rice, Andouille Pork Sausage	32
Green Lip Mussels & Pasta - Chorizo Sausage, Rapini, White Wine Sauce	28
Whole Lobster - Maine Or Australian Spiny Lobster, Grilled Or Boiled, Drawn Butter, Lemon	Mkt
Char-Grilled Seafood Platter - Oysters On The Half Shell, Blue Oasis Shrimp, Marinated Octopus, Maine Lobster, Old Bay Spiked Butter	48

STEAK, PORK & POULTRY

Pepper Seared Creekstone Farms Filet Mignon - Whipped Yukon Potatoes, Au Poivre Sauce	41
Cedar Plank Camp Fire Rib Eye - Creole Trinity, Warm Remoulade Sauce, Country Smashed Potatoes, Emeril's Homemade Worcestershire Sauce	40
Rosemary & Balsamic Poached Chicken Breast - Buratta Cheese Stuffed Cracker Bread, Roasted Tomato & Shallot	28
Slow Braised Pork Shank - Twelve Hour Red Beans, Micro Mustard Greens	32
Braised Beef Shortrib Ragout - Papperdelle Pasta, Wild Mushrooms, Arugula	32

ON THE SIDE

Truffle Mac & Cheese - Aged Vermont Cheddar Cheese	10
Country Smashed Potatoes	6
Roasted Garlic Mashed Potatoes	6
Chicken & Andouille Sausage Jambalaya	10
Creole Spiced French Fries	8
Sautéed Mushrooms & Garlic	9
Grilled Asparagus	10

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