



LUNCH 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
Stone Crab Claws - Chili Dipping Sauce	24
Peel & Eat Shrimp - Kicked Up Creole Cocktail Sauce	18

SALADS

Simply Greens - Baby Mixed Lettuces, Freshly Squeezed Lemon Juice, Extra Virgin Olive Oil, Toasted Pinenuts	11
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

HOT STARTERS

Charred Mediterranean Octopus - White Beans, Pistou, San Marzano Tomato	15
Point Judith Calamari - Padron Pepper, Lemon Pepper Gastrique, Smoked Paprika Aioli	14
Emeril's New Orleans Barbecue Shrimp - Blue Oasis Shrimp, Fresh Chives	18
Steamed Green Lip Mussels - Saffron-Thyme Broth, Grilled French Bread	10
Emeril's Fall River Clam Chowder - Apple Wood Smoked Bacon, Potato	9
Chicken & Andouille Gumbo - Steamed Rice, Shaved Green Onion	9
Jumbo Lump Crab Cake - Green Tomato Vinaigrette, Petite Mustard Greens	18

SIDES

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

ENTREES

Barbecue Baby Back Pork Ribs - Manhattan Style Chowder, Apple Wood Smoked Bacon, Grilled Baguette	34
Cedar Plank Camp Fire Rib Eye - Creole Trinity, Warm Remoulade Sauce, Country Smashed Potatoes	40
Emeril's Barbecued Salmon - Andouille & Potato Hash, Crispy Onion Crust, Emeril's Worcestershire Sauce	28
Louisiana Style Shrimp Etouffee - Green Onion Rice, Andouille Pork Sausage	32
Green Lip Mussels & Pasta - Chorizo Sausage, Rapini, White Wine Sauce	28
Pan Roasted Fish Medallions & Blue Oasis Shrimp - Seafood Jambalaya, Lemon Butter Sauce	22
Chef's Chopped Chicken Salad - Seasonal Vegetables, California Blue Cheese, Hard Cooked Egg, White Wine Dressing	18
Braised Beef Shortrib Ragout - Papperdelle Pasta, Wild Mushrooms, Arugula	19

SANDWICHES

New Orleans Grilled Shrimp Po-Boy - Zapp's Potato Chips	18
Tequila Marinated Fish Tacos - Black Bean Pico De Gallo, Jalapeno Sour Cream	18
New Orleans Fried Oyster Po-Boy - Zapp's Potato Chips	16

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