

EMERIL'S NEW ORLEANS FISH HOUSE
DINNER MENU

APPETIZERS

BAKED SEASONAL OYSTERS ON THE HALF SHELL WITH CREAMY LEEKS, HOUSE CURED BACON AND A FRESH HERB BREAD CRUMB CRUST		\$11.00
SPICY SALMON ROLL & JUMBO LUMP CRAB SUSHI BOX SERVED WITH A CUCUMBER & SEAWEED SALAD		\$13.00
A SELECTION OF SEASON OYSTERS WITH HOMEMADE DIPPING SAUCE	1/2 DOZEN 1 DOZEN	\$ 9.00 \$18.00
FRIED CREOLE MARINATED CALAMARI SERVED WITH A SMOKED TOMATO SAUCE AND A NEW ORLEANS STYLE OLIVE SALAD		\$10.50
EMERIL'S NEW ORLEANS BARBECUE SHRIMP SERVED WITH A PETITE ROSEMARY BISCUIT		\$10.50
PAN FRIED LOUISIANA CRAB CAKES SERVED WITH CREOLE TARTAR SAUCE AND CREOLE MUSTARD CABBAGE SLAW		\$14.00
SAUTÉED WILD & EXOTIC MUSHROOMS WITH SPINACH & SWEET CORN TOSSED WITH PAPPARDELLE NOODLES AND LEMON BUTTER SAUCE		\$11.00
GRILLED MAINE LOBSTER & MANGO SUMMER ROLL SERVED WITH WATERCRESS TOSSED IN A SPICY CITRUS VINAIGRETTE AND PLANTAIN SHOESTRINGS		\$13.50

SOUPS & SALADS

OUR GUMBO OF THE DAY	\$6.50
FALL RIVER CLAM CHOWDER	\$6.50
OUR CREATIVE SOUP OF THE DAY	\$6.50
EMERIL'S HOUSE SALAD ASSORTED ORGANIC BABY LETTUCES TOSSED WITH PEPPER JACK CHEESE, MARINATED SUN-DRIED TOMATOES, OLIVE OIL, BALSAMIC VINEGAR AND HOMEMADE SPICED CROUTONS	\$8.00
DUCK CONFIT, SPINACH & SHAVED RED ONIONS TOSSED IN A TOASTED PECAN VINAIGRETTE WITH GRILLED SAGE FLATBREAD AND GOAT CHEESE	\$11.00
BIBB LETTUCE SALAD TOSSED WITH CREAMY HERBSAINT DRESSING, LOUISIANA CORNMEAL FRIED OYSTERS AND HOMEMADE BACON GARNISHED WITH PICKLED FENNEL	\$10.00
ARUGULA, BELGIAN ENDIVE & RADICCHIO TOSSED IN A BAKED APPLE VINAIGRETTE WITH CRUMBLLED BLUE CHEESE AND TOASTED PECANS	\$10.00

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.

SOME FISH SELECTIONS

CREOLE MUSTARD GLAZED REDFISH \$25.50
ON CREOLE SUCCOTASH WITH RED PEPPER PUREE
AND ROCK SHRIMP HUSHPUPPIES

SWEET BARBECUE ATLANTIC SALMON \$26.50
ON A HOMEMADE ANDOUILLE AND BRABANT POTATO HASH WITH SPICY
ONION CRUST AND EMERIL'S WORCESTERSHIRE SAUCE

PAN FRIED SOLE \$27.50
ON A FRESH TOMATO & JUMBO LUMP CRABMEAT RISOTTO WITH FRIED
CAPERS AND PARSLEY LEMON BUTTER SAUCE

PEPPER SEARED YELLOWFIN TUNA \$27.50
ON HERB ROASTED ARTICHOKE AND NEW POTATOES WITH A TOMATO
& FENNEL CONFIT SAUCE, CAPER BERRIES AND STEAMED BLACK MUSSELS

GRILLED FISH OF THE DAY \$20.00
MARKET CHOICE AND SERVED ON A WARM SALAD OF FRISÉE, POTATOES,
& FIRE ROASTED PEPPERS WITH A SMOKED RED PEPPER BUTTER SAUCE

SOME SHELLFISH SELECTIONS

SHELLFISH AND PASTA \$27.50
A COMBINATION OF CLAMS, MUSSELS, SHRIMP AND OYSTERS SAUTÉED
IN PORTUGUESE PIRI PIRI WITH HOMEMADE CHORIZO SAUSAGE
AND FRESH FETTUCCINI

BACON WRAPPED JUMBO GULF SHRIMP \$27.50
WITH A CREOLE TOMATO STEW, CRISP SHOE STRING POTATOES
AND GRILLED GREEN ONIONS

CREOLE SPICY BOILED MAINE LOBSTER MARKET PRICE
SERVED WITH TRADITIONAL ACCOMPANIMENTS OF NEW POTATOES,
CORN AND ANDOUILLE SAUSAGE WITH DRAWN BUTTER

BAKED 2LB MAINE LOBSTER \$56.00
STUFFED WITH WILD & EXOTIC MUSHROOMS, OVEN DRIED TOMATOES
AND A SHERRY CREAM WITH BATTER FRIED ASPARAGUS AND WHITE TRUFFLE OIL

SOME OTHER CREATIONS

ROASTED DOUBLE CUT PORK CHOP \$25.50
WITH HOMEMADE POTATO GNOCCHI, SAUTÉED WILD & EXOTIC
MUSHROOMS & FRESH PEA SHOOTS ON A GREEN PEPPERCORN PARSLEY SAUCE

GRILLED CHICKEN BREAST & BRAISED LEG \$24.50
WITH SAUTÉED RED BEANS & RICE, HARICOT VERT AND NATURAL REDUCTION

LOUISIANA CEDAR PLANK CAMPFIRE STEAK \$31.00
CREOLE SPICED DRY AGED RIBEYE SERVED WITH TRINITY, WARM RÉMOULADE
AND COUNTRY SMASHED POTATOES, DRIZZLED WITH A HINT OF EMERIL'S HOMEMADE
WORCESTERSHIRE SAUCE

A CREATIVE SEASONAL VEGETABLE SELECTION \$21.50
FRESH SEASONAL VEGETABLES SERVED WITH CHANGING ACCOUTREMENTS
OF GRAINS AND LEGUMES