

Appetizers

Appetizer Tray

Mixed platter of bite-size catfish, boiled shrimp, fried mushrooms, chicken strips & marinated crab claws
Serves 6-8 \$25.99 half Serves 2-5 \$14.99

Fried Button Mushrooms

A basket full of battered mushrooms with a spicy horseradish sauce
\$5.99

Fried Mozzarella Sticks

Eight cheese sticks served with tangy marinara sauce
\$7.99

Crab Cake

Fried crab cake served over balsamic vinaigrette-tossed greens & topped with remoulade sauce
\$8.99

Bite-Size Catfish

Basket of crispy fried catfish strips served with tartar & cocktail sauces
\$9.99

Seafood Stuffed Mushrooms

Large mushrooms with seafood stuffing, topped with parmesan cheese, & baked in a white wine butter sauce
\$9.99

Louisiana Oysters on the Half Shell

Fresh-shucked & served with cocktail sauce & horseradish
half dozen \$6.99 dozen \$10.99

The "Original" Warehouse Baked Oysters

Topped with our secret recipe & baked to perfection
half dozen \$9.99 dozen \$14.99

Boiled Shrimp Martini

Jumbo boiled shrimp with your choice of cocktail or remoulade sauce
\$8.99

Crab Claws

Colossal crab claws fried, marinated, or sautéed
\$8.99

Tuna Napoleon

Blackened seared tuna on fried wontons with alfalfa sprouts & pickled ginger, topped with wasabi aioli
\$9.99

Soups & Salads

Seafood Gumbo Frances

Our founder's recipe!
cup \$5.99 bowl \$7.99

Ahi Tuna Salad

House greens with feta cheese, toasted pecans, mandarin oranges & cilantro-lime dressing, topped with a tuna steak grilled to order
\$14.99

Corn & Crab Bisque

Crabmeat with shoepeg corn & cream, finished with dry sherry
cup \$5.99 bowl \$7.99

Caesar Salad

Fresh romaine lettuce, croutons, parmesan, pepperoncinis, black olives, & caesar dressing. Tossed to order
With grilled jumbo shrimp \$12.99
With grilled chicken \$10.99

Entrees

Ouachita River Special

Southern-fried catfish, jumbo shrimp, & oysters with cocktail & tartar sauces
\$16.99 with crab cake \$19.99

Fried Shrimp Platter

Jumbo shrimp battered & golden-fried
\$14.99

Grilled Shrimp

Grilled jumbo shrimp served with Southwestern fruit & vegetable salsa
\$18.99
Available blackened for \$1.99 more

Grilled Catfish

Farm-raised fillets grilled to perfection & served with Southwestern fruit & vegetable salsa
\$14.99
Available blackened for \$1.99 more

Fried Catfish Platter

Southern-fried, farm-raised fillets
small \$10.99 regular \$12.99 large \$14.99

Shrimp Sampler

Jumbo shrimp for shrimp lovers—boiled, blackened, grilled, & fried
\$22.99

Fried Oyster Platter

Louisiana oysters lightly breaded in corn flour
half dozen \$10.99 dozen \$14.99

Grilled Chicken

Boneless breast of chicken grilled & served with Southwestern fruit & vegetable salsa
\$12.99
Available blackened for \$1.99 more

Pecan Catfish

Fillet of farm-raised catfish breaded with pecan flour, pan-sautéed & topped with bourbon-pecan praline sauce
\$16.99

Catfish Sierra

Shrimp & crabmeat in a cheese-blend cream sauce over a fillet of baked catfish
small \$16.99 large \$19.99

Grilled Salmon (Wild caught)

Fillet of salmon served over feta cheese grits with basil aioli and steamed asparagus
\$19.99

Stuffed Shrimp

Jumbo shrimp with crabmeat & shrimp stuffing. Topped with a seafood cream sauce
\$21.99

Snapper Supreme

Baked red snapper topped with sautéed crawfish, shrimp, crabmeat, mushrooms & our dijon cream sauce
\$22.99

Blackened Snapper

Fillet of red snapper blackened with our house seasoning
\$19.99

Ahi Tuna Steak (Wild caught)

Grilled fresh tuna with a cilantro-garlic chili pepper sauce, topped with toasted sesame seeds. Served with pickled ginger, wasabi, & Thai shrimp fried rice.
\$19.99

Pan-Sautéed Halibut (Wild caught)

Fillet of halibut sautéed with artichokes, mushrooms, green onions & white wine
\$25.99

Pasta Rosalie

Cream sauce with artichokes, sun-dried tomatoes, green onions, & mushrooms over linguine
With sautéed shrimp or chicken
\$17.99

Snapper Carrie

Broiled red snapper topped with fresh lump crabmeat and wild mushrooms, laced with a herbed citrus Beurre Blanc sauce
\$22.99

Steaks

Mixed Grill Platter

Fillet of catfish, 6 oz. filet mignon, and jumbo shrimp grilled to perfection \$26.99
Available blackened for \$1.99 more

Filet Oscar

Choice, filet mignon topped with crabmeat, mushrooms & béarnaise sauce
6 oz. \$25.99 8 oz. \$29.99

Filet Mignon

Choice, filet mignon grilled to order
6 oz. \$21.99 8 oz. \$24.99
Available blackened for \$1.99 more

Peppercorn Filet

Choice, filet mignon coated in cracked black peppercorns & topped with a red wine reduction
6 oz. \$23.99 8 oz. \$26.99

Gourmet Delight

Choice, filet mignon with grilled jumbo shrimp
6 oz. \$25.99 8 oz. \$29.99

Ribeye

Fresh-cut 14 oz. Certified Angus Beef ribeye grilled to order
\$23.99
Available blackened for \$1.99 more

Kid's Menu

(Age 12 and under only)
All served with salad or fries

Bite-Size Catfish \$4.99

Chicken Strips \$4.99

Fried Popcorn Shrimp \$5.49

Grilled Cheese Sandwich \$3.99

Mac & Cheese \$3.99

All entrees served with hushpuppies and choice of house salad or caesar salad. Also choice of baked potato, garlic mashed potatoes, french fries, or vegetable medley. Stuffed potato, feta cheese grits, or steamed asparagus available for \$1.99 extra. Sautéed mushrooms \$3.99

Desserts

Bread Pudding

Homemade bread pudding with a citrus-whiskey sauce. Served plain or flaming with rum.
\$5.99

Bourbon Pecan Pie

\$5.99

Cheesecake

\$5.99 with topping \$1.49 extra

Seven Layer Chocolate Delight

\$5.99

Chocolate Volcano

\$5.99 with ice cream \$1.49 extra

Vanilla Ice Cream

\$2.49

Special celebration for birthdays & anniversaries. We reserve the right to add an 18% gratuity on large groups.

WARNING: There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, blood, or have other immune disorders, you should eat these products fully cooked.