

Warehouse No. 1 Restaurant

APPETIZERS

APPETIZER TRAY

MIXED PLATTER OF FRIED BUTTON MUSHROOMS, CRISPY PICKLE CHIPS
BITE-SIZE CATFISH STRIPS, BOILED SHRIMP & CRISPY CHICKEN TENDERS

BITE-SIZE CATFISH

SOUTHERN-FRIED CATFISH STRIPS SERVED WITH
TARTAR OR COCKTAIL SAUCE

FRIED GREEN TOMATOES

SERVED OVER MIXED GREENS TOSSED IN BALSAMIC
VINAIGRETTE, WITH REMOULADE SAUCE

CAJUN SHRIMP

CRISPY FRIED POPCORN SHRIMP, RED BELL PEPPER
STRIPS AND ARTICHOKE HEARTS TOSSED IN
SRIRACHA-AIOLI

CRAB CAKES

THREE APPETIZER SIZE CRAB CAKES SERVED OVER MIXED
GREENS TOSSED IN BALSAMIC VINAIGRETTE WITH
REMOULADE SAUCE

WAREHOUSE BAKED OYSTERS

HALF DOZEN DOZEN

OYSTERS ON THE HALF SHELL

HALF DOZEN DOZEN

SHRIMP MARTINI

SIX JUMBO BOILED SHRIMP WITH HOUSE-MADE
COCKTAIL SAUCE SERVED IN A MARTINI GLASS

DUCK WRAPS

JALAPEÑO, CREAM CHEESE STUFFED DUCK BREAST
WRAPPED WITH BACON & SWEET CHILI SAUCE

ENTRÉES

ALL ENTREES ARE SERVED WITH A HOUSE SIDE & SALAD
MAY SUBSTITUTE A PREMIUM SIDE, ICEBERG WEDGE OR CAESAR SALAD

CATFISH SIERRA

FILLET OF BROILED CATFISH TOPPED WITH SHRIMP
& AN HERBED-CREAM SAUCE

CRAB CAKES

TWO CRAB CAKES LIGHTLY TOSSED IN PANKO AND
FRIED WITH HOUSE-MADE REMOULADE SAUCE

CATFISH PLATTER

TWO SOUTHERN CATFISH FILLETS, PREPARED FRIED,
GRILLED OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE

SHRIMP & GRITS

BLACKENED SHRIMP, OVER FRIED
JALAPEÑO GRIT CAKES, WITH AN
HERBED CREAM SAUCE

JUMBO SHRIMP PLATTER

EIGHT SHRIMP PREPARED FRIED, BOILED, GRILLED
OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE

OUACHITA RIVER SPECIAL

SOUTHERN-FRIED CATFISH, SHRIMP & OYSTERS
SERVED WITH COCKTAIL OR TARTAR SAUCE

CREOLE PASTA

CHOICE OF CHICKEN OR SHRIMP TOSSED WITH
LINGUINE IN A CREOLE CREAM SAUCE,
SAUTÉED ARTICHOKEs, MUSHROOMS,
TOMATOES, SCALLIONS & PARMESAN CHEESE

OYSTER PLATTER

CRISPY SOUTHERN-FRIED GULF OYSTERS SERVED
WITH COCKTAIL OR TARTAR SAUCE

CHICKEN BREAST

BONELESS, SKINLESS BREAST, GRILLED AND
SERVED WITH OUR FRUIT SALSA

NORWEGIAN SALMON
PAN-SEARED MEDIUM OVER A BED OF
JALAPEÑO -CHEESE GRITS WITH
FRESH ASPARAGUS & BASIL AIOLI

REDFISH LOUISIANNE
LIGHTLY BLACKENED, TOPPED WITH
CRAWFISH ETOUFFEE SERVED OVER
JALAPEÑO-CHEESE GRITS

CITRUS GRILLED TUNA SALAD
CILANTRO-LIME DRESSING, TOASTED PECANS, FETA
CHEESE, & MANDARIN ORANGES

CHICKEN OR SHRIMP CAESAR SALAD
CHOICE OF GRILLED CHICKEN OR SHRIMP WITH HOUSE-
MADE CAESAR DRESSING, BLACK OLIVES, PARMESAN
CHEESE & CROUTONS

STEAKS

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

FILET MIGNON
CENTER-CUT USDA CHOICE BEEF
6 OZ 8 OZ

RIBEYE
CERTIFIED ANGUS BEEF
14 OZ

STEAK ADD ONS
PEPPERCORN SAUCE OR FOUR JUMBO SHRIMP

STEAK & LOBSTER
8 OZ BROILED MAINE LOBSTER TAIL SERVED WITH CHOICE OF STEAK
6 OZ FILET 8 OZ FILET 14 OZ RIBEYE

SOUPS, SIDES & SALADS

SEAFOOD GUMBO CHICKEN & SAUSAGE GUMBO CRAWFISH ETOUFFEE
CUP BOWL

A LA CARTE HOUSE SIDES
STEAMED VEGETABLE MEDLEY - BAKED POTATO - WHIPPED SWEET POTATOES
FRENCH FRIES - SWEET POTATO FRIES -GARLIC MASHED POTATOES

A LA CARTE PREMIUM SIDES
LOADED BAKED POTATO - GRIT CAKES -
JALAPEÑO CHEESE GRITS - ASPARAGUS - SAUTÉED MUSHROOMS

GARDEN SALAD CAESAR SALAD ICEBERG WEDGE

DESSERTS

BREAD PUDDING
HOUSE-MADE NEW ORLEANS STYLE WITH GOLDEN
RAISINS AND RUM BUTTER SAUCE

CRÈME BRÛLÉE
HOUSE-MADE SERVED WITH FRESH FRUIT

CHEESECAKE
NEW YORK STYLE WITH CHOICE OF STRAWBERRY,
CHOCOLATE OR TURTLE SAUCE TOPPING

FUDGE BROWNIE
HOUSE-MADE TRIPLE CHOCOLATE SERVED
WITH VANILLA BEAN ICE CREAM

KEY LIME PIE
HOUSE-MADE WITH FRESH KEY LIMES

NEW ORLEANS BEIGNETS
ESPRESSO CHOCOLATE DIPPING SAUCE

- Wine Selection -

SPARKLING WINES & CHAMPAGNE

CHATEAU LAFAYETTE CALIFORNIA
GLASS/SPLIT
BOTTLE

SAINT-HILAIRE FRANCE

VUEVE CLICQUOT FRANCE

WHITE WINES

ST. CHRISTOPHER RIESLING

BANFI SAN ANGELO PINOT GRIGIO

HONIG SAUVIGNON BLANC

CANYON ROAD CHARDONNAY

KENDALL JACKSON CHARDONNAY

BUEHLER CHARDONNAY

PLUMP JACK CHARDONNAY

LANDRY PEACH MUSCADINE

LANDRY BLACKBERRY MERLOT

BERINGER WHITE ZINFANDEL

CANYON ROAD MOSCATO

RED WINES

BLACK RIVER MALBEC

SCHUG CANEROS PINOT NOIR

BREAD & BUTTER PINOT NOIR

MEIOMI PINOT NOIR

LINE 39 MERLOT

DECOY MERLOT

LINE 39 CABERNET

BUEHLER CABERNET

DUCKHORN CABERNET

SILVEROAK CABERNET

CAKEBREAD CABERNET

CAYMUS CABERNET

STAG'S LEAP FAY CABERNET

CADE ESTATE CABERNET

PLUMP JACK CABERNET