

Warehouse No. 1 Restaurant

APPETIZERS

APPETIZER TRAY

MIXED PLATTER OF BACON-WRAPPED DUCK BITES, FRIED BUTTON MUSHROOMS,
BITE-SIZE CATFISH, BOILED SHRIMP & CRISPY CHICKEN STRIPS | 38

BITE-SIZE CATFISH

SOUTHERN-FRIED CATFISH STRIPS SERVED WITH
TARTAR OR COCKTAIL SAUCE | 18

FRIED GREEN TOMATOES

SERVED OVER MIXED GREENS TOSSED IN BALSAMIC
VINAIGRETTE, WITH REMOULADE SAUCE | 10

CAJUN SHRIMP

TOSSED IN SRIRACHA-AIOLI SERVED WITH CRISPY
ARTICHOKES & BELL PEPPER STRIPS | 18

CRAB CAKES

SERVED CRISPY OVER MIXED GREENS TOSSED IN
BALSAMIC VINAIGRETTE WITH REMOULADE SAUCE | 22

WAREHOUSE BAKED OYSTERS

HALF DOZEN | 18 DOZEN | 30

OYSTERS ON THE HALF SHELL

HALF DOZEN | 12 DOZEN | 24

ENTRÉES

ALL ENTREES ARE SERVED WITH SIDE & GARDEN SALAD. MAY SUBSTITUTE A WEDGE OR CAESAR SALAD FOR \$6

CATFISH SIERRA

FILLET OF BROILED CATFISH TOPPED WITH SHRIMP
& AN HERBED-CREAM SAUCE | 28

SHRIMP & GRITS

BLACKENED SHRIMP, OVER FRIED
JALAPEÑO GRIT CAKES, WITH AN
HERBED CREAM SAUCE | 28

CATFISH PLATTER

TWO SOUTHERN CATFISH FILLETS, PREPARED FRIED,
GRILLED OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE | 25

SHRIMP PLATTER

SHRIMP PREPARED FRIED, BOILED, GRILLED
AND/OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE | 25

OUACHITA RIVER SPECIAL

SOUTHERN-FRIED CATFISH, SHRIMP & OYSTERS SERVED
WITH COCKTAIL OR TARTAR SAUCE | 28

OYSTER PLATTER

CRISPY SOUTHERN-FRIED GULF OYSTERS SERVED
WITH COCKTAIL OR TARTAR SAUCE | 28

CREOLE PASTA

CHOICE OF CHICKEN OR SHRIMP TOSSED WITH
LINGUINE IN A CREOLE CREAM SAUCE,
SAUTÉED ARTICHOKES, MUSHROOMS, TOMATOES,
SCALLIONS & PARMESAN CHEESE | 28

CHICKEN BREAST

BONELESS, SKINLESS BREAST, GRILLED AND
SERVED WITH OUR FRUIT & VEGETABLE SALSA | 21

NORWEGIAN SALMON

PAN-SEARED MEDIUM OVER A BED OF
JALAPENO-CHEESE GRITS WITH
FRESH ASPARAGUS & BASIL AIOLI | 28

REDFISH LOUISIANNE

LIGHTLY BLACKENED, TOPPED WITH
CRAWFISH ETOUFFEE SERVED OVER
JALAPEÑO-CHEESE GRITS | 32

CITRUS GRILLED TUNA SALAD

CILANTRO-LIME DRESSING, TOASTED PECANS, FETA
CHEESE, CRAISINS & MANDARIN ORANGES | 20

CHICKEN OR SHRIMP CAESAR SALAD

CHOICE OF GRILLED CHICKEN OR SHRIMP WITH HOUSE-
MADE CAESAR DRESSING, BLACK OLIVES, PARMESAN
CHEESE & CROUTONS | 20

STEAKS

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

FILET MIGNON

CENTER-CUT USDA CHOICE BEEF
6 OZ | 40 8 OZ | 50

CHAR-GRILLED RIBEYE

HAND-CUT, CERTIFIED ANGUS BEEF RIBEYE
14 OZ | 50

STEAK ADD ONS

PEPPERCORNED WITH VELVETY RED WINE REDUCTION SAUCE 3, JUMBO SHRIMP SCAMPI 8

SOUPS, SIDES & SALADS

SEAFOOD GUMBO

CUP | 8

CRAWFISH ETOUFFEE

BOWL | 14

VEGETABLE MEDLEY - BAKED POTATO - WHIPPED SWEET POTATOES
CAJUN FRIES - GARLIC MASHED POTATOES

PREMIUM SIDES \$3 MORE

LOADED POTATO - GRIT CAKES - SWEET POTATO FRIES
JALAPEÑO CHEESE GRITS - ASPARAGUS - SAUTÉED MUSHROOMS

GARDEN SALAD 6

CAESAR SALAD 8

BLEU CHEESE WEDGE 9

DESSERTS

BREAD PUDDING | 9

NEW ORLEANS STYLE WITH GOLDEN RAISINS
AND RUM BUTTER SAUCE

CRÈME BRÛLÉE | 9

HOUSE-MADE WITH FRESH VANILLA BEAN,
CREAM & FRESH FRUIT

KEY LIME PIE | 9

HOUSE-MADE WITH FRESH KEY LIMES

FUDGE BROWNIE | 9

TRIPLE CHOCOLATE SERVED A LA MODE

CHEESECAKE | 9

NEW YORK STYLE WITH TOPPINGS

DESSERT SAMPLER | 12

BREAD PUDDING, KEY LIME PIE & BROWNIE A LA MODE

WARNING: THERE MAY BE 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
OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

- Wine Selection -

SPARKLING WINES & CHAMPAGNE

CHATEAU LAFAYETTE CALI	10 / 30
SAINT-HILAIRE FRANCE	42
VUEVE CLICQUOT FRANCE	95

WHITE WINES

ST. CHRISTOPHER RIESLING	10/30
BANFI SAN ANGELO PINOT GRIGIO	11/33
HONIG SAUVIGNON BLANC	14/45
CANYON ROAD CHARDONNAY	8/20
KENDALL JACKSON CHARDONNAY	11/35
BUEHLER CHARDONNAY	45
PLUMP JACK CHARDONNAY	80
LANDRY PEACH MUSCADINE	9/27
LANDRY BLACKBERRY MERLOT	9/27
BERINGER WHITE ZINFANDEL	20
CANYON ROAD MOSCATO	8/20

RED WINES

BLACK RIVER ARG MALBEC	30
SCHUG CANEROS PINOT NOIR	70
BREAD & BUTTER PINOT NOIR	10/30
MEIOMI PINOT NOIR	12/36
LINE 39 MERLOT	8/20
DECOY MERLOT	36
LINE 39 CABERNET	8/20
BUEHLER CABERNET	20/58
DUCKHORN CABERNET	65
SILVEROAK CABERNET	110
CAKEBREAD CABERNET	110
CAYMUS CABERNET	120
STAG'S LEAP FAY CABERNET	160
CADE ESTATE CABERNET	165
PLUMP JACK CABERNET	195

WE REQUEST A 20% GRATUITY FOR ALL PARTIES OF SIX GUESTS OR MORE OR SPLIT CHECKS