

# Warehouse No. 1 Lunch Menu

## APPETIZERS

### **BITE-SIZE CATFISH**

SOUTHERN-FRIED CATFISH STRIPS SERVED WITH HOUSE-MADE COCKTAIL OR TARTAR SAUCE 20

### **SHRIMP MARTINI**

SIX JUMBO BOILED GULF SHRIMP WITH HOUSE-MADE COCKTAIL SAUCE SERVED IN A MARTINI GLASS 14

### **FRIED GREEN TOMATOES**

SERVED OVER MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE WITH REMOULADE SAUCE 12

### **CRAB CAKES**

THREE APPETIZER SIZE CRAB CAKES SERVED OVER MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE WITH REMOULADE SAUCE 24

## ENTRÉES

ALL ENTRÉES ARE SERVED WITH A SIDE & GARDEN SALAD  
MAY SUBSTITUTE AN ICEBERG WEDGE OR CAESAR SALAD FOR ADDITIONAL \$6

### **CATFISH & SHRIMP COMBO**

SOUTHERN CATFISH & JUMBO GULF SHRIMP SERVED FRIED, BLACKENED, OR GRILLED 20

### **SHRIMP & GRITS**

JUMBO GULF SHRIMP OVER JALAPEÑO CHEESE GRIT CAKES WITH A CREOLE CREAM SAUCE 24

### **JUMBO SHRIMP PLATTER**

SIX GULF SHRIMP FRIED, BLACKENED OR GRILLED SERVED WITH HOUSE-MADE COCKTAIL OR TARTAR SAUCE 20

### **CAJUN CATFISH**

PAN-SEARED SOUTHERN CATFISH TOPPED WITH CRAWFISH ETOUFFEE SERVED OVER JALAPEÑO CHEESE GRITS 20

### **CATFISH PLATE**

SOUTHERN CATFISH FRIED, BLACKENED OR GRILLED SERVED WITH HOUSE-MADE COCKTAIL OR TARTAR SAUCE 16

### **SEAFOOD PASTA**

SAUTEED SHRIMP & CRAWFISH TOSSED WITH CREOLE CREAM SAUCE OVER LINGUINE 20

### **NORWEGIAN SALMON**

PAN-SEARED MEDIUM, WITH BASIL AIOLI 22

### **CHICKEN BREAST**

BONELESS, SKINLESS BREAST GRILLED AND SERVED WITH OUR FRUIT SALSA 16

### **CENTER-CUT PORK CHOP**

BONE-IN CENTER-CUT PORK CHOP SERVED GRILLED 18

### **CHICKEN OR SHRIMP CAESAR**

CHOICE OF GRILLED CHICKEN OR SHRIMP TOSSED WITH HOUSE-MADE CAESAR DRESSING, BLACK OLIVES, PARMESAN CHEESE & CROUTONS 22

### **CITRUS GRILLED TUNA SALAD**

CILANTRO-LIME DRESSING, TOASTED PECANS, FETA CHEESE, BLUEBERRIES, STRAWBERRIES, & MANDARIN ORANGES 24

### **WAREHOUSE BURGER**

8OZ, FULLY DRESSED, CHEDDAR CHEESE ON A BRIOCHE BUN 16

### **WAREHOUSE CHICKEN SALAD**

SERVED WITH SEASONAL FRUIT OVER A BED OF LETTUCE WITH RASPBERRY VINAIGRETTE 14

### **CATFISH OR SHRIMP PO'BOY**

LETTUCE, TOMATO, PICKLE, RED ONION & MAYONNAISE SERVED ON FRESH GAMBINO FRENCH BREAD 16

## STEAKS AVAILABLE ON REQUEST

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

## SOUPS, SIDES & SALADS

SEAFOOD GUMBO      CHICKEN & SAUSAGE GUMBO      CRAWFISH ETOUFFEE  
CUP 9                      BOWL 15

### A LA CARTE HOUSE SIDES 5

STEAMED VEGETABLE MEDLEY - WHIPPED SWEET POTATOES - JALAPEÑO CHEESE GRITS  
FRENCH FRIES - SWEET POTATO FRIES - GARLIC MASHED POTATOES

GARDEN SALAD 6                      CAESAR SALAD 8                      ICEBERG WEDGE 10

HOUSE-MADE DRESSINGS: BALSAMIC, RANCH, 1000 ISLAND, BLUE CHEESE, ITALIAN, SESAME GINGER,  
CILANTRO LIME, HONEY MUSTARD, RASPBERRY VINAIGRETTE

## DESSERTS

### BREAD PUDDING

HOUSE-MADE NEW ORLEANS STYLE WITH GOLDEN  
RAISINS AND RUM BUTTER SAUCE 10

### KEY LIME PIE

HOUSE-MADE WITH FRESH KEY LIMES 10

### CHEESECAKE

NEW YORK STYLE WITH CHOICE OF  
STRAWBERRY, CHOCOLATE, OR TURTLE 10

### CRÈME BRÛLÉE

HOUSE-MADE SERVED WITH FRESH FRUIT 10

### FUDGE BROWNIE

HOUSE-MADE TRIPLE CHOCOLATE SERVED 10  
WITH VANILLA BEAN ICE CREAM

### STRAWBERRY PIE

HOUSE-MADE STRAWBERRY CUSTARD  
TOPPED WITH FRESH WHIPPED CREAM 10

## WINE SELECTIONS

### SPARKING WINE & CHAMPAGNE

ELYSEE BRUT FRANCE  
GLASS/SPLIT 10  
BOTTLE 30  
SAINT-HILAIRE FRANCE 42

### WHITE WINES

ST. CHRISTOPHER RIESLING 10 / 30  
RUFFINO PINOT GRIGIO 10 / 30  
HONIG SAUVIGNON BLANC 14 / 45  
HAVENSCOURT CHARDONNAY 8 / 25  
KENDALL JACKSON CHARDONNAY 11 / 35  
HAVENSCOURT MOSCATO 8 / 25

### RED WINES

HEAVYWEIGHT PINOT NOIR 9 / 30  
MEIOMI PINOT NOIR 12 / 42  
HEAVYWEIGHT MERLOT 9 / 30  
HEAVYWEIGHT CABERNET 9 / 30  
BUEHLER CABERNET 20 / 60



