

Warehouse No. 1 Lunch Menu

APPETIZERS

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

SHRIMP MARTINI

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

CRAB CAKES

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

ENTRÉES

ALL ENTREES ARE SERVED WITH A SIDE & HOUSE SALAD
MAY SUBSTITUTE AN ICEBERG WEDGE OR CAESAR SALAD FOR ADDITIONAL

CATFISH & SHRIMP COMBO

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

SHRIMP & GRITS

GULF SHRIMP OVER JALAPEÑO CHEESE GRIT CAKES WITH AN HERBED CREAM SAUCE

JUMBO SHRIMP PLATTER

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

CAJUN CATFISH

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

CATFISH PLATE

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

SEAFOOD PASTA

SAUTEED SHRIMP & CRAWFISH TOSSED WITH CREOLE CREAM SAUCE OVER LINGUINE

NORWEGIAN SALMON

PAN-SEARED MEDIUM, WITH BASIL AIOLI

CHICKEN BREAST

BONELESS, SKINLESS BREAST GRILLED AND SERVED WITH OUR FRUIT SALSA

CHICKEN OR SHRIMP CAESAR

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

CENTER-CUT PORK CHOP

BONE-IN CENTER-CUT PORK CHOP SERVED GRILLED

CITRUS Grilled Tuna Salad

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

WAREHOUSE BURGER

8 OUNCE, FULLY DRESSED, CHEDDAR CHEESE ON A BRIOCHE BUN

WAREHOUSE CHICKEN SALAD

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

CATFISH OR SHRIMP PO'BOY

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

STEAKS AVAILABLE ON REQUEST

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

SOUPS, SIDES & SALADS

SEAFOOD GUMBO

CHICKEN & SAUSAGE GUMBO

CRAWFISH ETOUFFEE

CUP

BOWL

A LA CARTE HOUSE SIDES

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

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

KEY LIME PIE

HOUSE-MADE WITH FRESH KEY LIMES

FUDGE BROWNIE

HOUSE-MADE TRIPLE CHOCOLATE SERVED
WITH VANILLA BEAN ICE CREAM

CHEESECAKE

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

NEW ORLEANS BEIGNETS

ESPRESSO CHOCOLATE DIPPING SAUCE

WINE SELECTIONS

SPARKING WINE & CHAMPAGNE

CHATEAU LAFAYETTE CALIFORNIA
GLASS/SPLIT
BOTTLE

SAINT-HILAIRE FRANCE

WHITE WINES

ST. CHRISTOPHER RIESLING

BANFI SAN ANGELO PINOT GRIGIO

HONIG SAUVIGNON BLANC

CANYON ROAD CHARDONNAY

KENDALL JACKSON CHARDONNAY

CANYON ROAD MOSCATO

RED WINES

BREAD & BUTTER PINOT NOIR

MEIOMI PINOT NOIR

LINE 39 MERLOT

LINE 39 CABERNET

BUEHLER CABERNET

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