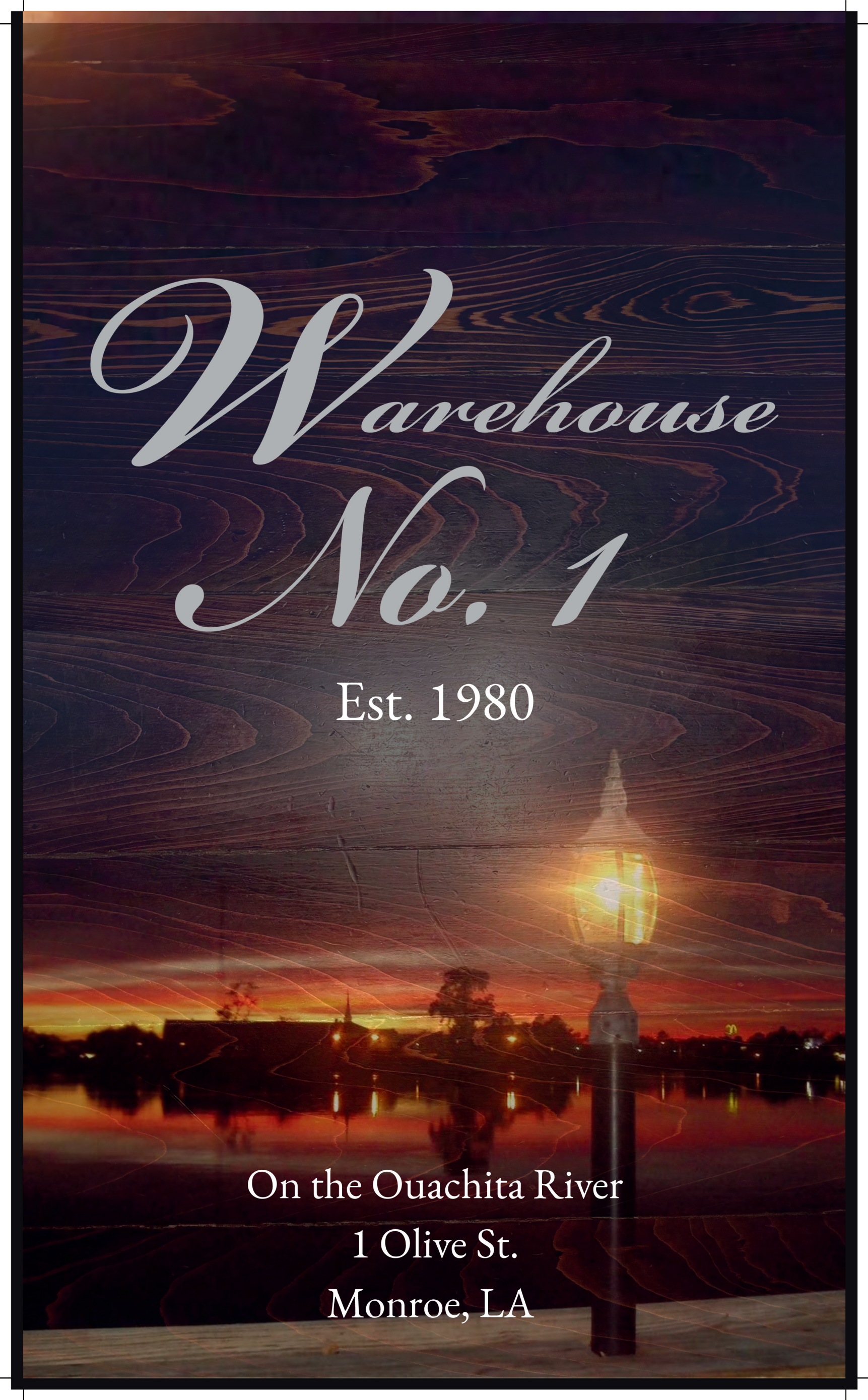




Warehouse No. 1

Est. 1980

On the Ouachita River

1 Olive St.

Monroe, LA

Since 1980, Warehouse No. 1 Has Been Serving Fresh Gulf Seafood, Signature Steaks, and Southern Favorites Along the Banks of the Ouachita River. Set in a Century-Old Cotton Warehouse, Our Menu Blends Louisiana Tradition With Timeless Hospitality — Always Crafted With the Finest Ingredients and Served With Care.

No. 1 Appetizers

Appetizer Tray

Mixed Platter of Fried Button Mushrooms, Fried Pickle Chips, Bite-Size Catfish, Boiled Royal Red Shrimp & Crispy Chicken Strips

36

Bite-Size Catfish

Southern-Fried Catfish Strips With House-Made Cocktail or Tartar Sauce

22

Coconut Shrimp

Gulf Shrimp Hand-Battered in Coconut and Panko Served with Orange Chili Marmalade

18

Fried Green Tomatoes

Served Crispy Over Mixed Greens Tossed In Balsamic Vinaigrette, With Remoulade Sauce

16

Shrimp Martini

Six Jumbo Royal Red Shrimp with House-Made Cocktail Sauce in a Martini Glass

16

Duck Wraps

Duck Breast Wrapped in Bacon & Stuffed with Jalapeño & Cream Cheese, Glazed with Pepper Jelly

22

Crawfish Queso Dip

Louisiana Crawfish Tails in a Creole Cheese Sauce, Baked & Served with House-Made Tortilla Chips

18

Crab Cakes

Served Crispy Over Mixed Greens Tossed in Balsamic Vinaigrette with a Side of Remoulade Sauce

24

Oysters on the Half Shell

Raw – ½ Dozen | 15 Dozen | 28

Baked – ½ Dozen | 18 Dozen | 34

Entrée Salads

Chicken or Shrimp Caesar Salad

Romaine, House-Made Caesar Dressing, Shaved Parmesan, Pepperoncini, and House-Made Croutons. Choice of Grilled Chicken or Gulf Shrimp.

24

Citrus Tuna or Salmon Salad

Mixed greens with Cilantro-Lime Dressing, Candied Pecans, Feta Cheese, Fresh Berries, and Mandarin Oranges. Choice of Ahi Tuna or Norwegian Salmon.

26

MAY OUR FOOD AND DRINK BE AS PLEASING TO YOU AS YOUR PATRONAGE IS TO US.

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.

No. 1 Entrées

ALL ENTRÉES INCLUDE A GARDEN SALAD AND SIDE
ITEMS MARKED WITH * INCLUDE A PREDETERMINED SIDE

Ouachita River Special

Southern-Fried Catfish, Jumbo Gulf Shrimp & Oysters, with House-Made Cocktail or Tartar Sauce
34

Catfish Platter

Fried, Grilled, or Blackened. With House-Made Cocktail or Tartar Sauce
28

Shrimp Platter

Gulf Shrimp, Fried, Boiled, Grilled or Blackened. Served with House-Made Cocktail or Tartar Sauce
28

Oyster Platter

Southern-Fried Gulf Oysters Served with House-Made Cocktail or Tartar Sauce
32

Catfish Sierra

Blackened Catfish Fillet Topped with Gulf Shrimp and a Creole Cream Sauce
30

Redfish Louisianne*

Lightly Blackened Redfish Topped with Crawfish Étouffée Over Jalapeño Cheese Grits
42

Shrimp & Grits*

Blackened Shrimp Over Our Jalapeño Cheese Grit Cakes, Topped With a Rich Creole Cream Sauce
30

Norwegian Salmon*

Pan-Seared and Served with Jalapeño Cheese Grits, Fresh Asparagus, & Topped with Basil Aioli
32

Chicken Breast

Boneless, Skinless Breast Grilled with Three Citrus Glaze
24

Eggplant Pontchartrain*

Crispy Eggplant Medallions, Crawfish Cream Sauce, Blackened Gulf Shrimp & Jumbo Lump Crab Over Buttered Angel Hair Pasta
38

Steaks & Lobster

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

Filet Mignon

Barrel-Cut USDA Choice Beef
6 oz | 45 8 oz | 55

Peppercorn Filet

Our Signature Peppercorn Sauce
6 oz | 50 8 oz | 60

Lobster Tail

Broiled Maine Lobster Tail
10 oz | 60

Char-Grilled Ribeye

Hand-cut Certified Angus Beef Ribeye
16 oz | 56

Steak & Lobster

10 oz Broiled Lobster Tail Served with Your Choice of Steak
6 oz | 85 8 oz | 95 16 oz | 96

Add-Ons

Peppercorn Sauce | 5 Burgundy Mushrooms | 6 Jumbo Gulf Shrimp | 12
Jumbo Lump Crab | 18 Bayou Oscar | 22 Lobster Tail | 45

TURN TO THE BACK PAGE FOR SIDES, DESSERTS, AND SIGNATURE COCKTAILS.

Soups, Sides, & Salads



Soups

Cup | 10 Bowl | 16

Seafood Gumbo Chicken & Sausage Gumbo Crawfish Étouffée

House Sides - 6

Whipped Sweet Potatoes • French Fries • Sweet Potato Fries

Garlic Mashed Potatoes • Baked Potato (Loaded +\$2)

Grit Cakes • Jalapeño Cheese Grits

Seasonal Vegetables • Asparagus • Sautéed Mushrooms

Salads

Garden | 6 Caesar | 10 Iceberg Wedge | 12

Salad Dressings

Balsamic • Ranch • 1000 Island • Blue Cheese • Italian
Cilantro Lime • Honey Mustard • Raspberry Vinaigrette

Desserts

\$20 Outside Dessert Fee

Crème Brûlée | 12

House-Made, Served with Fresh Fruit

Key Lime Pie | 12

House-Made with Fresh Key Limes
with Fresh Whipped Cream

Cheesecake | 12

House-made with Choice of
Strawberry, Chocolate, or Turtle

Bread Pudding | 12

House-Made with Raisins and Rum
Butter Sauce

Fudge Brownie | 12

House-Made Triple Chocolate Served
with Vanilla Ice Cream

No. 1 Cocktails

Ask Your Server About Our Full Bar Menu — Including Handcrafted Cocktails, Premium Spirits, Non-Alcoholics, and Wine Selections.

No. 1 Old Fashioned

Buffalo Trace Bourbon, Luxardo Simple
Syrup, House Bitters, Orange Twist

16

Smoked +2

Moccasins Margarita

Silver Tequila, Jalapeño, Lime,
Agave, Tajín Rim

16

Olive St. Martini

Tito's Vodka, Shaken and Served Chilled with
House-Made Blue Cheese-Stuffed Olives

16

Monroe Margatini

Patrón Silver, Cointreau, Freshly Squeezed
Lime Juice, Salt Rim

16

WE RESERVE THE RIGHT TO ADD GRATUITY TO PARTIES OF 6 OR MORE AND TO ANY SPLIT CHECKS.

Follow Warehouse No. 1



www.warehouseno1.com



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