

## 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

### Crawfish Queso Dip

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

18

### Shrimp Martini

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

16

### Fried Green Tomatoes

Served Over Mixed Greens Tossed in Balsamic  
Vinaigrette, Topped with Remoulade Sauce

16

### Bite-Size Catfish

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

22

### Duck Wraps

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

22

### Crab Cakes

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

24

## No. 1 Entrées

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

### Cajun Catfish\*

Pan-seared Catfish Topped with Crawfish  
Étouffée over Jalapeño Cheese Grits

20

### Catfish & Shrimp Combo

Southern Catfish & Jumbo Gulf Shrimp  
Fried, Blackened, or Grilled

20

### Catfish Plate

Fried, Blackened, or Grilled with House-Made  
Cocktail or Tartar Sauce

16

### Jumbo Shrimp Platter (6)

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

18

### Catfish or Shrimp Po'Boy

Lettuce, Tomato, Pickle & Mayo on  
French Bread

16

### Salisbury Steak\*

House-Ground Ribeye, Garlic Mashed Potatoes,  
Sautéed Vegetables, and Brown Gravy

18

### Warehouse Burger

8oz House Ground Ribeye, Fully Dressed,  
Topped with Cheddar on a Toasted Bun

16

### Shrimp & Grits\*

Jumbo Gulf Shrimp over Jalapeño Cheese  
Grit Cakes With Creole Cream Sauce

24

### Norwegian Salmon

Pan-seared and Finished with  
House Basil Aioli

24

### Louisiana Crawfish Fettucine\*

Fettucine Tossed with Creole Crawfish Alfredo,  
Diced Tomatoes, & Topped with Crispy Fried  
Crawfish Tails

20

### Chicken Picatta

Sautéed Chicken Breast Served Over Fettucine  
Pasta, Finished with A Lemon Caper Sauce and  
Served with Asparagus.

18

### Warehouse Chicken Salad\*

Served with Seasonal Fruit Over a Bed of Lettuce  
with Raspberry Vinaigrette

16

### Chicken Breast

Grilled, Boneless Chicken Breast with a Three  
Citrus Glaze. Served with a Side of Fruit Salsa

16

### Chicken or Shrimp Caesar Salad\*

Grilled, Tossed with Caesar Dressing, Parmesan,  
House-Made Croutons, & Pepperoncini

24

### Citrus Tuna or Salmon Salad\*

Cilantro-Lime Dressing, Candied Pecans, Feta,  
Blueberries, Strawberries & Mandarin Oranges

24

**STEAKS AVAILABLE ON REQUEST. STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED.**

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.

## Soups

Cup 10 • Bowl 16

Chicken & Sausage Gumbo

Seafood Gumbo

Crawfish Étouffée

## À La Carte Sides - 6

Sweet Potato Fries

Jalapeño Cheese Grits

French Fries

Whipped Sweet Potatoes

Seasonal Vegetables

Garlic Mashed Potatoes

## Side Salads

Garden Salad – 6

Caesar Salad – 10

Iceberg Wedge – 12

## Salad Dressings

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

## Desserts

**\$20 Outside Dessert Fee**

### Cheesecake

New York Style with Choice of Strawberry,  
Chocolate, or Turtle Toppings 12

### Strawberry Pie

House-Made Strawberry Custard, Topped  
with Fresh Whipped Cream 12

### Key Lime Pie

House-Made with Fresh Key Limes, Topped  
with Fresh Whipped Cream 12

### Crème Brûlée

House-Made, Served with Fresh Fruit 12

### Bread Pudding

New Orleans-style with Raisins &  
Rum Butter Sauce 12

### Fudge Brownie

Triple Chocolate Brownie Served with  
Vanilla Bean Ice Cream 12

## Lunch Cocktails

**Ask Your Server About Our Full Bar Menu — Including Handcrafted  
Cocktails, Mocktails, Premium Spirits, and Wine Selections.**

### Bloody Mary

A Rich, Savory Mix With a Southern Kick  
Topped With Crisp, House-Selected Garnishes

10

### Mimosa

Champagne Blended With Fresh Citrus.  
Elegant and Refreshing 8

### White Wines

• Ruffino Pinot Grigio — 10 / 30

• Kendall Jackson Chardonnay — 11 / 35

• Honig Sauvignon Blanc — 14 / 45

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



[www.warehouseno1.com](http://www.warehouseno1.com)



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