

# Warehouse No. 1 Restaurant

## APPETIZERS

### APPETIZER TRAY

MIXED PLATTER OF FRIED BUTTON MUSHROOMS, FRIED PICKLE CHIPS  
BITE-SIZE CATFISH, BOILED GULF SHRIMP & CRISPY CHICKEN STRIPS | 35

### BITE-SIZE CATFISH

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

### COCONUT SHRIMP

GULF SHRIMP LIGHTLY BATTERED IN COCONUT &  
PANKO BREADCRUMBS SERVED WITH RED CHILI  
ORANGE MARMALADE | 18

### WAREHOUSE BAKED OYSTERS

HALF DOZEN | 20      DOZEN | 32

### SHRIMP MARTINI

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

### FRIED GREEN TOMATOES

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

### CRAB CAKES

SERVED CRISPY OVER MIXED GREENS TOSSED IN  
BALSAMIC VINAIGRETTE WITH REMOULADE SAUCE | 24

### OYSTERS ON THE HALF SHELL

HALF DOZEN | 14      DOZEN | 26

### DUCK WRAPS

JALAPENO, CREAM CHEESE STUFFED DUCK BREAST  
WRAPPED IN BACON & SWEET CHILI SAUCE | 20

## ENTRÉES

*ALL ENTREES ARE SERVED WITH SIDE & GARDEN SALAD. MAY SUBSTITUTE A WEGDE OR CAESAR SALAD FOR \$6  
ENTREES WITH \* HAVE A PREDETERMINED SIDE*

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

### CATFISH SIERRA

FILLET OF BROILED CATFISH TOPPED WITH GULF SHRIMP  
& A CREOLE CREAM SAUCE | 30

### CATFISH PLATTER

TWO SOUTHERN CATFISH FILLETS, PREPARED FRIED,  
GRILLED OR BLACKENED SERVED WITH HOUSE-MADE  
COCKTAIL OR TARTAR SAUCE | 28

### OUACHITA RIVER SPECIAL

SOUTHERN-FRIED CATFISH, JUMBO GULF SHRIMP &  
OYSTERS SERVED WITH HOUSE-MADE COCKTAIL OR  
TARTAR SAUCE | 32

### EGGPLANT PONTCHARTRAIN \*

CRISPY EGGPLANT MEDALLIONS TOPPED WITH CRAWFISH  
CREAM SAUCE, BLACKENED GULF SHRIMP & JUMBO LUMP  
CRAB SERVED OVER BUTTERED LINGUINE PASTA | 36

### SHRIMP & GRITS \*

LIGHTLY BLACKENED GULF SHRIMP, OVER FRIED  
JALAPEÑO GRIT CAKES, WITH A  
CREOLE CREAM SAUCE | 30

### SHRIMP PLATTER

GULF SHRIMP PREPARED FRIED, BOILED, GRILLED  
AND/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

### CHICKEN BREAST

BONELESS, SKINLESS BREAST, GRILLED WITH  
THREE CITRUS GLAZE &  
SERVED WITH OUR FRUIT SALSA | 24

### **NORWEGIAN SALMON \***

PAN-SEARED MEDIUM OVER A BED OF  
JALAPENO-CHEESE GRITS WITH  
FRESH ASPARAGUS & BASIL AIOLI | 32

### **REDFISH LOUISIANNE \***

LIGHTLY BLACKENED, TOPPED WITH  
CRAWFISH ETOUFFEE SERVED OVER  
JALAPEÑO-CHEESE GRITS | 35

### **CITRUS GRILLED TUNA SALAD \***

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

### **CHICKEN OR SHRIMP CAESAR SALAD \***

CHOICE OF GRILLED CHICKEN OR GULF SHRIMP WITH  
HOUSE-MADE CAESAR DRESSING, BLACK OLIVES,  
PARMESAN CHEESE, & CROUTONS | 24

## **STEAKS**

**STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED**

### **FILET MIGNON**

CENTER-CUT USDA CHOICE BEEF  
6 OZ | 42      8 OZ | 52

### **CHAR-GRILLED RIBEYE**

HAND-CUT CERTIFIED ANGUS BEEF RIBEYE  
14 OZ | 52

### **STEAK ADD ONS**

PEPPERCORN SAUCE | 5      OR      JUMBO GULF SHRIMP | 10

### **STEAK & LOBSTER**

8OZ BROILED LOBSTER TAIL SERVED WITH CHOICE OF STEAK  
6 OZ FILET | 82      8 OZ FILET | 92      14 OZ RIBEYE | 92

## **SOUPS, SIDES & SALADS**

SEAFOOD GUMBO

CHICKEN & SAUSAGE GUMBO

CRAWFISH ETOUFFEE

CUP | 9

BOWL | 15

VEGETABLE MEDLEY - BAKED POTATO - WHIPPED SWEET POTATOES  
FRENCH FRIES - GARLIC MASHED POTATOES | 5

### **PREMIUM SIDES**

LOADED POTATO - GRIT CAKES -  
JALAPEÑO CHEESE GRITS - ASPARAGUS - SAUTÉED MUSHROOMS | 7

GARDEN SALAD 6

CAESAR SALAD 8

BLEU CHEESE WEDGE 10

## **DESSERTS**

### **BREAD PUDDING | 10**

HOUSE-MADE WITH GOLDEN RAISINS  
AND RUM BUTTER SAUCE

### **KEY LIME PIE | 10**

HOUSE-MADE WITH FRESH KEY LIMES

### **CHEESECAKE | 10**

NEW YORK STYLE WITH CHOICE OF TOPPINGS  
STRAWBERRY, CHOCOLATE, TURTLE

### **CRÈME BRÛLÉE | 10**

HOUSE-MADE SERVED WITH FRESH FRUIT

### **FUDGE BROWNIE | 10**

HOUSE-MADE TRIPLE CHOCOLATE SERVED  
WITH VANILLA ICE CREAM

### **STRAWBERRY PIE | 10**

HOUSE-MADE STRAWBERRY CUSTARD

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.

