

APPETIZERS

APPETIZER TRAY

MIXED PLATTER OF BAKED OYSTERS, FRIED BUTTON MUSHROOMS, BITE-SIZE CATFISH,
BOILED SHRIMP & CRISPY CHICKEN STRIPS | 20

BITE-SIZE CATFISH | 12
CRAWFISH BASKET | 15
CRISPY GULF OYSTERS | 15
WITH TARTAR OR COCKTAIL SAUCE

CAJUN SHRIMP
FRIED GULF SHRIMP TOSSED IN SRIRACHA-AIOLI
SERVED WITH CRISPY ARTICHOKE &
BELL PEPPER STRIPS | 14

FRIED GREEN TOMATOES
SERVED OVER MIXED GREENS TOSSED
IN BALSAMIC VINAIGRETTE, WITH HOUSE-MADE
REMOULADE SAUCE | 9

CRAB CAKES
JUMBO LUMP CRABMEAT, FRIED CRISPY AND SERVED
OVER MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE
WITH HOUSE-MADE REMOULADE SAUCE | 14

FRESH GULF OYSTERS

OYSTER SAMPLER

TRADITIONAL ROCKEFELLER, BIENVILLE & OUR ORIGINAL BAKED
HALF DOZEN | 18 DOZEN | 24

WAREHOUSE BAKED OYSTERS
OUR SECRET RECIPE BAKED TO PERFECTION
HALF DOZEN | 15 DOZEN | 22

ON THE HALF SHELL
WITH COCKTAIL SAUCE & HORSERADISH
HALF DOZEN | 10 DOZEN | 18

OYSTERS BIENVILLE
NEW ORLEANS ORIGINAL
HALF DOZEN | 18 DOZEN | 24

OYSTERS ROCKEFELLER
TRADITIONAL-STYLE
HALF DOZEN | 18 DOZEN | 24

ENTRÉES

*ALL ENTRÉES ARE SERVED WITH HUSHPUPIES, HOUSE SALAD AND SIDE. THE CAESAR OR
WEDGE SALAD MAY BE SUBSTITUTED FOR THE HOUSE SALAD AT AN ADDITIONAL COST (3)*

CATFISH SIERRA
JUMBO SHRIMP & LUMP CRABMEAT IN AN HERBED
CREAM SAUCE OVER A FILLET OF BAKED CATFISH | 21

SHRIMP & GRITS
BLACKENED JUMBO SHRIMP, OVER FRIED JALAPEÑO
GRIT CAKES, WITH AN HERBED CREAM SAUCE | 25

CATFISH PLATTER
TWO FILLETS, PREPARED SOUTHERN-FRIED, GRILLED
OR BLACKENED | 18

SHRIMP PLATTER
JUMBO SHRIMP PREPARED FRIED, BOILED,
SCAMPI, GRILLED AND/OR BLACKENED | 22

OUACHITA RIVER SPECIAL
SOUTHERN-FRIED CATFISH, JUMBO SHRIMP & GULF
OYSTERS WITH COCKTAIL & TARTAR SAUCES | 25

OYSTER PLATTER
GULF OYSTERS LIGHTLY BREADED IN
YELLOW CORN FLOUR | 22

PASTA SCAMPI
LINGUINE TOSSED IN LIGHT CITRUS-GARLIC BUTTER WITH
SAUTÉED ARTICHOKE & MUSHROOMS,
TOMATOES, SCALLIONS & PARMESAN CHEESE
CHICKEN | 18 SHRIMP | 25

REDFISH SUPREME
PAN-SEARED REDFISH WITH JUMBO SHRIMP,
LUMP CRABMEAT, PEPPERS, MUSHROOMS &
DIJON CREAM SAUCE | 28

NORWEGIAN SALMON

WILD-CAUGHT SALMON, SEARED MEDIUM,
OVER A BED OF JALAPEÑO-CHEESE GRITS WITH
FRESH SAUTÉED ASPARAGUS & BASIL AIOLI | 25

REDFISH LOUISIANNE

LIGHTLY BLACKENED, TOPPED WITH CRAWFISH
ETOUFFEE SERVED OVER JALAPEÑO-CHEESE GRITS | 28

CHICKEN BREAST

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

BLACKENED REDFISH

BLACKENED WITH OUR HOUSE SEASONING | 22

CHICKEN OR SHRIMP CAESAR

HOUSE-MADE CAESAR DRESSING, BLACK OLIVES,
PARMESAN CHEESE & CROUTONS
CHICKEN | 15 SHRIMP | 18

CITRUS GRILLED TUNA SALAD

CILANTRO-LIME DRESSING, TOASTED PECANS, FETA
CHEESE, CRAISINS & MANDARIN ORANGES | 18

STEAKS

STEAKS COOKED MEDIUM WELL AND OVER ARE NOT GUARANTEED

CENTER-CUT FILET MIGNON

USDA CHOICE BEEF

6 OZ | 30 8 OZ | 35

FILET OSCAR

LUMP CRABMEAT, ASPARAGUS & HOLLANDAISE SAUCE

6 OZ | 36 8 OZ | 41

PEPPERCORN FILET

A VELVETY RED WINE REDUCTION WITH CRACKED PEPPER

6 OZ | 33 8 OZ | 38

RIBEYE

CERTIFIED ANGUS BEEF

14 OZ | 32

STEAK & SHRIMP

CHOICE OF STEAK & JUMBO SHRIMP SCAMPI

6 OZ FILET | 36 8 OZ FILET | 41 RIBEYE | 38
NEW YORK STRIP | 32 8 OZ SIRLOIN | 22

NEW YORK STRIP

CERTIFIED ANGUS BEEF

12 OZ | 26

SOUPS & SIDES

SEAFOOD GUMBO

CUP | 8

CRAWFISH ETOUFFEE

CORN & CRAB BISQUE

BOWL | 14

VEGETABLE MEDLEY - BAKED POTATO - WHIPPED SWEET POTATOES - RICE PILAF - CAJUN FRIES - GARLIC MASHED POTATOES

FOR AN ADDITIONAL COST OF 2

LOADED POTATO - GRIT CAKES - SWEET POTATO FRIES - JALAPEÑO-CHEESE GRITS - ASPARAGUS - SAUTÉED MUSHROOMS

DESSERTS

BREAD PUDDING | 8

CRÈME BRÛLÉE | 8

KEY LIME PIE | 8

FUDGE BROWNIE | 8

A LA MODE

CHEESECAKE | 8

WITH TOPPING

DESSERT SAMPLER | 10

KEY LIME PIE, BREAD PUDDING,
FUDGE BROWNIE

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.

Warehouse No. 1 Restaurant

- Wine Selection -

SPARKLING WINES & CHAMPAGNE

WILLIAM WYCLIFFE BRUT	8/28
KORBEL SPLIT BRUT	10
SAINT-HILAIRE BRUT	33
RUFFINO PROSECCO	33
KORBEL CHARDONNAY	35
DOM PERIGNON BRUT	195

WHITE WINES

LANDRY PEACH MUSCADINE	8/24
LANDRY ROSE	8/24
BERINGER WHITE ZINFANDEL	6/18
CANYON ROAD MOSCATO	6/18
BILTMORE RIESLING	8/24
BANFI SAN ANGELO PINOT GRIGIO	11/33
HONIG SAUVIGNON BLANC	9/27
CANYON ROAD CHARDONNAY	6/18
KENDALL JACKSON CHARDONNAY	10/30
SONOMA CUTRER CHARDONNAY	12/36
NICKEL & NICKEL CHARDONNAY	80

RED WINES

TROUBLE MAKER BLEND	14/42
ANTIGAL 1 UNO MALBEC	9/27
HAVENSCOURT PINOT NOIR	6/18
BREAD & BUTTER PINOT NOIR	9/27
MEIOMI PINOT NOIR	12/36
LA TERRE MERLOT	6/18
LANDRY BLACKBERRY MERLOT	8/24
DECOY MERLOT	11/35
ST. FRANCIS MERLOT	12/36
LA TERRE CABERNET	6/18
LOUIS M. MARTINI CABERNET	12/36
ST. FRANCIS CABERNET	13/39
BUEHLER CABERNET	15/45
DUCKHORN CABERNET	55
SILVEROAK CABERNET	88
CAYMUS CABERNET	90
NICKEL & NICKEL CABERNET	128
STAG'S LEAP FAY CABERNET	130
PLUMP JACK CABERNET	154