

Warehouse No. 1 Restaurant

APPETIZERS

APPETIZER TRAY

MIXED PLATTER OF BACON-WRAPPED QUAIL BITES, FRIED BUTTON MUSHROOMS,
BITE-SIZE CATFISH, BOILED SHRIMP & CRISPY CHICKEN STRIPS | 35

BITE-SIZE CATFISH

SOUTHERN-FRIED CATFISH STRIPS SERVED WITH
TARTAR OR COCKTAIL SAUCE | 18

FRIED GREEN TOMATOES

SERVED OVER MIXED GREENS TOSSED IN BALSAMIC
VINAIGRETTE, WITH REMOULADE SAUCE | 9

CAJUN SHRIMP

TOSSED IN SRIRACHA-AIOLI SERVED WITH CRISPY
ARTICHOKES & BELL PEPPER STRIPS | 15

CRAB CAKES

SERVED CRISPY OVER MIXED GREENS TOSSED IN
BALSAMIC VINAIGRETTE WITH REMOULADE SAUCE | 15

WAREHOUSE BAKED OYSTERS

HALF DOZEN | 15 DOZEN | 22

OYSTERS ON THE HALF SHELL

HALF DOZEN | 10 DOZEN | 18

ENTRÉES

ALL ENTREES ARE SERVED WITH SIDE & GARDEN SALAD. MAY SUBSTITUE A WEGDE OR CAESAR SALAD FOR \$3

CATFISH SIERRA

SHRIMP & LUMP CRABMEAT IN AN HERBED
CREAM SAUCE OVER A FILLET OF BROILED
SOUTHERN CATFISH | 25

SHRIMP & GRITS

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

CATFISH PLATTER

TWO SOUTHERN CATFISH FILLETS, PREPARED FRIED,
GRILLED OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE | 22

SHRIMP PLATTER

SHRIMP PREPARED FRIED, BOILED, GRILLED
AND/OR BLACKENED SERVED WITH
COCKTAIL OR TARTAR SAUCE | 22

OUACHITA RIVER SPECIAL

SOUTHERN-FRIED CATFISH, SHRIMP & OYSTERS SERVED
WITH COCKTAIL OR TARTAR SAUCE | 25

OYSTER PLATTER

CRISPY SOUTHERN-FRIED GULF OYSTERS SERVED
WITH COCKTAIL OR TARTAR SAUCE | 25

PASTA SCAMPI

CHOICE OF CHICKEN OR SHRIMP TOSSED WITH
LINGUINE IN A LIGHT CITRUS-GARLIC BUTTER SAUCE,
SAUTÉED ARTICHOKES, MUSHROOMS, TOMATOES,
SCALLIONS & PARMESAN CHEESE | 25

CHICKEN BREAST

BONELESS, SKINLESS BREAST, GRILLED AND
SERVED WITH OUR FRUIT & VEGETABLE SALSA | 18

CITRUS GRILLED TUNA SALAD

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

CHICKEN OR SHRIMP CAESAR SALAD

CHOICE OF GRILLED CHICKEN OR SHRIMP WITH
HOUSE-MADE CAESAR DRESSING, BLACK OLIVES,
PARMESAN CHEESE & CROUTONS | 18

NORWEGIAN SALMON
PAN-SEARED MEDIUM OVER A BED OF
JALAPENO-CHEESE GRITS WITH
FRESH ASPARAGUS & BASIL AIOLI | 25

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

STEAKS

STEAKS COOKED OVER MEDIUM ARE NOT GUARANTEED

STEAK & SHRIMP

CHOICE OF STEAK & SHRIMP SCAMPI
6 OZ FILET | 41 8 OZ FILET | 49
RIBEYE | 51 NEW YORK STRIP | 41

FILET MIGNON

CENTER-CUT USDA CHOICE BEEF
6 OZ | 35 8 OZ | 43

CHAR-GRILLED RIBEYE

HAND-CUT, CERTIFIED ANGUS BEEF RIBEYE
14 OZ | 45

PEPPERCORN FILET MIGNON

A VELVETY RED WINE REDUCTION
WITH CRACKED PEPPERCORNS
6 OZ | 38 8 OZ | 46

NEW YORK STRIP

HAND-CUT, CERTIFIED ANGUS BEEF
12 OZ | 35

SOUPS & SIDES

SEAFOOD GUMBO **CRAWFISH ETOUFFEE** **CORN & CRAB BISQUE**
CUP | 8 BOWL | 14

VEGETABLE MEDLEY - BAKED POTATO - WHIPPED SWEET POTATOES
CAJUN FRIES - GARLIC MASHED POTATOES – MAC & CHEESE

PREMIUM SIDES \$2 MORE

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

DESSERTS

BREAD PUDDING | 8
NEW ORLEANS STYLE WITH GOLDEN RAISINS
AND RUM BUTTER SAUCE

CRÈME BRÛLÉE | 8
HOUSE-MADE WITH FRESH VANILLA BEAN,
CREAM & FRESH FRUIT

KEY LIME PIE | 8
HOUSE-MADE WITH FRESH KEY LIMES

FUDGE BROWNIE | 8
TRIPLE CHOCOLATE SERVED A LA MODE

CHEESECAKE | 8
NEW YORK STYLE WITH TOPPINGS

DESSERT SAMPLER | 10
BREAD PUDDING, KEY LIME PIE & BROWNIE A LA MODE

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.

- Wine Selection -

SPARKLING WINES & CHAMPAGNE

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|-------------------|------|------|
| CHATEAU LAFAYETTE | BRUT | 8/28 |
| SAINT-HILAIRE | BRUT | 33 |
| DOM PERIGNON | BRUT | 195 |

WHITE WINES

| | | |
|------------------|-------------------|-------|
| LANDRY | PEACH MUSCADINE | 8/24 |
| LANDRY | BLACKBERRY MERLOT | 8/24 |
| MILBRANDT | ROSE | 11/33 |
| BERINGER | WHITE ZINFANDEL | 8/18 |
| CANYON ROAD | MOSCATO | 8/18 |
| ST. CHRISTOPHER | RIESLING | 9/27 |
| BANFI SAN ANGELO | PINOT GRIGIO | 11/33 |
| HONIG | SAUVIGNON BLANC | 11/27 |
| CANYON ROAD | CHARDONNAY | 8/18 |
| KENDALL JACKSON | CHARDONNAY | 10/30 |
| BUEHLER | CHARDONNAY | 14/42 |
| PLUMP JACK | CHARDONNAY | 80 |

RED WINES

| | | |
|----------------|--------------|-------|
| BLISSFUL RED | BLEND | 9/27 |
| ALTOSUR | MALBEC | 9/27 |
| HAVENSCOURT | PINOT NOIR | 8/18 |
| BREAD & BUTTER | PINOT NOIR | 9/27 |
| MEIOMI | PINOT NOIR | 12/36 |
| LINE 39 | MERLOT | 8/18 |
| DECOY | MERLOT | 11/35 |
| LINE 39 | CABERNET | 8/18 |
| J. LOHR | CABERNET | 14/42 |
| BUEHLER | CABERNET | 15/45 |
| DUCKHORN | CABERNET | 55 |
| SILVEROAK | CABERNET | 88 |
| CAKEBREAD | CABERNET | 88 |
| CAYMUS | CABERNET | 90 |
| PLUMP JACK | CABERNET | 128 |
| STAG'S LEAP | FAY CABERNET | 130 |

WE REQUEST A 20% GRATUITY FOR ALL PARTIES OF EIGHT GUESTS OR MORE