

# Appetizers

## ***Appetizer Tray***

Mixed platter of bite-size catfish, boiled shrimp, fried mushrooms, chicken strips & marinated crab claws  
Serves 6-8 \$25.99 half Serves 2-5 \$14.99

## ***Fried Button Mushrooms***

A basket full of battered mushrooms with a spicy horseradish sauce  
\$5.99

## ***Fried Mozzarella Sticks***

Eight cheese sticks served with tangy marinara sauce  
\$7.99

## ***Crab Cake***

Fried crab cake served over balsamic vinaigrette-tossed greens & topped with remoulade sauce  
\$9.99

## ***Bite-Size Catfish***

Basket of crispy fried catfish strips served with tartar & cocktail sauces  
\$9.99

## ***Seafood Stuffed Mushrooms***

Large mushrooms with seafood stuffing, topped with parmesan cheese, & baked in a white wine butter sauce  
\$9.99

## ***Louisiana Oysters on the Half Shell***

Fresh-shucked & served with cocktail sauce & horseradish  
half dozen \$8.99 dozen \$12.99

## ***The "Original" Warehouse Baked Oysters***

Topped with our secret recipe & baked to perfection  
half dozen \$11.99 dozen \$16.99

## ***Boiled Shrimp Martini***

Jumbo boiled shrimp with your choice of cocktail or remoulade sauce  
\$9.99

## ***Crab Claws***

Colossal crab claws fried, marinated, or sautéed  
\$9.99

## ***Tuna Napoleon***

Blackened seared tuna on fried wontons with alfalfa sprouts & pickled ginger, topped with wasabi aioli  
\$9.99

# Soups & Salads

## ***Seafood Gumbo Frances***

Our founder's recipe!  
cup \$5.99 bowl \$7.99

## ***Ahi Tuna Salad***

House greens with feta cheese, toasted pecans, mandarin oranges & cilantro-lime dressing, topped with a tuna steak grilled to order  
\$14.99

## ***Corn & Crab Bisque***

Crabmeat with shoepeg corn & cream, finished with dry sherry  
cup \$5.99 bowl \$7.99

## ***Caesar Salad***

Fresh romaine lettuce, croutons, parmesan cheese, black olives, & Caesar dressing. Tossed to order  
With shrimp \$12.99  
With chicken \$10.99

# Entrees

## ***Ouachita River Special***

Southern-fried catfish, jumbo shrimp, & oysters with cocktail & tartar sauces  
\$18.99 with crab cake \$21.99

## ***Fried Shrimp Platter***

Jumbo shrimp battered & golden-fried  
\$18.99

## ***Grilled Shrimp***

Grilled jumbo shrimp served with Southwestern fruit & vegetable salsa  
\$18.99  
Available blackened for \$1.99 more

## ***Grilled Catfish***

Farm-raised fillets grilled to perfection & served with Southwestern fruit & vegetable salsa  
\$14.99  
Available blackened for \$1.99 more

## ***Fried Catfish Platter***

Southern-fried, farm-raised fillets  
regular \$14.99 large \$16.99

## ***Shrimp Sampler***

Jumbo shrimp for shrimp lovers—boiled, blackened, grilled, & fried  
\$24.99

## ***Fried Oyster Platter***

Louisiana oysters lightly breaded in corn flour  
\$14.99

## ***Grilled Chicken***

Boneless breast of chicken grilled & served with Southwestern fruit & vegetable salsa  
\$12.99  
Available blackened for \$1.99 more

## ***Pecan Catfish***

Fillet of farm-raised catfish breaded with pecan flour, pan-sautéed & topped with bourbon-pecan praline sauce  
\$18.99

## ***Catfish Sierra***

Shrimp & crabmeat in a cheese-blend cream sauce over a filet of baked catfish  
regular \$16.99 large \$19.99

### *Ahi Tuna Steak (Wild caught)*

Grilled fresh tuna with a cilantro-garlic chili pepper sauce, topped with toasted sesame seeds. Served with pickled ginger, wasabi, & Thai shrimp fried rice.

\$21.99

### *Stuffed Shrimp*

Jumbo shrimp with crabmeat & shrimp stuffing. Topped with a seafood cream sauce

\$21.99

### *Snapper Supreme*

Baked red snapper topped with sautéed crawfish, shrimp, crabmeat, mushrooms & our dijon cream sauce served over rice pilaf

\$24.99

### *Snapper Carrie*

Broiled red snapper topped with fresh lump crabmeat and wild mushrooms, laced with a herbed citrus Beurre Blanc sauce served over rice pilaf

\$24.99

### *Blackened Snapper*

Fillet of red snapper blackened with our house seasoning

\$19.99

### *Grilled Salmon (Wild caught)*

Fillet of salmon served over feta cheese grits with basil aioli and steamed asparagus

\$21.99

### *Pan-Sautéed Halibut (Wild caught)*

Fillet of halibut sautéed with artichokes, mushrooms, green onions & white wine

\$25.99

### *Pasta Rosalie*

Cream sauce with artichokes, sun-dried tomatoes, green onions, & mushrooms over linguine

With sautéed shrimp \$19.99

With sautéed chicken \$17.99

## Steaks

### *Mixed Grill Platter*

Fillet of catfish, 6 oz. filet mignon, and jumbo shrimp grilled to perfection

\$29.99

Available blackened for \$1.99 more

### *Filet Oscar*

Filet mignon topped with crabmeat, mushrooms & béarnaise sauce

6 oz. \$26.99

8 oz. \$29.99

### *Filet Mignon*

Filet mignon grilled to order

6 oz. \$22.99

8 oz. \$25.99

Available blackened for \$1.99 more

### *Peppercorn Filet*

Filet mignon coated in cracked black peppercorns & topped with a red wine reduction

6 oz. \$24.99

8 oz. \$27.99

### *Gourmet Delight*

Filet mignon with grilled jumbo shrimp

6 oz. \$26.99

8 oz. \$29.99

### *Ribeye*

Fresh-cut 14 oz. Certified Angus Beef ribeye grilled to order

\$25.99

Available blackened for \$1.99 more

## Kid's Menu

(Age 12 and under only)

All served with salad or fries

### *Bite-Size Catfish*

\$4.99

### *Chicken Strips*

\$4.99

### *Fried Popcorn Shrimp*

\$5.49

### *Grilled Cheese Sandwich*

\$3.99

### *Mac & Cheese*

\$3.99

## Desserts

### *Bread Pudding*

Homemade bread pudding with a custard sauce. Served plain or flaming with rum.

\$5.99

### *Bourbon Pecan Pie*

\$5.99

### *Homemade Cheesecake*

\$7.49 with topping

### *Peanut Butter Chocolate Landslide*

\$6.99

### *Chocolate Volcano*

\$7.49 with ice cream

### *Vanilla Ice Cream*

\$2.49

All entrees served with hushpuppies and choice of house salad or caesar salad. Also choice of baked potato, garlic mashed potatoes, french fries, rice pilaf, or vegetable medley. Stuffed potato, feta cheese grits, or steamed asparagus available for \$1.99 extra. Sautéed mushrooms or Thai Shrimp fried rice for \$3.99

Special celebration for birthdays & anniversaries. We reserve the right to add an 18% gratuity on large groups.

WARNING: There may be a 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, blood, or have other immune disorders, you should eat these products fully cooked.