

HUCK'S PLACE

LUNCH MENU

APPETIZERS

PEEL'EM AND EAT'EM SHRIMP

One dozen fresh gulf shrimp boiled in Huck's special blend of spices, ice-chilled and served with our housemade cocktail sauce. 9.95

BOUDIN (BOO-DAN) BALLS

Chicken, pork and rice dressing battered and deep-fried served with our housemade remoulade and beer mustard sauces. 8.95

CRAWFISH NACHOS

Our housemade potato chips topped with fried crawfish tails and a four-cheese remoulade sauce, garnished with diced tomatoes, green onions, and sour cream. 8.95

STEAK FRIES

Fresh fries topped with shredded beef, brown gravy and cheddar cheese. 9.99

DEEP FRIED PICKLES

A generous portion of sliced dill pickles hand-breaded and deep-fried, served with our housemade remoulade sauce. 6.95

FRIED CHEESE

Six hand-cut & hand-breaded sticks of mozzarella cheese, deep-fried and served with ranch or marinara. 8.95

HUCK'S CHICKEN WINGS

Eight (8) hand-breaded chicken wings, deep-fried and tossed in one of our housemade sauces: BBQ, Honey Creole, Buffalo, or Jalapeno White BBQ. Served with ranch or bleu cheese dipping sauce. 8.95

CRAWFISH TAILS

Hand-breaded and deep-fried, served with our housemade remoulade sauce. 8.95

Extra Dipping Sauces Available for 1.00

BASKETS

All baskets served with fries, cole slaw, and a hushpuppy. No substitutions.

CHICKEN TENDER BASKET

Three (3) chicken tenderloins breaded and fried to a golden crisp served with honey mustard dipping sauce. 10.95

FRIED SHRIMP BASKET

Fresh Gulf shrimp hand-battered and fried to a golden brown. 10.95

OYSTER BASKET

Fresh Gulf oysters battered with our special flour and deep fried. 12.95

FRIED CATFISH BASKET

Three (3) Mississippi farm-raised catfish fillets dusted and fried to perfection. 10.95

ENTRÉES

Add a side salad for \$1.99

SHRIMP & GRITS

A sauté of fresh jumbo gulf shrimp, Tasso ham, tomatoes, onions, bell peppers, mushrooms and cream served over white cheddar grits. 12.50

WHO DAT SHRIMP

Fresh gulf shrimp and andouille sausage simmered in a spicy creole beer broth served with boiled corn and potatoes. 12.99

RED BEANS & RICE

Huck's creole red beans with andouille sausage served with rice and jambalaya. 10.99

CATFISH TACOS

Crispy catfish and white BBQ slaw folded into flour tortillas served with house-made tortilla chips and queso. 9.95

STEAK TACOS

Two flour tortillas filled with blackened beef strips, corn relish, and bleu cheese crumbles served with house-made tortilla chips & queso. 11.95

CHICKEN & WAFFLES

Belgian-style waffles topped with honey creole fried chicken, finished with our honey pecan butter and powdered sugar. 11.95

SALADS

RAGIN' CAJUN SALAD

Mixed lettuce greens topped with Andouille sausage, boiled shrimp, red onions, red bell peppers, white cheddar cheese and fried okra croutons! Served with our creole mustard vinaigrette dressing on the side. 10.95

HUCK'S CHEF SALAD

Spinach, dried cranberries, pecans, gorgonzola cheese, boiled eggs and chunks of bacon with balsamic vinaigrette dressing on the side. 9.50

GRILLED TUNA SALAD

Our mixed lettuce greens topped with fresh grilled tuna cooked to order, corn relish, & chipotle ranch. 12.50

FIESTA SALAD

Seasoned sweet and sloppy beef, tomatoes, green onions, red beans, sour cream, avocado puree, cheese on fresh greens w/ tortilla frills and chipotle enchilada drizzle. 10.95

SOUTHSIDE SALAD

Grilled or fried chicken tossed in our popular roasted pecan honey butter on our mixed lettuce greens. 8.95

GRILLED CHICKEN CAESAR

Hearts of romaine topped with grilled chicken, parmesan cheese, and a boiled egg and our house Caesar dressing on the side. 9.95

STEAK & GREENS

Grilled steak tenders on a bed of fresh greens with bleu cheese crumbles, red onion, sweet peppers, pecans and balsamic dressing. 11.95

HOUSE SALAD

Fresh greens topped with grape tomatoes, red onions, croutons and white cheddar cheese. 4.95

Add Grilled or Fried Chicken 3.50,

Boiled, Grilled or Fried Shrimp 4.99

Crawfish Tails 4.99, Fried Oysters 6.99

BUFFALO SALAD

Our mixed lettuce greens topped with fried chicken tossed in our house buffalo sauce served with chipotle ranch dressing. 8.95

DRESSINGS

Balsamic Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Creole Mustard Vinaigrette, Honey Mustard, Italian, Oil & Vinegar, Ranch, Vidalia Onion Vinaigrette, Thousand Island, Cracked Peppercorn, Wine and Cheese

SOUPS

HUCK'S FAMOUS CHICKEN & SAUSAGE GUMBO

A dark roux blended with a sauté of fresh vegetables, Huck's special seasonings, roasted chicken, andouille sausage & served with white rice.
Cup 4.50 Bowl 5.99 W/ Salad 7.95

SHRIMP BISQUE

A creamy rich soup of puréed shrimp, blended spices and shrimp stock.
Cup 3.50 Bowl 4.99 W/ Salad 6.95

HUCK'S CHILI

Housemade with steak trimmings, ground beef and kidney beans with the perfect blend of chili, peppers and seasoning. Topped with cheese and onions.
Cup 2.99 Bowl 4.99 W/ Salad 6.95

All Burgers & Sandwiches Served with a Choice of Fries,
Baked Potato Salad or Our Housemade Chips

SANDWICHES

STEAK AND CHEESE

Sliced beef, sautéed onions, sweet bell peppers in Huck's special 'steak wash', smothered with cheese sauce served in a toasted New Orleans po-boy. 9.95

FRIED GREEN TOMATO BLT

Just like it says...served with Huck's remoulade sauce on the side. 7.95 Add a grilled chicken breast 3.50

HUCK-A-DILLA

Fresh ground beef between two toasted tortillas with pickles, caramelized onions, melted cheddar cheese, mayo, mustard and ketchup. 8.95

THE CLUB

House-roasted turkey, black forest ham, bacon, lettuce, tomato, Swiss and American cheese, and mayo served on toasted wheatberry bread. 8.50

BLACKENED CHICKEN

Blackened chicken, pecan-smoked bacon, lettuce, tomato, swiss cheese, and Huck's white BBQ sauce on jalapeno cheddar sour dough. 8.95

BUFFALO CHICKEN CLUB

Battered buffalo chicken breast on a jalapeno sourdough bun with bacon, lettuce, tomato, Swiss cheese and ranch dressing 8.95

THE VEGGIE

Roasted bell peppers, onions, mushrooms, artichoke hearts and provolone cheese on toasted wheatberry bread. 8.95

CRAWFISH PO'-BOY

Fried crawfish tails served on New Orleans French bread with tomato, lettuce and Huck's remoulade sauce on the side. 9.95

CATFISH PO'-BOY

Mississippi farm-raised catfish fillets dusted and fried to perfection, served on New Orleans French bread with tomato, lettuce and Huck's remoulade sauce on the side. 9.95

OYSTER PO'-BOY

Fresh Gulf oysters battered with our special flour and fried, served on New Orleans French bread with tomato, lettuce and Huck's remoulade sauce on the side. 12.50

SHRIMP PO'-BOY

Fried fresh Gulf shrimp served on New Orleans French bread with tomato, lettuce and Huck's remoulade sauce on the side. 9.95

SHRIMP REMOULADE PO'-BOY

Fresh Gulf shrimp sautéed with remoulade sauce, dressed with lettuce and tomato and served on toasted New Orleans French bread. 9.95

BURGERS

HUCK BURGER

Our signature three quarter (3/4) pound fresh ground burger cooked and dressed to order, served on a classic sesame seed bun. 10.50

BLACK & BLEU BURGER

Fresh ground beef burger blackened and topped with melted bleu cheese. 9.50

THE FIREJACKER

Fresh ground beef burger topped with pepper jack cheese, fried jalapenos, topped with buffalo sauce and served on a jalapeno cheddar bun with lettuce and tomato. 9.50

MUSHROOM SWISS BURGER

Fresh ground beef burger with Swiss cheese and sautéed mushrooms. Dressed the way you want it. 9.50

THE PATTY MELT

Fresh ground beef burger smothered between toasted wheatberry topped with caramelized onions and cheddar cheese. 9.50

R.B.R. BURGER

Fresh ground beef burger, black forest ham, fried egg, pecan smoked bacon, cream cheese, caramelized onions, mayo, mustard, ketchup. 10.95

SHRIMP REMOULADE BURGER

Topped with our shrimp remoulade and fried pickles. 9.50

BBQ BURGER

Topped with cheddar cheese, bacon, guacamole, fried onion strings, and our house BBQ sauce. 9.50

BACON EGG CHEESEBURGER

Topped with a fried egg, bacon, cheddar cheese, and dressed to order. 9.50

DESSERTS

HUCK'S FUDGE BROWNIE

Housemade brownie topped with vanilla ice cream, whipped topping and chocolate syrup. 5.99

CHOCOLATE CAKE ULTIMATE

Velvety chocolate mousse between layers of chocolate decadence and chocolate butter cake on a chocolate cookie crust finished with a chocolate ganache and chocolate chips. 6.50

SOUTHSIDE CHEESECAKE

Classic cheesecake drizzled with our signature roasted pecan honey butter. 6.50

HUCK'S FAMOUS BREAD PUDDING

New Orleans French bread soaked in a sweet milk custard baked and topped with bourbon sauce & powdered sugar! 5.99

BANANAS FOSTER CHEESECAKE

Caramel flavored cheesecake swirled with a banana puree, baked in a graham cracker crust and topped with caramel and whipped cream. 6.50

FRESH COBBLER 3.99

Blue Plate Lunch Specials

Includes Drink & Bread

Monday

Beef Fingers
Shrimp & Wild Rice
Casserole

Tuesday

Pork Roast & Gravy
Meatloaf

Wednesday

Fried Chicken
Chicken & Dumpling
Casserole

Thursday

Lasagna
Hamburger Steak & Gravy

Friday

Fried Catfish Filets
Baked Spaghetti

Vegetable Choices

MASHED POTATOES W/ GRAVY MAC & CHEESE SKILLET CORN FRIED OKRA GREEN BEANS TURNIP GREENS
BLACK-EYED PEAS CREOLE CABBAGE BAKED POTATO CASSEROLE SPECKLED BUTTER BEANS COLE SLAW SQUASH CASSEROLE
BROCCOLI & RICE FRIED GREEN TOMATOES POTATO SALAD

Meat & 2 Vegetables \$9.00, Meat & 3 Vegetables \$9.50, Vegetable Plate (choice of 4) \$9.00