

HUCK'S PLACE

Est. 2008

APPETIZERS

Boudin Balls 10.50

Chicken, Pork, and Rice dressing served with remoulade & beer mustard

Crawfish Tails 11.95

Hand-breaded served with remoulade sauce

Crawfish Nachos 14.95

House-made chips, fried crawfish tails, cheese, remoulade sauce, tomatoes, green onion, and sour cream

Fried Cheese 10.95

Hand-battered mozzarella served with ranch and marinara

Boiled Shrimp 15.95

Half pound jumbo shrimp served cold with cocktail sauce

Wings 13.95

Hand-battered wings tossed in our housemade sauces: BBQ, Honey Creole, Buffalo, or Jalapeno White BBQ

Shrimp and Crab Parmesan Dip 12.95

Shrimp, crab, parmesan cheese blend and served with toast points

Soul Dip 10.95

Turnip Greens, andouille, cream cheese, parmesan cheese

Burnt Ends and Bologna 14.95

Brisket burnt ends, and bologna sauteéd in our house BBQ sauce topped with white BBQ sauce and candied jalepenos

Fried Green Tomatoes 11.95

Topped with a shrimp remoulade

Sausage and Cheese Platter 15.95

Andouille, jalapeno cheddar, sharp cheddar, smoked gouda, pickles, toast points, BBQ, remoulade, & beer mustard

Who Dat Shrimp 11.95

Fried Shrimp tossed in house made honey creole sauce.

Creole Meatballs 12.50

Meatballs served in our sauce grillade

Brisket Tamales 12.50

Topped with chili & green onions

SALADS

Chicken Caesar Salad 15.50

Romaine, parmesan cheese, boiled eggs, croutons, caesar dressing. Topped with either grilled or fried chicken

Southside Salad 16.50

Mixed greens, white cheddar, tomatoes, croutons, grilled or fried chicken tossed in honey pecan sauce

Steak & Greens 23.50

Mixed greens, grilled steak, bleu cheese crumbles, red onion, red bell pepper, pecans served with balsamic vinaigrette

House Salad 9.95

Mixed greens, white cheddar cheese, tomatoes, croutons Add: Chicken 5.50, Shrimp 7.50, Crawfish tails 7.50, Oysters 8.50, Grilled Salmon 12.50

Balsamic Vinaigrette, Bleu Cheese, Caesar, Creole Mustard Vinaigrette, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette, Thousand Island

HANDHELD

Voted Best Burger in Mississippi 2024

The Huck Burger 14.95

Half pound certified Hereford beef, dressed all the way, american cheese, classic bun, & choice of side.

Blackened Chicken Sandwich 14.95

Blackened chicken breast, dressed with lettuce and tomato classic bun, side of remoulade sauce, & choice of side.

Po'Boy 14.50

Shrimp, crawfish, catfish, or oyster.

All Po'Boy's dressed w/ lettuce, tomato, & served with choice of side.

Bethany Flatbread 13.50

Chicken, andouille sausage, cheese sauce, Crystal hot sauce, mozzarella, & provolone

SOUPS

Red Beans & Rice 5.50/8.95

Shrimp Bisque 5.50/8.95

Chicken & Sausage Gumbo 5.50/8.95

Any bowl w/ side salad 13.50

Individuals may be at a higher risk for Food-Borne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Milk Products, Pork, Poultry, and Shellfish.

We sell U.S. and imported seafood.

Please notify management and/or waitstaff if you have any allergy concerns.

An 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

BEEF & PORK

Huck’s place was established with the goal of offering the best quality beef in our area. Huck’s Place has become recognized as one of the top places for beef in the South. We offer a product of the highest grade; aged beef that’s cut in house and served with our famous “Huck’s steak wash”. So, sit back and enjoy!

Voted Best Steak in Mississippi 2023

- Pop’s Chop 14oz 25.50
- Stuffed Pork Tenderloin 24.50
Stuffed with boudin & topped with cream sauce
- Ribeye 14oz 46.50
- Filet 6oz 37.95 10oz 49.95

- Blackened Filet Tips 28.50
- Roasted peppers & onions

CLASSIC STEAK ADDITIONS

- Hollandaise Sauce 4.00
- Jumbo Lump Crab 8.00
- Sauteed Mushrooms 4.00
- Sauce Nola 4.50
- Shrimp & Crab Parm 8.00
- Bleu Cheese 4.00
- Grilled Jumbo Shrimp (4) 7.50

HUCK’S PLACE DOES NOT GUARANTEE OR REPLACE ANY MEAT ORDERED MEDIUM WELL OR WELL DONE, NO EXCEPTIONS

CHICKEN

- Chicken Nola 19.95
Panéed breast, tasso cream sauce, shaved parmesan
- Southside Chicken 18.95
Hand-battered breast, roasted pecan honey butter sauce
- Bayou Chicken 19.50
Panéed breast, andouille, tomato cheese sauce

PASTA & GRITS

- Creole Chicken Pasta 18.95
Grilled chicken, tasso ham, holy trinity, spicy cream sauce, fettuccine
- Shrimp & Grits 22.50
Shrimp, tasso ham, holy trinity, mushrooms, sauce nola, & grits
- Grits & Grillade 19.95
Pork tenderloin, grits, & sauce grillade.
- Pasta Abigail 15.50
Meatballs, cream sauce, fettuccine
- Crawfish Fettuccine 19.50
Crawfish tails, andouille, tomato cheese sauce, fettuccine
- Beef Pappardelle 23.50
Beef tenderloin, bacon, spinach, mushroom, green onion, parmesan gorgonzola cream sauce

SIDES

- Extra Side: 4.50
- Garlic Mashed Potatoes, Dirty Rice,
- White Cheddar Grits, French Fries,
- Grilled Asparagus, Turnip Greens,
- Vegetable Medley, Green Beans,
- Sautéed Mushrooms, Baked Potato,
- Side Salad

FISH & SEAFOOD

- Redfish Ponchartrain 26.50
Lightly floured fillet, lump crab, sautéed shrimp, hollandaise sauce
- Catfish Nola 22.50
Blackened fillet, tasso cream sauce, & shaved parmesan
- Mahi Orleans 28.50
Blackened fillet, lump crab, & pistachio cream sauce
- Parmesan Crusted Mahi 28.50
Bronzed fillet, drawn lemon butter, & pistachio cream sauce
- Fresh Gulf Fish 24.50
Choice of Tuna, Mahi, or Redfish. Served either blackened or bronzed with drawn lemon butter.
- Grilled Catfish 21.50
Served either blackened or bronzed with drawn lemon butter
- Blackened Salmon 25.95
Rosemary tomato medley with angel hair pasta.
- Char Grilled Tuna 26.50
Bacon-wrapped sashimi steak, lump crab, & hollandaise sauce
- Seafood Fried Rice 26.50
Shrimp, crawfish tails, with our Huck’s blend seasoning

PLATTERS

- Shrimp & Catfish Platter 23.95
Six jumbo shrimp, three small catfish fillets, fried or grilled
Add fried oysters to any platter for 9.00
- Chicken Tender Platter 14.95
Three hand-battered fried tenders
All platters served with choice of side, salad, & hushpuppies