HUCK'S PLACE TAKEOUT

121 5th Street South 662-327-6500

APPETIZERS

BOUDIN BALLS

8.95

chicken, pork and rice dressing served with remoulade and beer mustard

SAUSAGE & CHEESE PLATTER 12.95

andouille, jalapeno cheddar, sharp cheddar, smoked gouda, pickles, toast points, bbq, remoulade, beer mustard

FRIED PICKLES 7.95

hand-battered dill pickles served with remoulade sauce

CRAWFISH NACHOS 11.50

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

CRAWFISH TAILS 9.95

hand-breaded served with remoulade sauce

FRIED CHEESE BITES 8.95

mozzarella hand-battered served with ranch or marinara

BOILED SHRIMP 12.95

Half pound jumbo red shrimp served cold with cocktail sauce

SMOKED TUNA DIP 10.50

Served with toast points

WINGS 12.95

eight hand-battered wings tossed in our housemade sauces: bbq, honey creole, buffalo, or jalapeno white bbq

SHRIMP & CRAB PARMESAN DIP 11.50

shrimp, crab, parmesan cheese blend, toast

BEEF BRISKET TAMALES 11.95

Topped with chili

SOUPS

RED BEANS & RICE SHRIMP BISOUE

CHICKEN & SAUSAGE GUMBO

Cup 4.50 Bowl 6.50 Bowl w/ Salad 8.00

Desserts

HUCK'S FUDGE BROWNIE 5.95
HUCK'S FAMOUS BREAD PUDDING 5.99
CHOCOLATE CAKE 6.50
SOUTHSIDE CHEESECAKE 6.50
FRESH COBBLER \$4.99

HANDHELDS

THE HUCK BURGER 12.95

three quarter pound, certified hereford beef, dressed all the way, American cheese, classic bun, served with choice of side

PO' BOY 11.95

lettuce, tomato with a choice of shrimp, crawfish tails, oysters, or catfish, served with choice of side

BETHANY FLATBREAD 11.95

chicken, andouille sausage, cheese sauce, crystal hot sauce, mozzarella, provolone

ZYDECO FLATBREAD 11.95

shrimp, remoulade, tomato, mozzarella,
provolone

SALADS

CHICKEN CAESAR SALAD 14.50

romaine, parmesan cheese, boiled eggs, croutons, grilled or fried chicken Served with caesar dressing

SOUTHSIDE SALAD 13.50

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

STEAK & GREENS 17.95

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

HOUSE SALAD 8.50

mixed greens, white cheddar cheese, tomatoes, croutons

add: chicken 5.50, shrimp 6.50, crawfish tails 6.50, oysters 7.50

Add Grilled or Fried Chicken 4.50, Crawfish Tails 6.50

Boiled, Grilled or Fried Shrimp 6.50, Oysters 7.95

<u>DRESSINGS</u>

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

BEEF & CHOPS

****HUCK'S DOES NOT GUARANTEE COOKING TEMPS ****
ON ANY TAKEOUT ORDER

RIBEYE 14oz. 38.95

PRIME RIB 14oz 38.95

FILET 6oz. 33.50 10oz. 41.50

NEW YORK STRIP 14oz. 37.50

POP'S CHOP 14oz. 22.50

BLACKENED FILET TIPS 25.50

Roasted Peppers & Onions

CLASSIC STEAK ADDITIONS

Hollandaise Sauce 3.00 Jumbo Lump Crab 8.00 Sauteed Mushrooms 3.00 Sauce Nola 4.50

Shrimp & Crab Parm 6.50 Crumbled Bleu Cheese 3.50

Grilled Jumbo Shrimp (4) 5.50

CHICKEN

CHICKEN HUCK 14.95

grilled chicken breast atop roasted tomato sauce, topped with sweet corn maqué choux

SOUTHSIDE CHICKEN 14.95

hand battered breast, roasted pecan honey butter sauce $% \left(1,...,n\right)$

BAYOU CHICKEN 17.50

panéed breast, andouille sausage, tomato cheese sauce

CHICKEN NOLA 17.50

panéed breast, shrimp tasso ham cream sauce, shaved parmesan

PLATTERS

CHICKEN TENDER PLATTER 11.95

four hand-battered tenders, fried

GRILLED PLATTER 19.50

six jumbo shrimp, one large catfish fillet

FRIED SHRIMP & CATFISH PLATTER 18.95

six jumbo shrimp, three small catfish fillets

Served with Choice of Side, Salad, & Hushpuppies

DINNER SIDES

Grilled Asparagus Sautéed Mushrooms Dirty Rice
White Cheddar Grits French Fries
Garlic Mashed Potatoes Turnip Greens
Vegetable Medley Baked Sweet Potato
Baked Potato (Loaded Add 1.00)

KIDS

(Requires Adult Entrée Order for Takeout)

Popcorn Shrimp Cheeseburger
Pasta Alfredo Chicken Tenders Pasta Alfredo
Cheese Pizza

\$4.99 includes drink

FISH & SEAFOOD

WHITE BEANS & CATFISH 17.95

creole smothered white beans, lightly battered fillets, white rice

REDFISH PONCHARTRAIN 23.95

lightly floured fillet, lump crab, sautéed shrimp, sauce hollandaise

CATFISH NOLA 18.95

blackened fillet, shrimp tasso cream sauce, shaved parmesan

CATFISH GRATIN 19.95

Baked fillet, crystal butter, parmesan, angel hair

MAHI ORLEANS 24.50

blackened fillet, lump crab, pistachio
cream sauce

PARMESAN CRUSTED MAHI 24.50

mahi fillet bronzed, drawn lemon butter,
pistachio cream sauce

FRESH GULF FISH 20.50

blackened or bronzed with drawn lemon butter (tuna, mahi, redfish) ${\bf CATFISH}$

BLACKENED SALMON 23.95

17.50

rosemary tomato medley, angel hair, mozzarella

CHAR GRILLED TUNA 23.95

bacon-wrapped sashimi steak, lump crab, sauce hollandaise

PASTA & GRITS

CREOLE CHICKEN PASTA 17.95

grilled chicken, andouille, holy trinity, spicy cream sauce, fettuccini

SHRIMP AND GRITS 18.50

shrimp, tasso ham. holy trinity, mushrooms, sauce nola, Sciple's mill grits

CREOLE ÉTOUFFÉE 18.50

crawfish, shrimp, holy trinity, tomato
stock, rice

ALFREDO 15.95

grilled or hand-battered fried chicken, fettuccini

CRAWFISH FETTUCINI 17.95

crawfish tails, andouille, tomato cheese
sauce, fettuccini

BEEF PAPPARDELLE 21.50

beef tenderloin, bacon, spinach, mushroom. green onion, parmesan