

HUCK'S PLACE

Dinner Menu

PASTA & MORE

Served with a side salad

ETOUFFÉE

A classic stew with your choice of fresh gulf shrimp or crawfish tails, sautéed vegetables and spices served with white rice and topped with fried green tomatoes. 15.99

SPAGHETTI & MEATBALLS

Our housemade meatballs simmered in a creole tomato gravy served with angel hair pasta and parmesan cheese. 14.99

CREOLE CANELLONI

Pasta shells stuffed with andouille sausage, crawfish tails, spinach, sautéed vegetables and ricotta cheese baked in a sauce alfredo & topped with parmesan cheese and our house red sauce. 17.99

CREOLE ENCHILADAS

Two (2) crawfish enchiladas served with chicken and sausage jambalaya. 15.99

CRAWFISH FETTUCCINI

Crawfish tails cooked in a creamy tomato cheese sauce and tossed with fettuccini pasta. 16.99

CHICKEN ALFREDO

Fettuccini pasta tossed in a classic alfredo sauce topped with chopped chicken, fried or grilled. 14.99

SEAFOOD PENNE

Penne pasta with our house crawfish sauce and fresh gulf shrimp. 16.99

CHICKEN CREOLE PASTA

Chicken, Tasso ham, sautéed vegetables and penne pasta tossed in a spicy creole cream sauce. 15.99

PASTA PRIMAVERA

Sauté of fresh vegetables in our house made red sauce on penne noodles. 15.99

CREOLE RED BEANS & RICE

Huck's creole red beans with andouille sausage served with rice and jambalaya. 13.99

CHICKEN & PORK

Served with a side of choice and a side salad

CHICKEN HUCK

A grilled breast of chicken topped with sweet corn maqué choux. 14.99

SOUTHSIDE CHICKEN

A breaded, deep-fried chicken breast topped with our roasted pecan honey butter. 14.99

CHICKEN ON THE BAYOU

Panéed breast of chicken topped with andouille sausage and a creamy tomato cheese sauce. 15.99

PORTERHOUSE CHOP

A 14oz t-bone pork chop grilled to your liking! 17.99

CHICKEN CREVETTES

Panéed breast of chicken topped with a shrimp artichoke stuffing and mushroom cream sauce. 17.99

STUFFED TENDERLOIN

An 8oz barrel-cut pork tenderloin grilled and stuffed with an andouille cornbread dressing and finished with a mushroom cream sauce. 17.99

CHICKEN TENDER PLATTER

Chicken tenderloins breaded and fried to a golden crisp served with french fries and a honey mustard dipping sauce. 10.99

CHICKEN PONTALBA

Panéed breast of chicken served with pontalba potatoes and a béarnaise sauce. 16.99

LAGNIAPPE

Add your favorite topping to any entrée

Sautéed Mushrooms 2.00	Jumbo Lump Crab 6.00	Shrimp And Crab Parmesan 4.00
Bearnaise Sauce 2.50	Crawfish Sauce 3.50	Grilled Jumbo Shrimp 4.50
Hollandaise Sauce 2.50	Crumbled Blue Cheese 2.50	Shrimp Scampi Sauce 4.00

ON THE GRILL

Served with a side of choice and a side salad

NEW YORK STRIP

This 13-15oz strip is well-marbled with a full-bodied texture, slightly firmer than our ribeye. 24.95

CLASSIC RIBEYE

This 13-15oz boneless cut is heavily marbled for rich flavor, tender and juicy. 26.95

PRIME RIB

The ultimate prime rib. 13-15oz and slow-roasted for tenderness and flavor. Finished to your liking in our beef jus and served with a horseradish cream sauce. 27.95.....while it lasts!

FILET MIGNON

Lightly marbled and very lean. It's our most tender steak with a delicate buttery texture. 8oz. 26.95 12oz. 33.95

COWBOY RIBEYE

Huck's Favorite! This 20-22oz "bone-in" ribeye steak brings you the famous rich flavor of a ribeye enhanced with aging on the bone. 34.95

BEEF MEDALLIONS

Two (2) 4oz tenderloin medallions served atop pontalba potatoes with a pistachio crab cream sauce. 23.95

FISH & SEAFOOD

Served with a side of choice and a side salad

SHRIMP SCAMPI

Fresh gulf shrimp sautéed in a lemon, garlic and white wine butter sauce and served with fettuccini alfredo. 15.99

REDFISH PONCHARTRAIN

Battered fillet of redfish, fried and topped with fresh gulf shrimp & jumbo lump crab with hollandaise sauce. 18.99

SHRIMP AND GRITS

A sauté of fresh jumbo gulf shrimp, Tasso ham, tomatoes, onions, bell peppers, mushrooms and cream served over white cheddar grits. 16.95

BLACKENED or BRONZED GULF FISH

Your choice of fresh gulf redfish, grouper, yellowfin tuna, or mahi mahi with drawn lemon butter. 16.99
Substitute Crawfish Sauce For 2.00

MAHI ORLEANS

Fillet blackened and topped with our pistachio crab cream sauce. 20.99

SEAFOOD PLATTER

Your choice of two (2) items from fresh jumbo gulf shrimp, oysters, or Mississippi farm-raised catfish breaded with stone-ground cornmeal and served with hushpuppies. Available Fried or Grilled. 14.99
Add 2.99 for oysters

CHAR-GRILLED TUNA

Bacon-wrapped yellow fin tuna steak char-grilled & topped with jumbo lump crab and hollandaise sauce. 19.95

GRIDDLE-SEARED GROUPE

Fillet seared on the griddle and topped with our house crawfish sauce. 16.99

WHITE BEANS AND CATFISH

Thinly sliced strips of catfish, lightly battered & fried, served with andouille sausage smothered white beans and rice and a side salad. 14.99

MISSISSIPPI FARM-RAISED CATFISH

Blackened or bronzed catfish fillet served with drawn lemon butter sauce. 13.99 Substitute Crawfish Sauce For 2.00

CATFISH GRATIN

Fillet baked in a Louisiana Hot Sauce® beurre blanc and parmesan cheese atop a bed of angel hair pasta and a choice of side. 17.99

SALADS

CHICKEN CAESAR SALAD

Crisp romaine lettuce greens with parmesan cheese, a boiled egg, crouton and grilled, blackened or fried chicken....your choice! 9.99

SOUTHSIDE SALAD

Grilled or fried chicken tossed in our popular roasted pecan honey butter on crisp mixed lettuce greens. 9.99

HOUSE SALAD

Blend of romaine and iceberg lettuces topped with grape tomatoes, croutons and grated white cheddar cheese. 5.50

Add Grilled or Fried Chicken 3.99, Boiled, Grilled or Fried Shrimp 5.99, Crawfish Tails 5.99 Fried Oysters 6.99

Balsamic Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Creole Mustard Vinaigrette, Honey Mustard, Italian, Oil & Vinegar, Ranch, Raspberry Vinaigrette, Thousand Island, Tomato Basil Vinaigrette, Wine and Cheese

SAUSAGE AND CHEESE PLATTER

Links of sausage and cubed cheese served pickles, sliced bread and 3 dipping sauces. 11.50

DEEP FRIED PICKLES

A generous portion of sliced dill pickles hand-breaded and deep-fried, served with our housemade remoulade sauce. 7.99

TAMALES

Two large corn masa tortillas filled with shredded beef and topped with our house made chili sauce. 8.99 Add Jalapenos .50

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. 9.50 Add Jalapenos .50

CRAWFISH TAILS

Hand-breaded and deep-fried, served with our housemade remoulade sauce. 10.99

PEEL'EM AND EAT'EM SHRIMP

One dozen fresh gulf shrimp boiled in Huck's special blend of spices and served with our housemade cocktail sauce. 10.99

THE ZYDECO PIZZA

Flatbread with our housemade remoulade sauce, fresh gulf shrimp, thin sliced tomatoes and mozzarella cheese. 10.99

Extra Dipping Sauces Available for 1.00

BEVERAGES

Available for Lunch & Dinner

All Beverages 2.25

Iced Tea - Sweet or Unsweet

Coffee - Regular or Decaf

Soft Drinks - Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Mountain Dew, Lemonade

DESSERTS

HUCK'S FUDGE BROWNIE 5.95

CHOCOLATE CHESS PIE 5.50

HUCK'S FAMOUS BREAD PUDDING 5.99

SOUTHSIDE CHEESECAKE 6.50

FRESH COBLER \$3.99



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www.hucksplace.com

Lunch: Mon-Fri 11:00 -1:30
Dinner: Mon-Sat 4:30 - 10:00

Prices and selection are subject to change without notice.

SANDWICHES

Served with a side of choice

THE HUCK BURGER

Classic three quarter (3/4) pound fresh ground Certified Angus Beef® burger cooked and dressed to order and topped with American cheese and served on a classic sesame bun. 10.99

Add Bacon 1.50 Bleu Cheese 2.00

Sautéed Mushrooms 2.00 Jalapenos 1.00

CLASSIC PO'-BOY

Your choice of fried fresh Gulf shrimp, crawfish tails, oysters, or Mississippi farm-raised catfish served on a New Orleans po'-boy with fresh tomato and lettuce, and our housemade remoulade sauce on the side. 9.99 Add 2.99 for oysters

APPETIZERS

SHRIMP AND CRAB PARMESAN DIP

A fresh blend of gulf shrimp, crabmeat and parmesan cheese served with French bread toast points. 8.99

BOUDIN (BOO-DAN) BALLS

Chicken, pork and rice dressing battered and deep-fried served with our housemade remoulade and beer mustard sauces. 8.99

FRIED CHEESE

Six hand-cut & hand-breaded sticks of mozzarella cheese, deep-fried and served with ranch or marinara. 8.99

HUCK'S CHICKEN WINGS

Ten (10) 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. 9.99

FRIED GREEN TOMATOES

Fried green tomatoes topped with a shrimp remoulade. 8.99

HUCK'S SOUL DIP

Huck's popular greens blended with cream cheese, parmesan cheese, and baked. Topped with chopped bacon and served with our house made chips. 7.99

THE BETHANY

Flatbread with a creamy tomato cheese base with Andouille sausage, grilled chicken, remoulade sauce and mozzarella. 10.99

DINNER SIDES

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

SOUPS

HUCK'S FAMOUS CHICKEN & SAUSAGE GUMBO

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

SHRIMP BISQUE

A creamy rich soup of pureed shrimp, blended spices and shrimp stock. Cup 3.50 Bowl 4.99

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