



HUCK'S PLACE

LUNCH MENU

SALADS

RAGIN' CAJUN SALAD

Mixed lettuce greens topped with Andouille sausage, boiled shrimp, purple onions, red bell peppers, white cheddar cheese and fried okra instead of croutons! Served with our creole mustard vinaigrette dressing on the side. 10.99

HUCK'S COBB SALAD

Romaine lettuce topped with hard boiled eggs, bacon, grape tomatoes, gorgonzola cheese and diced Black Forest ham served with an avocado dressing. 9.99

GRILLED CHICKEN CAESAR

Hearts of romaine topped with grilled chicken, parmesan cheese, and a boiled egg and our house Caesar dressing on the side. 8.99

HOUSE SALAD

Blend of romaine and iceberg lettuces topped with grape tomatoes, croutons and grated white cheddar cheese. 4.99 Add Grilled or Fried Chicken 3.50, Boiled, Grilled or Fried Shrimp 4.99, Crawfish Tails 4.99 Fried Oysters 6.99

SHRIMP REMOULADE SALAD

Romaine lettuce topped with fresh gulf shrimp sautéed and tossed in our housemade remoulade sauce. 10.50

SOUTHSIDE SALAD

Grilled or fried chicken tossed in our popular roasted pecan honey butter on our mixed lettuce greens. 8.99

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

SEAFOOD SALAD

Our mixed lettuce greens topped with your choice of Redfish or Grouper, fried or grilled. 13.99

CHICKEN PASTA SALAD

Penne pasta tossed with grilled chicken, sautéed peppers, green onions, carrots and black olives tossed in a Chipotle BBQ ranch dressing served atop a bed of fresh spinach leaves. 10.99

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

ENTRÉES

THE MUDBUGGER

Fried crawfish pies served with crawfish mashed potatoes and topped with our crawfish etouffée sauce. 14.99

CREOLE ENCHILADAS

Two crawfish enchiladas served with chicken and sausage jambalaya. 13.99

PRIME RIB

14oz hand-cut Certified Angus Beef® prime rib served with crawfish mashed potatoes, fried onion frills, and our beef jus and horseradish cream sauce. 23.99.....while it lasts!

RIBEYE & FRIES

Our 14oz Certified Angus Beef® ribeye served over fresh fried taters and topped with fried onion frills.

23.99

CREOLE RED BEANS & RICE

Huck's creole red beans with sliced Andouille sausage served with rice and jambalaya. 12.50

SHRIMP & GRITS

A sauté of fresh jumbo gulf shrimp, Tasso ham, tomatoes, onions, bell peppers, mushrooms and cream served over white cheddar grits. 14.99

PIZZA

THE ZYDECO

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

THE BETHANY

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

BURGERS

THE HUCK BURGER

Classic three quarter (3/4) pound fresh ground beef cooked medium well, topped with shredded cheddar cheese, dressed to order and served under a classic sesame bun. 8.99

MUSHROOM SWISS BURGER

The Huck Burger with Swiss cheese and sautéed mushrooms. Dressed the way you want it. 9.50

BLACK AND BLEU BURGER

Our classic Huck Burger blackened and topped with crumbled bleu cheese. 9.50

THE FIREJACKER

Our classic Huck 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

THE PATTY MELT

Fresh ground Certified Angus Beef® smothered between toasted wheatberry topped with caramelized onions and cheddar cheese. 9.50

SANDWICHES

CAJUN CUBAN

Whole hog pork with Andouille sausage, pickles, Huck's beer mustard and swiss cheese on New Orleans's po-boy bread. 8.99

STEAK AND CHEESE

Shaved beef ribeye, sautéed onions and sweet bell peppers in Huck's special 'steak wash' and smothered with provolone cheese served in a toasted New Orleans po-boy. 9.99

FRIED GREEN TOMATO BLT

Just like it says.....served with Huck's remoulade sauce on the side. 7.99

Add a grilled chicken breast 3.50

FRIED BOLOGNA SAMICH

Thick cuts of deep fried bologna topped with melted creamy pimento and cheese, Huck's beer mustard on New Orleans French bread. 9.99

THE GOBBLER

House-roasted turkey breast with avocado spread, fresh lettuce and tomato, Huck's white BBQ sauce on jalapeno cheddar sour dough. 8.50

THE NOLA

Tender shredded beef simmered in a rich brown gravy with lettuce and mayo on New Orleans French bread. 9.99

SUZY Q

Black Forest ham, grilled asparagus, provolone cheese, and a basil pesto mayo served on toasted sourdough bread. 8.99

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. 8.99

HUCK'S TURKEY BROWN

House-roasted turkey breast with fresh tomato, bacon, & swiss cheese. Served open-faced on toasted sour dough and topped with a creamy white gravy 8.50

ANDOUILLE DOG

Bacon-wrapped sausage with caramelized onions, cheddar, crystal hot sauce drizzle and Huck's beer mustard. 9.50

SEAFOOD PO'-BOY

Your choice of fried fresh Gulf shrimp, crawfish tails, oysters, or catfish served on New Orleans French bread with tomato, lettuce and Huck's remoulade sauce on the side. 9.50

Add 2.00 for oysters.

LUNCH SIDES

French Fries, Baked Potato Salad, House-made Potato Chips, or any of our blue plate vegetables

Prices and selection are subject to change without notice.

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. 9.99

BOUDIN (BOO-DAN) BALLS

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

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. 8.99

CHICKEN TENDER PLATTER

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

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. 8.99

CRAWFISH TAILS

Hand-breaded and deep-fried, served with our housemade remoulade sauce. 8.99

Extra Dipping Sauces Available for 1.00

BEVERAGES

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 Famous Bread Pudding 4.99

Chocolate Chess Pie 4.99

Southside Cheesecake 4.99

Huck's Fudge Brownie 4.99

Fresh Cobbler \$2.00

Blue Plate Lunch Specials

Includes Drink & Bread

Every Day

Shredded Pot Roast Chicken Spaghetti

Monday

Hamburger Steak w/
Onions & Gravy

Tuesday

Chicken Cordon
Bleu Casserole

Wednesday

Oven-roasted Chicken

Thursday

Fried Boneless
Chicken Breast

Friday

Fried Catfish

Vegetable Choices

Mashed Potatoes w/ Gravy, Mac & Cheese, Green Beans, Turnip Greens, Black-eyed Peas, Fried Okra, Dirty Rice, Fried Green Tomatoes, Creole Stewed Cabbage, Creamed Corn, Cornbread Dressing, Green Bean Casserole, Stewed Lima Beans, Squash Casserole, Potato Salad, Cole Slaw

Meat & 2 Vegetables \$9.00

Meat & 3 Vegetables \$9.50

Vegetable Plate (choice of 4) \$8.99

DEEP FRIED PICKLES

A generous portion of sliced dill pickles hand-breaded and deep-fried, served with our housemade remoulade sauce. 6.99

FRIED CHEESE

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

HUCK'S SOUL DIP

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

SHRIMP AND CRAB PARMESAN DIP

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

FRIED GREEN TOMATOES

Fried green tomatoes topped with a shrimp remoulade. 8.99

CHILI CHEESE FRIES

Fresh fried taters smothered in our housemade chili topped with cheddar cheese. 7.99 Add jalapenos for .50

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



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

www.hucksplace.com