

# DESSERTS

## HOMEMADE BREAD PUDDING

Our delicious homemade recipe, made with day-old French bread, and drizzled with our warm, praline sauce.

Servings: (10-15) 35 | (25-30) 50



### ----- PECK'S HISTORY -----

Peck's is owned by Matt & Michelle Pecoraro, & was opened in September of 2004. Peck's started as a fresh seafood market & has become a full service restaurant.

Our menu reflects our ongoing passion for the freshest & highest quality ingredients & products. Staying true to our roots, we are committed to only purchasing fresh, locally produced seafood. While prices sometimes fluctuate due to the current market, we promise to never sacrifice quality or value due to cost.

### ----- PECK'S LICENSING -----

Do you love Peck's? Would you like to own a Peck's of your own? We're currently seeking motivated entrepreneurs, especially if you have experience in the restaurant industry, who would like to work with us to expand the Peck's restaurant experience to new locations.

Peck's already has an established brand & an extremely loyal customer base. This could be a great opportunity to own a business with a proven model for success.

Contact us at: [mpecoraro8@gmail.com](mailto:mpecoraro8@gmail.com)

WE ACCEPT THE FOLLOWING:



CATERING MENU

ASK ABOUT OUR FREE LOCAL DELIVERY FOR ORDERS OVER \$125

[WWW. PECKSSEAFOOD .COM](http://WWW.PECKSSEAFOOD.COM)

LOCATION: 2315 Gause Blvd. East / Slidell, LA 70461

985-781-7272

# DRINKS

## ICED TEA

1 gal. of Sweet or Un-sweet Tea. 8

## LEMONADE

1 gal. of cool & sweet Lemonade. 8

Menu design & food photos by Menu Surgeon Marketing (MenuSurgeon.com) - 09/15/22

PLEASE CONSIDER LEAVING US A REVIEW ON:



# SALADS

**DRESSINGS:** Ranch, House Vinaigrette, Caesar, Italian, Bleu Cheese, 1000 Island, Honey Mustard & Remoulade

## HOUSE SALAD

Romaine, Tomato, Egg Wedges, Cheddar Cheese, Onion, Croutons & choice of Dressing.

Servings: (6-8) 15 | (15-18) 30

• **WITH CHICKEN** (Grilled or Fried)

Servings: (6-8) 30 | (15-18) 60

• **WITH SHRIMP** (Grilled, Fried or Boiled)

Servings: (6-8) 40 | (15-18) 80



**HOUSE SALAD**  
with Fried Shrimp

# WRAPS

## & SANDWICHES



## CHICKEN WRAPS

(20) 4-inch wraps with Grilled or Fried chicken, Romaine, tomato, Cheddar cheese, onion & honey mustard dressing. 60

## SHRIMP WRAPS

(20) 4-inch wraps with Grilled, Fried or Boiled shrimp, Romaine, tomato & homemade remoulade dressing. 70

## CHICKEN CAESAR WRAPS

(20) 4-inch wraps with Grilled or Fried chicken, Romaine, Parmesan & Caesar dressing. 60

## CHICKEN SALAD WRAPS

(20) 4-inch wraps with chicken, mayo, celery, shallots & our own seasonings. 60

## MINI MUFFALETTAS

25 pcs | 50 50 pcs | 95

## DUCK EMPANADAS

30 pcs | 80

# ENTREES

## FRIED SHRIMP PLATTER

approx. 200 medium to large shrimp | 70

## FRIED CATFISH PLATTER

approx. 35-40 strips | 60

## FRIED CHICKEN TENDERS

approx. 40 tenders | 60

## GRILLED CHICKEN

15 breasts | 50

## SHRIMP & SAUSAGE JAMBALAYA

Servings: (10-15) 50 | (25-30) 90



## CHICKEN & SAUSAGE JAMBALAYA

Servings: (10-15) 45 | (25-30) 85

## LEXI'S HOMEMADE LASAGNA

Servings: (10-15) 45 | (25-30) 80

# SIDES & SOUPS

## BAKED MACARONI

Servings: (10-15) 40 | (25-30) 70

## POTATO SALAD

One Quart 11

## CHICKEN SALAD

One Quart 17

## COLE SLAW

One Quart 11

## SEAFOOD GUMBO

Servings: (10-15) 35 | (25-30) 70

## CADE'S CORN & CRAWFISH BISQUE

Servings: (10-15) 40 | (25-30) 80



# SEAFOOD

Available in season & at market price.

**BOILED CRAWFISH** | by the lb.

**LIVE CRAWFISH** | by the sack

**BOILED SHRIMP** | by the lb.