



**310 Coleman Ave., Waveland, Mississippi 39576
(228) 344-3090**

Chef Rickey Peters founded Rickey's Bar and Grill on Coleman Avenue in Waveland, Mississippi in 1999 alongside business partner Bill Boyd. For six years, they proudly served the Mississippi Gulf Coast, building a loyal following of guests who traveled from near and far to experience Chef Rickey's creatively curated dishes - fresh Gulf seafood infused with the unmistakable French, Italian, and Creole influence.

Trained under legendary chef Paul Prudhomme, Rickey honed his craft in New Orleans before bringing his passion and talent to the sleepy seaside community of Waveland, where Rickey's quickly became a local favorite. Rickey's was tragically destroyed in Hurricane Katrina, and then reopened on Highway 90 in Bay St. Louis until 2014.

Twenty years after Hurricane Katrina devastated the Gulf Coast and destroyed Rickey's, we are finally back where we belong, home-sweet-home. Today, we proudly serve Chef Rickey's most beloved dishes once again in a coastal-casual, beach-inspired setting.

We invite you to join us at the table, relive old favorites, discover new ones, and make fresh memories with us, right here in our coastal paradise.

(RICKTAILS)

DRAFT BEER

- Coors Light - \$4
- Miller Lite - \$4
- Yuengling Lager - \$5
- Yuengling Flight - \$5
- Modelo Especial - \$6
- Modelo Negra - \$6
- Shiner Bock - \$6
- Pacifico - \$6
- Fly LLama - \$7
- Dr. Juice - \$8
- Ghost in the Machine - \$8
- Blue Moon - \$6

(White)

House

- Cavit Pino Grigio - \$7/Glass
- Murphy Goode Chardonnay - \$10/Glass
- Korbel Prosecco - \$8/Glass

- Castello Del Poggio Moscato - \$8/Glass - \$30/Bottle
- Ecco Domani Pino Grigio - \$10/Glass - \$35/Bottle
- Matua Sauvignon Blanc - \$10/Glass - \$35/Bottle
- Louis Jadot Pouilly Fuisse - \$15/Glass - \$56/Bottle
- Kendall-Jackson Chardonnay - 2-Glass Bottle Only - \$22

BOTTLE BEER

- Budweiser - \$3
- Bud Light - \$3.50
- Mich Ultra - \$4
- Coors Light - 3.50
- Miller Lite - \$3.50
- Montuckey Cold Snacks - \$2
- Corona Extra - \$4.50
- Corona Light - \$4.50
- Corona Sunbrew - \$4.50
- Modelo Especial - \$5
- Modelo Oro - \$5
- Heineken - \$3
- Pacifico - \$5
- Twisted Tea - \$4
- Miller High Life Pony - \$1.25
- Dos Equis - \$3

High Noon Vodka Seltzer - \$6

- Lucky One - \$6
- Surfside - \$6

WINE

NON-ALCOHOLIC

- Heineken 0.0 - \$5
- Corona 0 - \$4.50

THC DRINKS

- Gigli - \$8

HAPPY HOUR!
Wed - Sat 4PM - 6PM
All Day Sunday
\$1 Off Drafts
\$1 Off House Wines
\$1 Ponys
\$15 Buckets

(Red)

House

- Cavit Pinot Noir - \$8/Glass
- Murphy Goode Cabernet Sauvignon - \$10/Glass

- Murphy Goode Pinot Noir - \$10/Glass - \$35/Bottle
- Louis Jadot Pinot Noir - \$12/Glass - \$38/Bottle
- Kendall-Jackson Cabernet Sauvignon - 2-Glass Bottle Only - \$24
- Cantina Zaccagnini Montepulciano D'Abruzzo - \$45/Bottle

(GREAT EATS)

Eggplant Lighthouse \$12

Fried eggplant medallions, red gravy & blended cheese

Fried Artichokes \$10

Served with homemade honey mustard sauce

Rustic Gumbo Cup \$8 Bowl \$16

Chicken, sausage & shrimp served with rice

Crabby Cheese Crostini \$14

Crabmeat dressing, blended cheese & ciabatta toast

NOLA BBQ Shrimp \$21

Served with French bread

(FRESH SALADS)

Shrimp Remoulade \$16

Boiled Gulf shrimp, homemade remoulade, iceberg lettuce & tomato

Salad Italiano \$16

Iceberg, olive salad, artichokes, roasted red pepper, ham, Genoa salami & parmesan crouton tossed in Italian dressing

Classic Caesar \$10

Romaine lettuce, croutons & parmesan tossed in homemade dressing

House Salad \$10

Iceberg lettuce, tomatoes, croutons, boiled egg, bacon & cheddar cheese

Add To Any Salad

Grilled or Fried Chicken \$7 Fried or Blackened Shrimp \$8

Dressings: Ranch, Bleu Cheese, Creamy Italian, Honey Mustard, Balsamic, Remoulade, Thousand Island, Caesar

(CIABATTA BOYS)

French Dip \$16

Roast beef debris, provolone & au jus

Ham & Swiss \$14

Ham, Swiss cheese, lettuce, tomato, pickle & mayo

Chicken Club \$14

Fried or grilled chicken breast, bacon, cheddar cheese, mayonnaise, lettuce & tomato

Muff Ciabatta \$16

Ham, Genoa salami, provolone & olive salad

Rickend Burger \$15

2 4-oz patties with cheese, lettuce, tomato, pickle, mayo on ciabatta
Served with French Fries

Fried Shrimp \$15

Fried shrimp, lettuce, tomato, pickle & mayonnaise

Counter Top Burger

Lettuce, tomato, pickle & mayonnaise with fries

Single Patty \$10

Bacon \$3

Double Patty \$13

Cheese \$1

Triple Patty \$16

(SIDES & EXTRAS)

French Fries \$5 Cole Slaw \$3 Potato Salad \$4 Side Dinner Salad \$5 French Bread \$2

*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Automatic Gratuity for Parties of 8 or more

SPLIT PLATE \$2

(RICKEY'S CLASSICS)

Pasta Calina \$24

Tender Meatballs and Red Gravy over Angel Hair Pasta & Parmesan Cheese

Seafood Augratin \$24

Shrimp, Crawfish, and Crab Meat in a Cream Sauce, served over fried Eggplant Rounds

Mardi Gras Pasta \$26

Light Cream Sauce with Shrimp, Crawfish, Andouille and Tasso over Penne Pasta

Eggplant Parmigiana \$20

Fried Eggplant Rounds over Angel Hair Pasta with Provolone, Parmesan Cheese and Red Gravy

Trout Treasures \$34

Fried Trout nestled under Shrimp, Crawfish, and Crab Meat in Heavy Cream Sauce served with potatoes and Vegetable du Jour

Pontchartrain Trout \$34

Fried Trout nestled under Shrimp, Crawfish, and Crab Meat in Butter Garlic Sauce served with potatoes and Vegetable du Jour

Pecan Trout \$32

Roasted Pecans in Meuniere Sauce served with potatoes and Vegetable du Jour

Trout Amandine \$32

Roasted Almonds in Meuniere Sauce served with potatoes and Vegetable du Jour

(FOR THE KIDDIES)

(AGE 10 AND UNDER)

Hamburger (dressed) \$9 Fried Shrimp \$9 Fried Chicken \$8 Cheese Melt \$7

(All served with fries)

(SWEETS)

Bread Pudding \$7 Beignets \$6 Sea Salt Caramel Cheesecake \$7 Key Lime Pie \$7

We proudly serve Farm-raised Mississippi Catfish

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