

DINNER MENU

STARTERS

CRISPY FRIED LOBSTER SKEWERS 28

Tortilla salad, smoked tomato-chipotle vinaigrette

BBQ FRIED OYSTERS 16

Warm brie, apple slaw

WALKER'S TAMALES 14

Fresh pico de gallo, chipotle sour cream, sweet corn sauce

PORTOBELLO FRIES 12

Spicy horseradish comeback dressing

FLASH FRIED CALAMARI 16

Jalapeño, garlic & ginger, hot & sour dipping sauce

BREADLESS JUMBO LUMP CRAB CAKE 25

Charred tomato lemon butter

SALADS

*ASIAN THREE WAY 16

Spicy seaweed, squid salad, Thai chili crusted tuna, crispy wontons

APPLE & ROASTED CORN 14

Field greens, cherries, feta cheese, red onion, lemon-honey vinaigrette

WALKER'S HOUSE half/whole 8/15

Field greens, sweet peppers, red onion, blue cheese, creamy garlic peppercorn dressing

CLASSIC CAESAR half/whole 8/15

Chopped hearts of romaine, parmigiano reggiano, garlic croutons

B.L.T. WEDGE half/whole 8/15

Iceberg wedge, applewood-smoked bacon, tomato, red onion, crumbled blue cheese, creamy buttermilk dressing

SALAD ADDITIONS:

Applewood smoked bacon 3 each	Wood grilled scallop 14 each	Cheese 3
Wood grilled jumbo shrimp (2) 11	Jumbo lump crab meat 14	

Children’s menu available for children 10 yrs and under

WALKER’S POLICIES: PLEASE ALLOW ADDITIONAL TIME FOR SEPARATE CHECKS.
A MAXIMUM OF 10 SEPARATE CHECKS PER PARTY. 20% GRATUITY ADDED TO ALL PRIVATE PARTIES.

MAIN COURSES

***EVERYTHING CRUSTED #1 TUNA 34**

#1 Sushi grade tuna, spicy cheese grits, chipotle glaze, tomato relish

WOOD GRILLED BONE-IN SPECIAL, CHANGES DAILY market

Roasted garlic mash, sauteed asparagus, red wine sauce, jumbo onion ring

CRAB, ARTICHOKE & PARMESAN CRUSTED “GIGGED” FLOUNDER 34

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED SEABASS 42

Forbidden black rice, carrot-cucumber salad, red curry-coconut broth

WOOD GRILLED SHRIMP 33

Chipotle glazed, cauliflower fried rice, peanut slaw, sweet chili butter sauce

PAN ROASTED “U-8 DRY PACKED” SEA SCALLOPS 45

Shrimp & feta risotto, vanilla onion-cucumber-basil salad, parmesan broth

8 oz USDA PRIME FILET 46

Aged minimum of 45 days, bacon-cheddar mash, sautéed asparagus, crispy onions, red wine sauce

VEAL & LOBSTER 40

All natural free-range veal, truffle risotto, sautéed asparagus, creamy Madeira wine sauce

WOOD GRILLED WAGYU HANGER STEAK 46

Parmesan truffle fries, roasted mushrooms, red wine sauce

REDFISH ANNA WITH LUMP CRAB MEAT 37

Garlic mash, thin beans, charred tomato lemon butter

MAIN COURSE ADDITIONS:

Blue cheese crust 6
Wood grilled scallop 14 each
Wood grilled jumbo shrimp (2) 11
Jumbo lump crab meat 14
Au poivre 4

SIDES TO SHARE:

Bacon-cheddar mash 8
Shrimp & feta risotto 12
Yukon gold mash 8
Fennel & cauliflower puree 9
Thin beans 8
Crispy onion strings 6
Parmesan truffle fries 14

SIDES TO SHARE:

Truffle risotto 12
Forbidden black rice 10
Pepper jack grits 8
Sautéed spinach 9
Asparagus 9
Brussels sprout-celery root 11
Roasted garlic mash 8

Walker’s is owned & operated by
CHEF JOSEPH CRAVENS
General Manager Taylor Greenhill |

WE USE WILD CAUGHT GULF SEAFOOD & LOCALLY SOURCED PRODUCE
Beason Family Farm – Philadelphia, MS | The Garden Farmacy – Jackson, MS | Dog Trot Farms – Bentonia, MS | Two Dogs Farm – Flora, MS
Don Kazery, Jr – Jackson, MS | Cedar Tree Farms – Edwards, MS | Salad Days – Flora, MS | Fertile Ground Farms – Edwards, MS

*Eating undercooked/raw foods may cause food borne illnesses. Foods may contain allergens. Please make your server aware of any food allergies.