

DINNER MENU

STARTERS

CRISPY FRIED CANADIAN LOBSTER SKEWERS 28

Tortilla salad, smoked tomato-chipotle vinaigrette

BBQ FRIED OYSTERS [DOMESTIC] 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 [DOMESTIC] 16

Jalapeño, garlic & ginger, hot & sour dipping sauce

BREADLESS JUMBO LUMP CRAB CAKE [DOMESTIC] 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** [DOMESTIC] 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 [DOMESTIC] 34

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED CHILEAN SEABASS 42

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

WOOD GRILLED SHRIMP [DOMESTIC] 33

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

PAN ROASTED “U-8 DRY PACKED” SEA SCALLOPS [DOMESTIC] 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 & CANADIAN 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 [DOMESTIC] 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
Thin beans 8
Crispy onion strings 6
Parmesan truffle fries 14
Roasted garlic mash 8

SIDES TO SHARE:

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

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 | Two Dogs Farm – Flora, MS | Don Kazery, Jr – Jackson, MS | Salad Days – Flora, MS

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