

DINNER MENU

## STARTERS

CRISPY FRIED LOBSTER SKEWERS 24  
Tortilla salad, smoked tomato-chipotle vinaigrette

BBQ FRIED OYSTERS 12  
Warm brie, apple slaw

WALKER'S TAMALES 11  
Fresh pico de gallo, chipotle sour cream, sweet corn sauce

PORTOBELLO FRIES 10  
Spicy horseradish comeback dressing

FLASH FRIED CALAMARI 12  
Jalapeño, garlic & ginger, hot & sour dipping sauce

BREADLESS JUMBO LUMP CRAB CAKE 19  
Charred tomato lemon butter

## SALADS

\*ASIAN THREE WAY 14  
Spicy seaweed, squid salad, Thai chili crusted tuna, crispy wontons

APPLE & ROASTED CORN 12  
Field greens, cherries, feta cheese, red onion, lemon-honey vinaigrette

WALKER'S HOUSE 7/12  
Field greens, sweet peppers, red onion, blue cheese, creamy garlic peppercorn dressing

CLASSIC CAESAR 7/12  
Chopped hearts of romaine, parmigiano reggiano, garlic croutons

B.L.T. WEDGE 7/12  
Iceberg wedge, applewood-smoked bacon, tomato, red onion, crumbled blue cheese, creamy buttermilk dressing

### SALAD ADDITIONS :

Applewood smoked bacon	2.5 each	Wood grilled scallop	9 each	Cheese	2
Wood grilled jumbo shrimp (2)	9	Jumbo lump crab meat	9		

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 30

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

WOOD GRILLED BONE-IN SPECIAL, CHANGES DAILY market

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

CRAB, ARTICHOKE & PARMESAN CRUSTED "GIGGED" FLOUNDER 30

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED SEABASS 37

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

WOOD GRILLED SHRIMP 29

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

PAN ROASTED "U-10 DRY PACKED" SEA SCALLOPS 34

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

8 oz USDA PRIME FILET 38

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

VEAL & LOBSTER KATHY 34

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

WOOD GRILLED WAGYU HANGER STEAK 40

Truffle fries, roasted mushrooms, red wine sauce

REDFISH ANNA WITH LUMP CRAB MEAT 34

Garlic mash, thin beans, charred tomato lemon butter

## MAIN COURSE

### ADDITIONS :

Blue cheese crust 5

Wood grilled scallop 9 each

Wood grilled jumbo shrimp (2) 9

Jumbo lump crab meat 9

Au poivre 4

### SIDES TO SHARE :

Bacon-cheddar mash 7

Shrimp & feta risotto 10

Yukon Gold mash 6

Fennel & cauliflower puree 7

Thin beans 6

Crispy onion strings 5

Truffle fries 6

### SIDES TO SHARE :

White truffle risotto 8

Forbidden black rice 7

Pepper jack grits 6

Sautéed spinach 7

Asparagus 7

Brussels sprout-celery root 8

Roasted garlic mash 6

Walker's is owned & operated by

CHEF DEREK EMERSON & JENNIFER EMERSON

General Manager Effie Hubanks | Executive Chef Michael 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.