

DINNER MENU

STARTERS

- CRISPY FRIED LOBSTER SKEWERS 26
Tortilla salad, smoked tomato-chipotle vinaigrette
- BBQ FRIED OYSTERS 14
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 14
Jalapeño, garlic & ginger, hot & sour dipping sauce
- BREADLESS JUMBO LUMP CRAB CAKE 22
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 8/15
Field greens, sweet peppers, red onion, blue cheese, creamy garlic peppercorn dressing
- CLASSIC CAESAR 8/15
Chopped hearts of romaine, parmigiano reggiano, garlic croutons
- B.L.T. WEDGE 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 | 12 each | Cheese | 3 |
| Wood grilled jumbo shrimp (2) | 11 | Jumbo lump crab meat | 12 | | |

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, sautéed asparagus, red wine sauce, jumbo onion ring

CRAB, ARTICHOKE & PARMESAN CRUSTED "GIGGED" FLOUNDER 32

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED SEABASS 39

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

WOOD GRILLED SHRIMP 32

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

PAN ROASTED "U-10 DRY PACKED" SEA SCALLOPS 38

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

8 oz USDA PRIME FILET 43

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

VEAL & LOBSTER KATHY 38

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

WOOD GRILLED WAGYU HANGER STEAK 44

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 12 each

Wood grilled jumbo shrimp (2) 11

Jumbo lump crab meat 12

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

Truffle fries 8

SIDES TO SHARE :

White truffle risotto 10

Forbidden black rice 20

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 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.