



WALT'S

THE FISH WE SELL TODAY, SLEPT IN THE GULF LAST NIGHT.
FAMILY OWNED & OPERATED **SINCE 1918.**

APPETIZERS

CALAMARI | 13

lightly fried and tossed in a sweet & spicy pineapple Thai cabbage slaw. substitute: classic Italian style.

LOBSTER BITES | 18

chunks of Maine lobster tossed in seasoned flour & lightly fried. served with a key lime mustard dipping sauce.

CONCH FRITTERS | 13

COCONUT SHRIMP | 14

TWISTED SHRIMP **GF** | 13

jumbo white shrimp tossed in Mediterranean seasonings & seared. topped with pico de gallo & adobo honey aioli.

STEAMED CLAMS | 17

steamed with celery and onion in white wine, lemon & garlic butter. served with toasted bread.

BRETT'S SHRIMP COCKTAIL **GF** | 13

PEEL & EAT SHRIMP 15ct | 16 • 30ct | 24

choose from plain, old bay, garlic butter, or O.B.G. style.

*FRESH CEVICHE OF THE DAY **GF** | 18

OYSTERS ROCKEFELLER | 19

six baked oysters topped with creamy spinach, bread crumb, goat cheese, garlic, shallot, parmesan, and bacon bits. accompanied by our lemon beurre blanc.

PEI MUSSELS | 16

steamed & tossed in our housemade Caribbean coconut sauce. served with toasted bread. substitute: white wine, garlic butter, & lemon.

HUSH PUPPIES | 7

SEARED SCALLOPS | 19

four pan-seared scallops topped with sweet soy and scallions. served with fried rice noodles.

*OYSTERS ON THE HALF-SHELL **GF** | priced daily

WALT'S FRIED SHRIMP | 12

FIRECRACKER GROUPER BITES | 19

lightly panko fried and tossed in our housemade sweet & zesty firecracker sauce.

GATOR BITES | 18

tenderized chunks of hand-breaded gator tail, lightly fried, and served with cajun tartar sauce.

*TUNA POKE **GF** | 19

diced yellowfin tuna served raw with ponzu, coconut rice, carrot, pickled ginger, seaweed salad, edamame & avocado.

SANDWICHES

B.Y.O. SANDWICH

choose from our market | **market price** • chicken | 16
burger | 19 • add-ons (+\$1): bacon, cheese, caramelized onions

GROUPER REUBEN | 24

grouper cooked to your liking on rye bread with coleslaw, swiss, & firecracker sauce. choice of 1 side.

SNAPPER MELT | 22

grilled snapper on a toasted sourdough bread with sautéed spinach, grilled tomato, swiss cheese, & garlic aioli. choice of 1 side.

SQUARE GROUPER SANDWICH | 28

grouper cooked to your liking on a ciabatta roll with lettuce, tomato, crispy onions & key lime tartar sauce. choice of 1 side.

TUNA SLIDERS | 20

seared yellowfin tuna on sweet Hawaiian rolls. topped with caramelized onions & firecracker sauce. choice of 1 side.

*BLACKENED CAESAR WRAP | 21

blackened grouper & caesar salad mix rolled into a garlic & herb tortilla. choice of 1 side. substitute chicken | 16

ROCK SHRIMP PO'BOY | 26

a buttery brioche bun piled high with fried rock shrimp, lettuce, tomato, and cajun tartar sauce. choice of 1 side.

SOUPS

CONCH CHOWDER **GF** | 11

CLAM CHOWDER | 12

creamy, New England-style chowder topped with bacon & chives.

LOBSTER BISQUE | 13

served with freshly toasted crostini.

WALT'S GUMBO **GF** | 11

Creole-inspired gumbo. add 3 shrimp | 5

GREENS

PALMA SOLA **GF**

mixed greens, pineapple, mandarin oranges, strawberries, goat cheese & a seasonal fruit-infused poppyseed dressing | 15

*CAESAR SALAD

romaine lettuce, housemade caesar dressing, garlic croutons & parmesan cheese | 12

SIESTA SALAD **GF**

mixed greens, iceberg lettuce, avocado, cucumber, tomatoes, carrots, blue cheese crumbles & a citrus vinaigrette | 14

WEDGE SALAD **GF**

wedge of Iceberg lettuce with bacon, tomato, red onion & blue cheese dressing | 12

+ PROTEIN to your greens

grouper 15 | snapper 13 | tripletail 12 | salmon 11 | shrimp 9 | chicken 7

SIDES

COMPLIMENTARY SIDES PREMIUM SIDES

fries
coleslaw
island rice
corn on the cob
garlic sautéed green beans
mixed veggies
red potatoes
mashed potatoes

onion rings | 3
*caesar salad | 6
palma sola salad | 8
siesta salad | 7

PLEASE NOTE: 18% GRATUITY IS ADDED TO PARTIES OF 10 OR MORE.

*The consumption of raw oysters can cause serious illness, especially in persons with liver, stomach, blood, or immune system disorders. Use caution. Shell fragments may be present in shellfish and bones may be present in fish or smoked fish spread. These items are cooked to order & may be served raw or under cooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WALTSFISHMARKETRESTAURANT.COM
941-921-4605

WALT'S

FROM THE MARKET

choose any fish available in our market & have it flame-broiled, blackened, char-grilled, fried or panko fried. all meals come with your choice of 2 sides. add a signature housemade sauce to complement your seafood: lemon buerre blanc, Thai glaze, or Caribbean coconut sauce **GF** OR add housemade pineapple salsa **GF** | 2

LOCAL

- red snapper | priced daily
- cobia | 25
- grouper | priced daily
- shrimp | 25
- mahi-mahi | priced daily
- hog fish | priced daily
- triple tail | 28
- scamp | priced daily

NORTHERN

- *yellowfin tuna | 30
- sea scallops | priced daily
- Chilean sea bass | 38
- bay scallops | 20
- salmon | 25
- swordfish | 24
- halibut | 32

STEAMER

all served with your choice of 2 sides.

- KING CRAB GF** | priced daily
- SNOW CRAB GF** | priced daily
- STONE CRAB GF** | seasonal
- MAINE LOBSTER GF** | priced daily

BOB'S POT (dinner for two!)
snow crab, shrimp, mussels, corn, & red potatoes.
steamed O.B.G. style | priced daily
substitute king crab | priced daily

SIDES

COMPLIMENTARY SIDES

- fries
- coleslaw
- island rice
- corn on the cob
- garlic sautéed green beans
- mixed veggies
- red potatoes
- mashed potatoes

PREMIUM SIDES

- onion rings | 3
- *caesar salad | 6
- palma sola salad | 8
- siesta salad | 7

WANT THE WHOLE FISH EXPERIENCE?

ask your server about today's whole fish selections from our market, expertly prepared to your liking and served with your choice of a-la-carte sides.

HOUSE SPECIALTIES

CAPTAIN'S PLATTER GF | 37

snapper filet, 5oz lobster tail & sea scallops grilled to perfection. accompanied by garlic mashed potatoes & julienne-cut vegetables.

CHAR-GRILLED PLATE GF | 34

grouper filet, jumbo shrimp & sea scallops char-grilled & brushed with garlic butter. choice of 2 sides.

SEAFOOD A LA VODKA | 33

penne pasta tossed in vodka sauce with clams, shrimp & Maine lobster tail meat. topped with parmesan cheese & served with toasted garlic bread.

BRETT'S CRAB CAKES | 29

two jumbo lump crab cakes topped with a creamy scampi sauce. choice of 1 side.

GROUPE BOWL GF | priced daily

blackened grouper filet served over a coconut jasmine rice, tomato, chopped lettuce & corn salsa. drizzled with garlic aioli.

OFF THE HOOK OSCAR GF | 29

catch of the day cooked the way you like, topped with crab meat & lemon buerre blanc. served with grilled asparagus & roasted red potatoes.

WALT'S GROUPE TACOS GF OPTION | 24

grouper cooked to your liking with lettuce, pico de gallo, mixed cheese & salsa verde. served in your choice of flour OR corn tortilla. accompanied by island rice.

*SEARED TUNA TACOS | 26

two (corn or flour) tortillas filled with seared Yellowfin tuna and complemented by Asian slaw, sesame seeds, lettuce & a side of wasabi cream. served with coconut rice.

SEAFOOD ALFREDO | 23

shrimp, bay scallops, & mussels sautéed and tossed in a creamy alfredo sauce with fettuccine pasta. substitute chicken | 19

SURF N' TURF | priced daily

6oz filet mignon, a lobster tail, truffle mashed potatoes & grilled asparagus.

SCALLOP RISOTTO | priced daily

four U/10 sea scallops pan-seared and served over vegetable risotto. complemented by asparagus & a hint of parmesan.

CHICKEN PICCATA | 24

one chicken breast, pan-fried until golden brown and topped with lemon buerre blanc & capers. served with sautéed carrots & green beans, and mashed potatoes.

*RIBEYE (12oz) | priced daily

grilled to the temperature of your liking & topped with demi-glace. accompanied by grilled asparagus & truffle mashed potatoes.
add 3 shrimp | 7 • add 3 sea scallops | 9

FRIED BASKETS

all served with your choice of 2 sides.

WALT'S FISH & CHIPS | 22

flounder, fries & coleslaw.

CREATE YOUR OWN | 25

choose two: grouper, flounder, shrimp, coconut shrimp, bay scallops, oysters or clam strips.

WALT'S ORIGINAL | 29

grouper, shrimp, oysters & a hush puppy.

COCONUT SHRIMP | 24

served with orange marmalade.

WALT'S FRIED SHRIMP | 23

hand-breaded panko fried shrimp.

DESSERTS

CREME BRULEE | 10

CHEESECAKE (CHEF'S CHOICE) | 12

SEASONAL BREAD PUDDING | 12

BROWNIE A LA MODE | 10

KEY LIME PIE | 9

choose from classic, raspberry, or mango.

KIDS

all served with choice of 1 side.

SNOW CRAB GF | priced daily

CHICKEN TENDERS | 12

GROUPE FINGERS | 15

FLOUNDER | 13

SHRIMP | 14

MAC N' CHEESE | 9

PENNE MARINARA | 9

add shrimp +\$4

CLAM STRIPS | 10

ASK YOUR
SERVER ABOUT



HAPPY HOUR!
EVERYDAY 4-6 PM

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