

*The Fish We Sell Today,
Slept In The Gulf Last Night*



*Eat Fish.
Support a Fisherman..*

Thank you for your continued support. family's safety is our top priority while minimized our menu to all the Walt's favorites for you. Welcome back and enjoy!

Our customer's, employee's, friend's and servicing each and every one of you. We to keep everything fresh and readily available
-Walt's Family & Crew

Appetizers

Calamari

Tossed in a sweet and spicy mango Thai cabbage **10**

Peel & Eat Shrimp

Old Bay, Garlic Butter or O.B.G. 15ct - **13** 30ct - **18**

Grouper & Snapper Fritters

Three grouper & snapper fritters that include mixed peppers, citrus and island spices. Served with pineapple remoulade **8**

Hush Puppies

Served with whipped honey butter **4**

Soups & Salads

Clam Chowder (Bowl)

Rich creamy clam chowder topped with more clams, bacon and chives **7**

Palma Sola Salad

Fresh catch cooked to your liking. Served over a bed of greens tossed with mango, mandarin oranges, strawberries, pancetta, goat cheese and sliced almonds **18**

Entrees

Char-Grilled Plate

Grouper, shrimp and sea scallops brushed with garlic butter and char-grilled. Choice of two sides **27**

Walt's Original

(Fried Only)

Grouper, shrimp and oysters. Choice of two sides **20**

Fish n' Chips

Fried Flounder.

Choice of two sides **17**

Jalisco Tacos

Red Snapper simmered in a fire roasted chipotle sauce and covered with a baja black bean salsa. Topped with cotija cheese and garlic aioli. Served with salsa roja and choice of one side **17**

Create Your Own

Choose Two:

(Fried Only)

Grouper, Flounder, coconut shrimp, panko shrimp, oysters, bay scallops.

Choice of two sides **20**

Off The Hook Oscar

Fresh catch cooked the way you like topped with king crab meat and lemon butter.

Served with grilled asparagus and roasted red potatoes **25**

B.Y.O Sandwich

Burger **10** or Chicken **8**

Ask your server about additional toppings

Steamer

Snow Crab or King Crab 1.50 lbs

Choice of two sides (Priced Daily)

Sides

Fries **3**

Coleslaw **3**

Roasted Red Potatoes **3**

Mixed Vegetables **3**

Fresh Catch

Ask your server about today's fresh catches! Priced daily. Served with your choice of two sides and one of our signature sauces. You can also make it a sandwich with your choice of one side!

The Raw Facts

The Consumption of oysters can cause serious illness. Consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. Please use caution. Shell fragments may be present in shellfish and bones may be present in fish or in smoked fish spread.

Specialty Drinks

All American Lemonade

Tito's Handmade Vodka, lemonade and sprite. Garnished with a lemon and cherries. Served in a mason jar **8**

Siesta Key Rum Runner

Bacardi Superior White Rum, banana and blackberry liqueur, orange juice, pineapple juice, and grenadine. Garnished with pineapple and an umbrella. Topped with Myers Dark Rum Floater **9**

Linda's Margarita

100% Blue Agave El Jimador Silver Tequila, fresh lime juice, margarita mix, topped with Gran Gala and served with a side shaker **10**
Make it a Queen Linda's with Patron Silver **+2**

Tom's Bloody Mary

Smirnoff Vodka, Bloody Mary Mix, garnished with a cocktail shrimp, celery, lemon, olives and rimmed with Old Bay **9**

Classic Mojito

Bacardi Superior White Rum muddled with fresh lime, mint, sugar cane, simple syrup and soda. Also available in these flavors: blueberry, strawberry, pineapple, coconut, raspberry, and mango **8**

Mai Tai

Bacardi Superior White Rum, Myers Original Dark Rum, Triple Sec, cranberry, orange, pineapple and lime juice, topped with 151 rum floater. Served in a tiki jar **8**

Pineapple Jalapeño Margarita

Jose Cuervo Silver Tequila, margarita mix, with fresh muddled pineapple and jalapeño **8**

Tropical Colada

Malibu Coconut Rum, Captain Morgan Original Spiced Rum, pineapple, coconut, and citrus flavors, served on the rocks **8**

Endless Summer

Bacardi Mango Rum, passion fruit juice, fresh muddled pineapple, blue curacao and a lighted ice cube **8**

Wine

White

Pinot Grigio, Mezzacorona, Italy **7/25**
Pinot Grigio, Barone Fini, Italy **9/30**
Chardonnay, Terrazas Reserva, Argentina **8/25**
Chardonnay, Sea Glass, California **10/33**
Sauvignon Blanc, Oyster Bay, New Zealand **9/30**
Sauvignon Blanc, Kim Crawford, New Zealand **10/33**

Red

Cabernet Sauvignon, Terrazas Reserva, Argentina **8/25**
Cabernet Sauvignon, Tom Gore, California **10/33**
Pinot Noir, Sea Glass, California **10/33**
Malbec, Diseno Old Vine, Argentina **7/25**
Rose, Fleur De Prairie, Provence **11/44**

Bubbles

Chandon Brut Classic, California **10**

By The Bottle

Chardonnay, Stag's Leap Winery, Napa **45**
Chardonnay (Unfiltered), Newton, Napa **75**
Sauvignon Blanc, Cloudy Bay, New Zealand **55**
Cabernet Sauvignon, Joel Gott, Napa **50**
Pinot Noir, Meiomi, California **40**

Happy Hour

\$1 Off House Wine

\$1 Off Well Drinks

\$2 Off All Draft Beers

\$5 Margaritas!

Beer

Drafts

Bud Light **4**
Yuengling **4**
Guinness **6**
Mich Ultra **4**
Calusa Zote IPA **6**
Green Bench Sunshine IPA **6**
Green Bench Pilsner **6**
3 Daughters Beach Blonde Ale **6**

Bottles & Cans

Domestic

Bud Light, Miller Light, Sam Adams, Michelob Ultra, Coors Light, PBR, Blue Moon, Angry Orchard, St. Paulie Girls N/A **4**

Import

Heineken, Dos Equis, Stella Artois, Red Stripe, Corona, Corona Light **5**

Craft

Darwin Summadayze IPA, Goose Island IPA, Narrgansett Lager **5**

Seltzer

White Claw Flavors **4**