WALT'S

Walt's Fish Market
Estd 1918
We're Hooked On
Restaurant & Tiki Bar
Sarasota, FL

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

APPETIZERS

***AHI TUNA CRISPS | 19**
diced yellowfin tuna over crispy potato chips with spicy mayo, sweet soy glaze, scallions, and sesame seeds.

CALAMARI | 16
lightly fried and tossed in a sweet & spicy pineapple Thai cabbage slaw. substitute: classic Italian style.

LOBSTER BITES | 21
chunks of Maine lobster tossed in seasoned flour & lightly fried. served with a key lime mustard dipping sauce.

CONCH FRITTERS | 14

COCONUT SHRIMP | 15

STEAMED CLAMS | 19
steamed with celery and onion in white wine, lemon & garlic butter. served with toasted bread.

BRETT'S SHRIMP COCKTAIL GF | 14

PEEL & EAT SHRIMP 15ct | 17 • 30ct | 25
choose from plain, old bay, garlic butter, or O.B.G. style.

***FRESH CEVICHE GF | 19**
fresh red snapper & shrimp marinated in citrus juices with red onion, red & green pepper and cilantro. served with tortilla chips.

OYSTERS ROCKEFELLER | 21
six baked oysters topped with creamy spinach, bread crumb, goat cheese, garlic, shallot, parmesan, and bacon bits. served with our lemon beurre blanc.

PEI MUSSELS | 17
steamed & tossed in our housemade Caribbean coconut sauce. served with toasted bread. substitute: white wine, garlic butter, & lemon.

HUSH PUPPIES | 8

SEARED SCALLOPS | 21
four pan-seared sea scallops served over sweet potato puree and finished with a mandarin-ginger glaze.

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

FIRECRACKER GROUPER BITES | 20
lightly panko fried and tossed in our housemade sweet & zesty firecracker sauce.

GATOR BITES | 19
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

Ask your server about today's fresh catch sandwich options from our market.

GROUPER REUBEN | 26
grouper cooked to your liking on rye bread with coleslaw, swiss, & firecracker sauce. choice of 1 side.

ULTIMATE CHICKEN SANDWICH | 18
grilled chicken topped with swiss cheese, bacon, lettuce, tomato, and our housemade firecracker sauce. choice of 1 side.

SQUARE GROUPER SANDWICH | 29
grouper cooked to your liking on a ciabatta roll with lettuce, tomato, crispy onions & key lime tartar sauce. choice of 1 side.

SNAPPER MELT | 25
grilled snapper on a toasted sourdough bread with sautéed spinach, grilled tomato, swiss cheese, & garlic aioli. choice of 1 side.

TUNA SLIDERS | 22
seared yellowfin tuna on sweet Hawaiian rolls. topped with caramelized onions & firecracker sauce. choice of 1 side.

***BLACKENED CAESAR WRAP | 22**
blackened grouper & caesar salad mix rolled into a garlic & herb tortilla. choice of 1 side. substitute chicken | 17

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.

***WALT'S HALF-POUNDER | 19**
8oz beef patty with lettuce and tomato. choice of 1 side.
add-on options: cheese, bacon, and/or caramelized onion | 1/ea

SWEET HEAT MAHI SANDWICH | 23
lightly fried mahi-mahi tossed in Korean BBQ sauce, topped with sweet chili slaw and scallions on a sesame brioche bun. choice of 1 side.

SOUPS

SEAFOOD CHOWDER | 17
rock shrimp & lump crab meat in a cream-based chowder with carrots, potatoes, and celery.

CONCH CHOWDER GF | 12

CLAM CHOWDER | 13
creamy, New England-style chowder topped with bacon & chives.

LOBSTER BISQUE | 14
served with freshly toasted crostini.

WALT'S GUMBO GF | 13
Creole-inspired gumbo
add 3 shrimp | 6

GREENS

PALMA SOLA GF
mixed greens, pineapple, mandarin oranges, strawberries, goat cheese & a seasonal fruit-infused poppyseed dressing | 16

***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 17 | snapper 15 | tripletail 15 | salmon 12 | shrimp 10 | chicken 8

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 | 4
*caesar salad | 6
palma sola salad | 8
siesta salad | 7

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

Food Allergies: Please notify your server of any food allergies before ordering. Our kitchen uses shared equipment and preparation areas, and cross-contact with allergens may occur. We cannot guarantee that any dish is free of allergens.

*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 beurre blanc, Thai glaze, or Caribbean coconut sauce GF OR add housemade pineapple salsa GF | 2

LOCAL | priced daily

red snapper
grouper
mahi-mahi
tripletail
cobia
shrimp
hogfish
scamp

NORTHERN

*yellowfin tuna | 32
Chilean sea bass | 45
salmon | 27
halibut | 35
sea scallops | priced daily
bay scallops | 24
swordfish | 27

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 | 4
*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 | 41
snapper filet, 5oz lobster tail & sea scallops grilled to perfection. accompanied by garlic mashed potatoes & julienne-cut vegetables.

CHAR-GRILLED PLATE GF | 37
grouper filet, jumbo shrimp & sea scallops char-grilled & brushed with garlic butter. choice of 2 sides.

SEAFOOD A LA VODKA | 37
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 | 32
two jumbo lump crab cakes topped with a creamy scampi sauce. choice of 1 side.

GROUPER 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 | 33
catch of the day cooked the way you like, topped with crab meat & lemon beurre blanc. served with grilled asparagus & roasted red potatoes.

WALT'S GROUPER TACOS GF OPTION | 25
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.

THAI CURRY BOWL | 39
5oz Maine lobster tail & 3 white shrimp lightly blackened and served over coconut rice with mixed veggies and broccoli in our housemade Thai curry sauce.

SEAFOOD ALFREDO | 23
shrimp, bay scallops, & mussels sautéed and tossed in a creamy alfredo sauce with fettuccine pasta.
substitute chicken | 19

***SURF N' TURF** | 45
6oz filet mignon, a lobster tail, truffle mashed potatoes & grilled asparagus.

CHICKEN PICCATA | 24
one chicken breast, pan-fried until golden brown and topped with lemon beurre blanc & capers. served with sautéed carrots & green beans, and mashed potatoes.

***RIBEYE (12oz)** | 33
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

HONEY GARLIC SALMON | 31
Faroe Island salmon fillet grilled & glazed with honey garlic sauce. served with sweet potato streusel & grilled asparagus.

FRIED BASKETS

all served with your choice of 2 sides.

WALT'S FISH & CHIPS | 24
flounder, fries & coleslaw.

CREATE YOUR OWN | 28
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 | 26
served with orange marmalade.

WALT'S FRIED SHRIMP | 25
hand-breaded panko fried shrimp.

DESSERTS

CREME BRULEE | 11

CHEESECAKE (CHEF'S CHOICE) | 12

SEASONAL BREAD PUDDING | 13

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
FLOUNDER | 13
SHRIMP | 14
MAC N' CHEESE | 9
CLAM STRIPS | 10

ASK YOUR SERVER ABOUT

HAPPY HOUR!

EVERY DAY 4 - 6 PM

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