

RAW BAR

OYSTERS ON THE
HALF SHELL P/A
selection from east & west coast

LITTLENECK CLAMS 2/PC
SHRIMP COCKTAIL 14

PLATTERS

THE WHITMAN 55
east coast oysters, littleneck clams, shrimp cocktail

THE FRAZIER 100
chef's assortment oysters, littleneck clams,
shrimp cocktail



DINNER

WALTER'S

OPEN 'TIL LATE

STARTERS

CRISPY PORK BELLY beet pickled mustard, shaved fennel..... 14
ARTICHOKE DIP pepper jack cheese, grana padano, crostini..... 13
GRILLED OCTOPUS cannellini beans, romesco, crispy garlic..... 17
SUMAC ROASTED CARROTS whipped ricotta, walnut, honey, sorrel... 12

SALADS

BABY LETTUCES 12
radish, cherry tomato, cucumber, avocado green goddess

SWEET GEM CAESAR 12
grana padano, cheese croutons, white anchovy

SPINACH & STRAWBERRY 13
pistachio, shaved fennel, ricotta salata, aged balsamic

BAR SNACKS

DEVILED EGGS 3
capers, hot cherry pepper,
crispy shallot & dill

BABY BACK RIBS 9
red cabbage coleslaw

FRIED GREEN TOMATOES 7
remoulade, lemon & parsley

DRY RUB HOT WINGS 10
celery buttermilk dressing

MAINS

GEMELLI PASTA sun-dried tomato, capers, oregano, toasted fennel ricotta.....20
PAN ROASTED STEELHEAD spring peas & beans, preserved lemon, crème fraiche, mint.....26
SPICY FISHERMAN'S STEW mussels, clams & shrimp in shellfish broth with grilled sourdough.....24
ROASTED HALF CHICKEN with garlic mashed potatoes, pan jus, chervil.....22
FRIED CHICKEN with garlic mashed potatoes, bacon gravy & spicy honey..... 18
7OZ. WALTER BURGER on brioche roll w/ lettuce, tomato, onion, pickle & fries
(add bacon and/or cheddar cheese \$1 each)..... 15
GRILLED BAR STEAK with fries, mixed greens, horseradish cream, chimichurri.....28
FRENCH DIP wagyu beef on baguette w/ fresh horseradish cream, au jus & fries
(add caramelized onions and/or gruyère cheese \$1 each)..... 19

SIDES 7

BRUSSELS SPROUTS
honey wine glaze

MASHED POTATOES
with garlic

MIXED GREENS
with house balsamic
vinaigrette

FRENCH FRIES
thin & crispy



Proudly serving Fort Greene since 2011

