

**RAW BAR**

OYSTERS ON THE  
HALF SHELL M/P  
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



**WALTER'S**

OPEN 'TIL LATE

DINNER

**STARTERS**

— *seasonal* —

GRILLED OCTOPUS 17  
herbed potatoes

CRISPY PORK BELLY 14  
pickled mustard seeds, shaved fennel

GRILLED ASPARAGUS 12  
sauce gribiche, herbs

— *classics* —

DEVILED EGG 3  
capers, cherry pepper, crispy shallot & dill

ARTICHOKE DIP 14  
pepper jack cheese, grana padano, crostini

DRY RUB HOT WINGS 11  
celery buttermilk dressing

— *salads* —

WALTER'S SALAD 12

KALE SALAD charred onion dressing, currants, crispy rice, pecorino 13

SWEET GEM CAESAR grana padano, cheese croutons and white anchovy 13

**MAINS**

— *seasonal* —

GNOCCHI fresh pea sauce, stracciatella, marinated tomato .....23

MARKET FISH chermoula, bitter salad, burnt lemon .....M/P

ROASTED CHICKEN CASSOULET cannellini beans, cherry tomato, andouille sausage.....25

— *walter's classics* —

FRIED CHICKEN with garlic mashed potatoes, bacon gravy & spicy honey.....19

SPICY FISHERMAN'S STEW mussels, clams & shrimp in shellfish broth with grilled sourdough.....26

7OZ. WALTER BURGER on brioche roll w/ lettuce, tomato, onion, pickle & fries  
(add bacon and/or cheddar cheese \$1 each).....16

GRILLED BAR STEAK with fries, mixed greens, horseradish cream, chimichuri.....28

FRENCH DIP wagyu beef on baguette w/ fresh horseradish cream, au jus & fries  
(add carmalized onions and/or gruyère cheese \$1 each).....20

**SIDES 7**

MASHED POTATOES  
with garlic

SAUTÉED KALE  
with prosecco

MIXED GREENS  
with house balsamic  
vinaigrette

FRENCH FRIES  
thin & crispy

