

DINNER

RAW BAR

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

LITTLENECK CLAMS 2/Pc

SHRIMP COCKTAIL 1 4

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

STARTERS

- DEVEILED EGG capers, cherry pepper, crispy shallot, dill 3
- GRILLED OCTOPUS herbed potatoes 17
- CRISPY PORK BELLY pickled mustard seeds, shaved fennel 14
- ROASTED SQUASH muhammara, walnuts, mint, feta 13
- ARTICHOKE DIP pepper jack, grana padano, crostini 14
- DRY RUB HOT WINGS celery, buttermilk dressing 11
- MAC AND CHEESE penne rigate, three cheeses, magic 12

SALADS

- MARKET GREENS buttermilk, fennel, strawberry, feta cheese 14
- KALE SALAD charred onion dressing, crispy rice, currants, parmesan 14
- SWEET GEM CAESAR grana padano, croutons, white anchovy 13

MAINS

- GNOCCHI english pea sauce, stracciatella, marinated tomato 23
- MARKET FISH chermoula, bitter salad, burnt lemon M/P
- ROASTED CHICKEN cilantro yogurt, red quinoa, kale 25
- FRIED CHICKEN garlic mashed potatoes, bacon gravy, spicy honey 19
- SPICY FISHERMAN'S STEW mussels, clams, shrimp, tomato broth, grilled sourdough 26
- 7OZ. WALTER BURGER brioche roll, lettuce, tomato, onion, pickle & fries 16
(add bacon or cheddar cheese \$1)
- GRILLED BAR STEAK fries, mixed greens, horseradish cream, chimichuri 28
- FRENCH DIP baguette, waygu beef, fresh horseradish cream, au jous, fries 20
(add carmalized onions or gryuère cheese \$1)

SIDES 7

MASHED POTATOES
with garlic

SAUTÉED KALE
with prosecco

MIXED GREENS
with house balsamic
vinaigrette

FRENCH FRIES
thin & crispy

COCKTAILS 13

WALTER'S COOLER
light rum, aloe, basil, lime

PEPINO
mezcal, muddled cucumber, lemon

SLOW BURN
spicy mezcal, ginger, green chartreuse, citrus

PUTTIN' ON THE SPRITZ
aperol, cherry liqueur, prosecco

LAST WORD
gin, green chartreuse, maraschino, lime

TEQUILA GUMPTION
reposado, mezcal, marischino, orange bitters

RUM PUNCH
over proof rum, aged rum, lime, allspice

BIPLANE
gin, lemongrass, citrus

I 66 SMASH
bourbon, pear, blackberry, citrus

DIABLO
tequila, honey, lime

BEER

BUDWEISER 5	BELL'S TWO HEARTED IPA 8
SCHLAFLY KÖLSCH 9	ALLAGASH WHITE 9
RADEBERGER PILSNER 8	ROTATING SEASONAL MP

CIDER

FUENTE GUIJARRO, ANCESTRAL CIDER.....8 | 32

LEMONADES 6

CUCUMBER MINT
POMEGRANATE

SODAS 6

WINES

SPARKLING

PROSECCO Zardetto 'Superiore Brut' NV; Venezo, Italy..... 13 | 59
FORTANA Mirco Mariotti 'Sét e Méz' NV; Emilia, Italy [rose]..... 12 | 54

WHITE

MUSCADET Domaine de la Fruitière 'Gneiss de Bel Abord' 2017; Loire Valley, France [organic].... 13 | 58
VINHO BRANCO Quinta da Boavista 'Rufia' [biodynamic, unfiltered]..... 14 | 63
SANCERRE Domaine Reverdy Ducroux 'Beauroy' 2017; Loire Valley, France..... 14 | 64
CHABLIS Domaine Laroche 'St. Martin' 2016; Burgundy, France..... 15 | 67

ROSE

GRENADE Cave du Luberon 'Ô de Léthé' 2018; Luberon, France..... 11 | 50

RED

GAMAY Christophe Pacalet, Beaujolais-Villages 2018; Beaujolais, France [chilled]..... 13 | 58
GRENADE/SYRAH Les Maou 'Entre Chats' 2016; Vacluse, France [biodynamic]..... 14 | 63
CABARNET SAUVIGNON RouteStock 'Route 29' 2016; Napa Valley, California..... 16 | 72
PINOTNOIR DuSoil 2017; Willamette Valley, Oregon..... 19 | 86