

LUNCH

10:30 to 4:00



starters

ROASTED POBLANO CORN CHOWDER (V) (GF) \$8/\$12 fresh roasted corn, potatoes, onions, crema, poblanos add crab + \$8	GIGI'S PICKLED SHRIMP (P) \$13 pickled lemon, capers and Vidalia onion, butter wafer crackers
STICKY ASIAN CHICKEN THIGHS (GF) \$16 boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro	BASKET OF PUPPIES \$10 the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces
AHI TUNA TOSTADAS (GF) \$20 fresh fruit salsa, chipotle crema	MEDITERRANEAN HUMMUS BOARD (P) \$16 hummus, fresh veggies, olives, feta, grilled naan
SMOKED TUNA DIP \$17 grilled naan, pickled jalepeños, lemon	BREAD BASKET \$12 hushpuppies, jalapeño cornbread, grilled naan, served with butter and tartar sauce

salads

[make the chicken salads a wrap with one side]

SMOKED CHICKEN SALAD (P) \$17 celery, diced onions, local greens, pecans, chipotle vinaigrette	MADRAS CURRY CHICKEN SALAD (P) \$17 dried fruits, nuts, celery, organic local greens, honey vinaigrette
RAKE IT THROUGH THE GARDEN SALAD (P) (V) (GF) \$14 edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette add chicken/shrimp + \$8 or oysters/grouper + \$13	THAI BEEF NOODLE SALAD (P) \$22 grilled marinated steak, organic local greens, avocado, mango, Thai peanut dressing

housemade! ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette fig vinaigrette

handhelds

[served with one side / *gluten free buns available +\$2]

*CRAB CAKE BLT SANDWICH (P) \$25 Old Bay aioli, cherrywood smoked bacon, fried green tomato	SPICY SALMON WRAP \$19 cherrywood smoked bacon, greens, avocado, tomatoes, sriracha
*ANGUS SMASH BURGER (P) single \$13/double \$16/triple \$19 bacon onion jam, cheddar, YUM sauce, brioche bun	SAN MIGUEL WRAP (P) \$15 black beans, brown rice, pepper jack cheese, tomatillo salsa, chipotle vinaigrette
MARKET PO BOYS (P) shrimp \$17/oysters \$23/grouper \$24 shrimp or grouper [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce	SEÑORA ANNA'S SEAFOOD TACOS (P) shrimp \$17/grouper \$23 two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas
FGT PIMENTO BACON PO BOY \$16	

* **GEORGE'S FAMOUS GROUPE SANDWICH** (P) \$24

Named as one of the 100 Southern Foods You Absolutely, Positively Must Try Before You Die—Garden & Gun [fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce

favorites

HOT & TANGY FISH OVER ASIAN SLAW (GF) (P) \$32 choice of grouper or Ahi tuna, ginger walnut glaze, Asian slaw	SAN MIGUEL BOWL (P) \$23 organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette
TEXAS STYLE SMOKED PORK RIBS \$21 1/2 rack served with 2 sides and jalapeño cornbread	HOUSE MADE CHICKEN TENDERS 3 / \$14 or 5 / \$19 fresh & hand battered, served with one side

4:00 to close

DINNER

starters

ROASTED POBLANO CORN CHOWDER (V) (GF) \$8 / \$12 fresh roasted corn, potatoes, onions, crema, poblanos add crab + \$8	GIGI'S PICKLED SHRIMP (P) \$13 pickled lemon, capers and Vidalia onion, butter wafer crackers
STICKY ASIAN CHICKEN THIGHS (GF) \$16 boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro	BASKET OF PUPPIES \$10 the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces
AHI TUNA TOSTADAS \$20 fresh fruit salsa, chipotle crema	BREAD BASKET \$12 hushpuppies, jalapeño cornbread, grilled naan, served with butter and tartar sauce
SMOKED TUNA DIP (GF) \$17 grilled naan, pickled jalepeños, lemon	MEDITERRANEAN HUMMUS BOARD (P) \$16 hummus, fresh veggies, olives, feta, grilled naan

salads

CLASSIC CAESAR \$11 romaine hearts, farm egg, shaved reggiano, croutons, house made Caesar dressing	RAKE IT THROUGH THE GARDEN SALAD (P) (V) (GF) \$14 organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette	FRESH FRUIT & BURRATA SALAD (P) \$14 seasonal fruit, burrata, basil, mint and roasted pistachios
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add chicken/shrimp + \$8 or oysters/grouper + \$13

housemade! ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette fig vinaigrette

handhelds

[served with one side / *gluten free buns available +\$2]

*ANGUS SMASH BURGER (P) single \$13/double \$16/triple \$19 bacon onion jam, cheddar, YUM sauce, brioche bun	GEORGE'S FAMOUS GROUPE SANDWICH (P) \$24 Named as one of the 100 Southern Foods You Absolutely, Positively Must Try Before You Die—Garden & Gun [fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce
CRAB CAKE BLT SANDWICH \$25 Old Bay aioli, cherrywood smoked bacon, fried green tomato	

favorites

HOT & TANGY FISH OVER ASIAN SLAW (GF) (P) \$32 choose grouper or Ahi tuna, ginger walnut glaze, Asian slaw	BLACKENED SEAFOOD SKILLET \$37 Gulf grouper, shrimp, grits & greens, Franks Red Hot Beurre Blanc, hushpuppies
6 OUNCE FILET OF BEEF TENDERLOIN (GF) \$39 choice of bacon jam & demi or roasted red chimichurri, garlic mashed potatoes, bacon collards	SMOKED HALF HEN (GF) \$29 Lusty Monk mustard, spinach, Benton's ham, collard greens
FUSILLI PASTA (V) \$25 slow roasted tomatoes, caramelized sweet onions, jalapeño, almond queso fresco	SAN MIGUEL BOWL (P) \$23 organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette
TEXAS STYLE SMOKED PORK RIBS \$21 1/2 rack served with 2 sides and jalapeño corn bread	MADRAS CURRY SHRIMP & GRITS \$24 sauteed jumbo shrimp, applewood bacon, stoneground grits, curry sauce, hushpuppies

(V) vegetarian (P) vegetarian option (GF) gluten-free (P) gluten-free option (P) tree nuts (P) peanuts

seafood

available lunch + dinner / served with two sides + hushpuppies

SHRIMP fried, grilled or blackened	\$25	SHRIMP COMBO PLATE shrimp + grouper or fried oysters	\$33
FRIED OYSTERS	\$31	GROUPE COMBO PLATE grouper + fried oysters	\$36
GROUPE fried, grilled or blackened	\$29	SEAFOOD PLATTER shrimp, grouper, fried oysters	\$39

kids

SINGLE SMASH BURGER bacon onion jam, YUM sauce, brioche bun	\$13
HOUSE MADE CHICKEN TENDERS 2/\$11 or 3/\$14 fresh & hand battered	
SHRIMP OR GROUPE BITES [fried, grilled or blackened]	\$14
* above served with fruit & one side *	
PASTA [butter & parmesan or marinara]	\$11
ICE CREAM SCOOP chocolate, vanilla or berry sorbet with sprinkles or chocolate syrup	\$6

sides

FRIES	\$7
COLE SLAW (GF)	
BACON COLLARD GREENS (GF)	
SMOKED PIMENTO MAC & CHEESE	
GREEN PEA & BACON SALAD (GF)	
MARKET SIDE SALAD (V) (GF)	
GRITS & GREENS (GF)	

dessert

(GF) SOUTHERN BANANA PUDDING	\$9	KEY LIME PIE	\$9
(GF) SALTED CARAMEL STUFFED SKILLET BROWNIE Southern Craft Sweet Cream ice cream, chocolate and caramel drizzle	\$12	HOUSEMADE BUTTERMILK PIE chantilly cream, seasonal compote	\$11
BANANA PUDDING CHEESECAKE caramel, vanilla wafer crumble, brûléed banana	\$13	PEANUT BUTTER PIE chocolate cookie crust, ganache, Reese's cups	\$12

2024

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
Please note menu and prices subject to change.
We apply a price adjustment on non-cash transactions that is not greater than our cost of acceptance.
Please note, a 10% service fee is applied to all to-go orders and a 75¢ to-go container charge per item.

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