

# LUNCH

## starters

**MARKET GUMBO**  \$10/\$14  
shrimp, andouille, okra, Texas toast

**ROASTED POBLANO CORN CHOWDER**   \$8/\$12  
fresh roasted corn, potatoes, onions, crema, poblanos [add crab + \$8]

**STICKY ASIAN CHICKEN THIGHS**  \$16  
boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro

**SMOKED TUNA DIP**  \$16  
grilled naan, pickled jalapeños, chipotle vinaigrette, lemon

**RED CURRY SHRIMP**  \$18  
golden fried shrimp, red curry coulis, sweet drop peppers

**FRIED OYSTER SRIRACHA DEVILED EGGS**  \$17  
arugula, pickled okra, heirloom cherry tomatoes

**MEDITERRANEAN HUMMUS BOARD**   \$16  
hummus, fresh veggies, olives, feta, grilled naan

**DEEP. FRIED. LOVE.**  \$10 / \$12  
OR { **fried okra**—served with ranch, zesty ranch  
**whole lotta love**—fried okra, fried pickles, fried green tomatoes served with ranch and zesty ranch

## breads

**BASKET OF PUPPIES** \$10  
the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces

**BREAD BASKET** \$12  
hushpuppies, jalapeño cornbread, grilled naan, served with trio of sauces

## salads

**MADRAS CURRY CHICKEN SALAD**  \$17  
dried fruits, nuts, celery, organic local greens, honey vinaigrette [make it a wrap with one side]

**RAKE IT THROUGH THE GARDEN SALAD**   \$14  
edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette [add chicken or shrimp +\$8 / grouper +\$14 / oysters +\$16]

**SMOKED CHICKEN SALAD**  \$17  
celery, diced onions, local greens, pecans, chipotle vinaigrette [make it a wrap with one side]

**THAI BEEF NOODLE SALAD**  \$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** \$25  
cherrywood smoked bacon, fried green tomato, remoulade

\*  **ANGUS SMASH BURGER** single \$13 / double \$16 / triple \$19  
bacon onion jam, cheddar, YUM sauce, brioche bun [add bacon +\$2]

\*  **MARKET PO BOYS** shrimp \$17 / grouper \$24 / oysters \$26  
shrimp or grouper [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce

**THE YARD BIRD** \$16  
fried, grilled, blackened or buffalo chicken on sesame seed or brioche bun, lettuce, tomato, onion [add cheese +\$1 / avocado or bacon +\$2]

**SPICY SALMON WRAP**  \$19  
cherrywood smoked bacon, greens, avocado, tomatoes, sriracha

**SAN MIGUEL WRAP**  \$15  
black beans, brown rice, pepper jack cheese, tomatillo salsa, chipotle vinaigrette

**SEÑORA ANNA'S SEAFOOD TACOS** shrimp \$17 / grouper \$24  
two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas

**THE SOUTHERN** \$17  
crispy fried chicken, jalapeño pimento cheese, bacon collards on Texas toast [add bacon +\$2]

\*  **GEORGE'S FAMOUS GROUPEL SANDWICH** \$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**    \$32  
grilled grouper or salmon, ginger walnut glaze, Asian slaw

**SAN MIGUEL BOWL**  \$23  
organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette

**TEXAS STYLE SMOKED PORK RIBS**  \$24  
1/2 rack served with one side and jalapeño cornbread [additional side +\$5]

**HOUSE MADE CHICKEN TENDERS**  3/\$14 or 5/\$19  
fried, grilled, blackened or buffalo, Texas toast served with one side

## seafood

**SHRIMP** \$25  
fried, grilled or blackened

**FRIED OYSTERS** \$33

**GROUPEL** \$29  
fried, grilled or blackened

[served with two sides + hushpuppies]



**SHRIMP COMBO PLATE** \$34  
shrimp + grouper or fried oysters

**GROUPEL COMBO PLATE** \$36  
grouper + fried oysters

**SEAFOOD PLATTER** \$39  
shrimp, grouper, fried oysters

# LUNCH

## kids

- SINGLE SMASH BURGER**  \$13  
bacon onion jam, YUM sauce, brioche bun
- HOUSE MADE CHICKEN TENDERS**  2/\$11 or 3/\$14  
fried, grilled, blackened or buffalo
- SHRIMP or GROUPEL BITES**  \$14  
[fried, grilled or blackened]
- KIDS BEEF FILET MEDALLIONS** \$18  
\* above served with fruit & one side \*
- PASTA** \$11  
[butter & parmesan or marinara]
- ICE CREAM SCOOP** \$6  
chocolate, vanilla or berry sorbet  
with sprinkles or chocolate syrup

## sides

- FRIES** \$7
-  **COLE SLAW**
-  **BACON COLLARD GREENS**
- SMOKED PIMENTO MAC & CHEESE**
-  **GRITS & GREENS**
- FRIED OKRA**
-  **BROCCOLI SALAD**
-   **MARKET SIDE SALAD**

## drinks

- COKE** \$3.75
- DIET COKE**
- COKE ZERO**
- SPRITE**
- DR. PEPPER**
- FANTA ORANGE**
- POWERADE**
- RED DIAMOND TEAS: SWEET or UNSWEET**
- CHEF'S FRESH LEMONADE**

## kids' fizzes

- PIÑA COLADA** \$8  
coconut puree, pineapple, soda water
- PEACH CREAMSICLE**  
peach puree, vanilla syrup, soda water
- BANANA STRAWBERRY SPLIT**  
banana puree, strawberry puree,  
vanilla syrup, soda water

 vegetarian  vegetarian option  vegan  vegan option  gluten-free  gluten-free option  tree nuts  peanuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

One check per table. 20% gratuity added to table of 8 or more. Split menu item fee \$4.

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.

Want to know  
the backstory  
on some of our  
favorite foods?



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RESTAURANT GROUP



    
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