

DINNER

starters

MARKET GUMBO 🍲	\$10/\$14	RED CURRY SHRIMP 🍲	\$18
shrimp, andouille, okra, Texas toast		golden fried shrimp, red curry coulis, sweet drop peppers	
ROASTED POBLANO CORN CHOWDER 🌱🍲	\$8/\$12	FRIED OYSTER SRIRACHA DEVILED EGGS 🍲	\$17
fresh roasted corn, potatoes, onions, crema, poblanos [add crab + \$8]		arugula, pickled okra, heirloom cherry tomatoes	
STICKY ASIAN CHICKEN THIGHS 🍲	\$16	MEDITERRANEAN HUMMUS BOARD 🍲🌱	\$16
boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro		hummus, fresh veggies, olives, feta, grilled naan	
SMOKED TUNA DIP 🍲	\$16	LOBSTER TACOS 🍲	\$25
grilled naan, pickled jalepeños, chipotle vinaigrette, lemon		Maine lobster, crispy tortilla, mango, avocado creme, Baja sauce	

DEEP. FRIED. LOVE. 🍲 \$10 / \$12

fried okra—served with ranch, zesty ranch OR whole lotta love—fried okra, fried pickles, fried green tomatoes served with ranch, zesty ranch

breads

BASKET OF PUPPIES	\$10	BREAD BASKET	\$12
the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces		hushpuppies, jalapeño cornbread, grilled naan, served with trio of sauces	

salads

SOUTHERN CAESAR 🍲	\$11	RAKE IT THROUGH THE GARDEN 🌱🌱🌱🍲	\$14	MADRAS CURRY CHICKEN 🍲	\$17
romaine hearts, farm egg, field peas, shaved parmesan, cornbread croutons, house made Caesar dressing		organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette		dried fruits, nuts, celery, organic local greens, honey vinaigrette	

add chicken/shrimp +\$8 or grouper +\$14 or oysters +\$16

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 🍲	single \$13 / double \$16 / triple \$19	CRAB CAKE BLT SANDWICH	\$25
bacon onion jam, cheddar, YUM sauce, brioche bun [add bacon + \$2]		cherrywood smoked bacon, fried green tomato, remoulade	
SEÑORA ANNA'S GROUPEL TACOS 🍲	\$24	* GEORGE'S FAMOUS GROUPEL SANDWICH 🍲	\$24
two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas		[fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce	

NAMED AS ONE OF THE 100 SOUTHERN FOODS YOU ABSOLUTELY POSITIVELY MUST TRY BEFORE YOU DIE—GARDEN & GUN

favorites

HOT & TANGY FISH OVER ASIAN SLAW 🍲🌱🌱	\$33	BLACKENED SEAFOOD SKILLET	\$37
grilled grouper or salmon, ginger walnut glaze, Asian slaw		Gulf grouper, shrimp, grits & greens, Franks Red Hot Beurre Blanc, hushpuppies	
6 OUNCE FILET OF BEEF TENDERLOIN 🍲	\$39	SAN MIGUEL BOWL 🌱	\$23
choice of bacon jam & demi or roasted red chimichurri, garlic mashed potatoes, bacon collards		organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette	
SICHUAN RICE BOWL 🍲🌱🌱	\$26	MADRAS CURRY SHRIMP & GRITS 🍲	\$24
miso glazed crispy tofu, black rice, sweet peppers, shimeji mushrooms, sugar snap peas, peanut ginger sauce		sauteed jumbo shrimp, applewood bacon, stoneground grits, curry sauce, hushpuppies	

TEXAS STYLE SMOKED PORK RIBS 🍲 \$24

1/2 rack served with one side and jalapeño corn bread [add additional side + \$5]

seafood

SHRIMP	\$25	[served with two sides + hushpuppies]	SHRIMP COMBO PLATE	\$34
fried, grilled or blackened			shrimp + grouper or fried oysters	
FRIED OYSTERS	\$33		GROUPEL COMBO PLATE	\$36
			grouper + fried oysters	
GROUPEL	\$29		SEAFOOD PLATTER	\$39
fried, grilled or blackened			shrimp, grouper, fried oysters	



DINNER

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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