

Watersound Village Market

DINNER

starters

TUSCAN CREAMY LEMON WHITE BEAN SOUP 	\$9 / \$13	MARKET GUMBO	\$10 / \$14
baked chicken, sundried tomatoes, shallots, white beans, baby spinach, parmesan		shrimp, andouille, okra, cumin rice, house roll	
HOUSE SMOKED TUNA DIP 	\$16	SRIRACHA DEVEILED EGGS 	\$12
lahvosh cracker bread, pickled jalepeños, Duke's® mayo, special spices, lemon		arugula, pickled okra, sweetie drop peppers	
THAI BEEF ROLLS 	\$15	[add cherrywood bacon +\$5 / add shrimp + \$9 or oysters +\$14]	
ground beef, ginger, cucumbers, Thai peanut sauce, peanuts, cilantro, green onions		WATERSOUND WINGS 	\$15
CRISPY CHILI SHRIMP 	\$17	8 jumbo chicken wings served with carrot sticks and zesty ranch	
golden fried shrimp, sweet creamy chili sauce, green onions, sweetie drop peppers, toasted sesame seeds		[choose from BBQ sauce, Buffalo sauce or Asian charred pineapple]	
BASKET OF PUPPIES	\$10	SHAREABLE SOUTHERN SPREADS 	\$18
the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces		jalapeno pimento cheese, Tupelo honey whipped goat cheese, crudité, candied pecans,grilled naan, lahvosh cracker bread, zesty ranch	
		BRISKET TACHOS 	\$17
		Back Beach BBQ brisket, "ranch" tater tots, pico de gallo, house made queso, green onions	

DEEP. FRIED. LOVE. \$11 / \$13

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

salads

RAKE IT THROUGH THE GARDEN     \$15	CLASSIC CAESAR   \$13	SALAD NIÇOISE  \$22
organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette	romaine hearts, farm egg, shredded Reggiano, garlic croutons, housemade Caesar	seared Ahi tuna, green beans, Yukon Golds, farm egg, cherry tomatoes, capers, lemon vinaigrette

add chicken or shrimp +\$9 / add salmon +\$12 / add oysters or grouper +\$14

HOUSE MADE!

ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette raspberry vinaigrette fig vinaigrette tahini vinaigrette

handhelds

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

THE COWPOKE * 	\$25	GEORGE'S FAMOUS GROUPE SANDWICH * 	\$26
10 oz fresh Angus beef patty, house made queso, crispy bacon, fried onion strings, cowboy candy, sliced avocado, tangy housemade barbeque sauce on brioche or sesame seed bun		[fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce	
JUST A BURGER * 	\$20	Named as one of the 100 Southern Foods You Absolutely, Positively Must Try Before You Die—Garden & Gun	
10 oz fresh Angus beef, lettuce, tomato, onion on brioche or sesame seed bun			
[add cheese +\$1 / add bacon +\$2]			

favorites

BELL'S HOUSEMADE MEATLOAF	\$24	STICKY ASIAN CHICKEN THIGHS 	\$24
garlic green beans, roasted garlic mashed potatoes, side salad and house roll		boneless chicken thighs, yellow curry basmati, green beans, pickled veggies, jalapeño	
HOT & TANGY FISH OVER ASIAN SLAW   	\$35	BLACKENED SEAFOOD SKILLET 	\$37
grilled grouper or salmon, ginger walnut glaze, pan fried Asian slaw		Gulf grouper, shrimp, King's Table Farms Grits & Greens, Franks Red Hot Beurre Blanc, hushpuppies	
GEORGE'S FILET OF BEEF TENDERLOIN 	\$48	ZAATAR BOWL  	\$23
certified Angus beef, roasted garlic mashed potatoes, garlic green beans, bacon jam, demi, house roll		zucchini, roasted cauliflower, crispy chickpeas, local mixed greens, heirloom cherry tomatoes, sweet potato fries, tahini vinaigrette, avocado tzatziki	
BACK BEACH BBQ SMOKED BRISKET PLATE	\$23	[add chicken or shrimp + \$9 / salmon + \$12]	
jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli		CREMA DI PARMIGIANO	\$25
[served with one side]		angel hair, creamy parmesan sauce, cremini mushrooms, andouille, spinach, rosemary, feta, parmesan cheese	
HOUSE SMOKED CHICKEN 	\$25	[add chicken or shrimp + \$9 / salmon + \$12]	
barbeque chicken skewers served with one side and jalapeño corn bread		CAST IRON SHRIMP & GRITS 	\$27
[add additional side + \$5]		garlic sauteed shrimp, King's Table tomato and gouda grits, baby spinach, white wine, tasso cream, scallions, hush puppies	
KOREAN RICE BOWL 	\$26		
marinated beef tips, crispy rice cake, spicy sesame cucumbers, cremini mushrooms, baby spinach, kimchi, fresh veggies, fried farm egg			

seafood

[fried, grilled or blackened / served with two sides + hushpuppies] 

SHRIMP	\$26	FRIED OYSTERS	\$33	GROUPE	\$30
SHRIMP COMBO	\$35	SEAFOOD PLATTER	\$44	GROUPE COMBO	\$37
shrimp + grouper or fried oysters		shrimp, grouper, fried oysters		grouper + fried oysters	

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

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DINNER

kids 1/4 lb FRESH HAMBURGER [add cheese +\$1]  \$12 HOUSE MADE CHICKEN TENDERS  2/\$11 or 3/\$16 [fried, grilled or blackened] SHRIMP or GROUPER BITES  \$14 TOASTED CHEESE on brioche bun \$11 * above served with one side and fruit * PASTA [butter & parmesan or marinara] \$11 ICE CREAM SCOOP chocolate or vanilla with sprinkles or chocolate syrup \$6	sides   IDAHO OR SWEET POTATO FRIES \$7   COLE SLAW  BACON COLLARD GREENS SMOKED PIMENTO MAC & CHEESE   ROASTED GARLIC MASHED POTATOES  KING'S TABLE GRITS & GREENS   GARLIC GREEN BEANS  FRIED OKRA  BROCCOLI SALAD   MARKET SIDE SALAD
HOUSE MADE! ranch caesar chipotle vinaigrette fig vinaigrette vegan lemon vinaigrette spicy ranch honey mustard spicy honey vinaigrette tahini vinaigrette raspberry vinaigrette	
drinks COKE / DIET COKE COKE ZERO SPRITE DR. PEPPER FANTA ORANGE POWERADE RED DIAMOND TEAS: SWEET or UNSWEET CHEF'S FRESH LEMONADE BLOOD ORANGE HIBISCUS REFRESHER	kids' fizzes PIÑA COLADA \$8 coconut puree, pineapple, soda water PEACH CREAMSICLE peach puree, vanilla syrup, soda water BLUEBERRY CRUSH blueberry puree, mint simple, Sprite 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?



other great restaurants from the
HARTLEY
RESTAURANT GROUP



  
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