

Watersound Village Market

LUNCH

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
HOUSEMADE! 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?



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HARTLEY
RESTAURANT GROUP



  
@WatersoundVillageMarket

Watersound Village Market

LUNCH

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 DEVILED EGGS 	\$12
lahvosh cracker bread, pickled jalapeños, Duke's® mayo, special spices, lemon		arugula, pickled okra, sweetly drop peppers [add cherrywood bacon +\$5 / add shrimp + \$9 or oysters +\$14]	
THAI BEEF ROLLS 	\$15	WATERSOUND WINGS 	\$16
ground beef, ginger, cucumbers, Thai peanut sauce, peanuts, cilantro, green onions		8 jumbo chicken wings served with carrot sticks and zesty ranch [choose from BBQ sauce, Buffalo sauce or Asian charred pineapple]	
CRISPY CHILI SHRIMP 	\$17	SHAREABLE SOUTHERN SPREADS 	\$18
golden fried shrimp, sweet creamy chili sauce, green onions, sweetly drop peppers, toasted sesame seeds		jalapeño pimento cheese, Tupelo honey whipped goat cheese, crudité, candied pecans,grilled naan, lahvosh cracker bread, zesty ranch	
BASKET OF PUPPIES	\$10	BRISKET TACHOS 	\$17
the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces		Back Beach BBQ smoked 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

[add chicken or shrimp +\$9 / add salmon +\$12 / add grouperor fried oysters +\$14]

CLASSIC CAESAR  	\$13	THAI NOODLE SALAD 	\$22
romaine hearts, farm egg, shredded Reggiano, garlic croutons, housemade caesar		grilled marinated steak or blackened shrimp, organic local greens, cherry tomatoes, avocado, mango, Thai peanut dressing	
CHICKEN SALAD choose Madras Curry or House Smoked	\$17	RAKE IT THROUGH THE GARDEN SALAD    	\$15
Madras Curry: dried fruits, nuts, celery,  		organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette	
organic local greens, spicy honey vinaigrette			
House Smoked: celery, mayo, celery seed, onion, farm egg 		SALAD NIÇOISE 	\$22
[make either a wrap with one side]		seared Ahi tuna, green beans, Yukon Golds, farm egg, cherry tomatoes, capers, lemon vinaigrette	

handhelds

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

SAN MIGUEL WRAP 	\$16	SPICY SALMON WRAP 	\$21
organic local greens, black beans, sofrita rice, avocado, pepper jack, tomatilla salsa, chipotle vinaigrette [make it a bowl \$22]		cherrywood smoked bacon, greens, avocado, tomatoes, Japanese mayo	
MARKET PO BOYS *  shrimp \$18 / grouper or oysters \$26		SOUTH PHILLY CHEESESTEAK *	\$17
shrimp or grouper [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce		shaved sirloin, sautéed sweet onions and peppers, white American cheese, garlic aioli	
THE YARD BIRD * 	\$17	SEÑORA ANNA'S SEAFOOD TACOS  shrimp \$18 / grouper \$26	
fried, grilled, blackened or buffalo chicken on brioche or sesame seed bun, lettuce, tomato, onion [add cheese +\$1 / avocado or bacon +\$2]		two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas	
Southern Style: crispy fried chicken, jalapeño pimento cheese, bacon collards on Texas toast +\$3		HALF POUND MARKET BURGER * 	\$18
		1/2 lb fresh, never frozen premium Angus beef, lettuce, tomato, onion, pickle on brioche or sesame seed bun [add cheese +\$1 / add bacon +\$2]	

GEORGE'S FAMOUS GROUPER SANDWICH *  \$26

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

STICKY ASIAN CHICKEN THIGHS 	\$24	HOT & TANGY FISH OVER ASIAN SLAW   	\$35
boneless chicken thighs, yellow curry basmati, green beans, pickled veggies, jalapeño		grilled grouper or salmon, ginger walnut glaze, pan-fried Asian slaw	
ZAATAR BOWL  	\$23	HOUSE SMOKED CHICKEN 	\$25
zucchini, roasted cauliflower, crispy chick peas, local greens, heirloom cherry tomatatoes, sweet potato fries, tahini vinaigrette & avocado tzatziki [add chicken or shrimp +\$9 / add salmon +\$12 / add fried oysters +\$14]		barbeque chicken skewers served with one side and jalapeño cornbread [additional side +\$5]	
BACK BEACH BBQ SMOKED BRISKET PLATE	\$23	KOREAN RICE BOWL 	\$26
jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli [served with one side]		marinated beef tips, crispy rice cake, spicy sesame cucumbers, cremini mushrooms, baby spinach, kimchi, fresh veggies, fried farm egg	
		HOUSE MADE CHICKEN TENDERS 	\$16
		[3] fried, grilled, blackened or buffalo, house roll [served with one side]	

seafood

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

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