

11am to 4pm

LUNCH

starters lunch + dinner

TUSCAN CREAMY LEMON WHITE BEAN SOUP  \$9/\$13
baked chicken, sundried tomatoes, shallots, white beans, baby spinach, parmesan

HOUSE SMOKED TUNA DIP  \$16
lahvosh cracker bread, pickled jalepeños, Duke's® mayo, special spices, lemon

THAI BEEF ROLLS  \$15
ground beef, ginger, cucumbers, Thai peanut sauce, peanuts, cilantro, green onions

salads

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

CLASSIC CAESAR   \$13
romaine hearts, farm egg, shredded Reggiano, garlic croutons, housemade Caesar

CHICKEN SALAD \$17
Madras Curry: dried fruits, nuts, celery,  
organic local greens, spicy honey vinaigrette
OR
House Smoked: celery, mayo, celery seed, onion, farm egg 
[make either a wrap with one side]

handhelds

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

SAN MIGUEL WRAP  \$16
organic local greens, black beans, sofrita rice, avocado, pepper jack, tomatilla salsa, chipotle vinaigrette
[make it a bowl \$22]

MARKET PO BOYS* shrimp \$18 / grouper or oysters \$26
shrimp or grouper [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce

THE YARD BIRD * \$17
fried, grilled, blackened or buffalo chicken on brioche or sesame seed bun, lettuce, tomato, onion
[add cheese +\$1 / avocado or bacon +\$2]
Southern Style: crispy fried chicken, jalapeño pimento cheese, bacon collards on Texas toast +\$3

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
boneless chicken thighs, yellow curry basmati, green beans, pickled veggies, jalapeño

ZAATAR BOWL   \$23
zucchini, roasted cauliflower, crispy chick peas, local greens, heirloom cherry tomatoes, sweet potato fries, tahini vinaigrette & avocado tzatziki
[add chicken or shrimp +\$9 / add salmon +\$12 or add fried oysters +\$14]

BACK BEACH BBQ SMOKED BRISKET PLATE \$23
jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli
[served with one side]

MARKET GUMBO \$10/\$14
shrimp, andouille, okra, cumin rice, house roll

CRISPY CHILI SHRIMP  \$17
golden fried shrimp, sweet creamy chili sauce, green onions, sweet drop peppers, toasted sesame seeds

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

THAI NOODLE SALAD  \$22
grilled marinated steak or blackened shrimp, organic local greens, cherry tomatoes, avocado, mango, Thai peanut dressing

RAKE IT THROUGH THE GARDEN SALAD     \$15
organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette

SALAD NIÇOISE  \$22
seared Ahi tuna, green beans, Yukon Golds, farm egg, cherry tomatoes, capers, lemon vinaigrette

SPICY SALMON WRAP  \$21
cherrywood smoked bacon, greens, avocado, tomatoes, Japanese mayo

SOUTH PHILLY CHEESESTEAK * \$17
shaved sirloin, sautéed sweet onions and peppers, white American cheese, garlic aioli

SEÑORA ANNA'S SEAFOOD TACOS* shrimp \$18 / grouper \$26
two tacos [fried, grilled or blackened]
poblano lime tartar, pico de gallo, flour or corn tortillas

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]

HOT & TANGY FISH OVER ASIAN SLAW    \$35
grilled grouper or salmon, ginger walnut glaze, pan-fried Asian slaw

HOUSE SMOKED CHICKEN  \$25
barbeque chicken skewers served with one side and jalapeño cornbread [additional side +\$5]

KOREAN RICE BOWL  \$26
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]

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

SHAREABLE SOUTHERN SPREADS  \$18
jalapeño pimento cheese, Tupelo honey whipped goat cheese, crudité, candied pecans,grilled naan, lahvosh cracker bread, zesty ranch

BRISKET TACHOS  \$17
Back Beach BBQ smoked brisket, “Ranch” tater tots, pico de gallo, house made queso, green onions

salads

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

CLASSIC CAESAR   \$13
romaine hearts, farm egg, shredded Reggiano, garlic croutons, housemade Caesar

SALAD NIÇOISE  \$22
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]

THE COWPOKE * \$25
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

JUST A BURGER * \$20
10 oz fresh Angus beef, lettuce, tomato, onion on brioche or sesame seed bun
[add cheese +\$1 / add bacon +\$2]

BELL'S HOUSEMADE MEATLOAF \$24
garlic green beans, roasted garlic mashed potatoes, side salad and house roll

HOT & TANGY FISH OVER ASIAN SLAW    \$35
grilled grouper or salmon, ginger walnut glaze, pan fried Asian slaw

GEORGE'S FILET OF BEEF TENDERLOIN  \$48
certified Angus beef, roasted garlic mashed potatoes, garlic green beans, bacon jam, demi, house roll

BACK BEACH BBQ SMOKED BRISKET PLATE \$23
jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli
[served with one side]

HOUSE SMOKED CHICKEN  \$25
barbeque chicken skewers served with one side and jalapeño corn bread
[add additional side + \$5]

KOREAN RICE BOWL  \$26
marinated beef tips, crispy rice cake, spicy sesame cucumbers, cremini mushrooms, baby spinach, kimchi, fresh veggies, fried farm egg

DINNER

4pm to 9pm

SRIRACHA DEVILED EGGS  \$12
arugula, pickled okra, sweet drop peppers
[add cherrywood bacon +\$5 / shrimp + \$9 / oysters +\$14]

WATERSOUND WINGS  \$16
8 jumbo chicken wings served with carrot sticks and zesty ranch
[choose from BBQ sauce, Buffalo sauce or Asian charred pineapple]

RAKE IT THROUGH THE GARDEN SALAD     \$15
organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette

GEORGE'S FAMOUS GROUPEr SANDWICH * \$26
[fried, grilled or blackened]
on a sesame seed bun with lettuce, tomato & tartar sauce

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STICKY ASIAN CHICKEN THIGHS  \$24
boneless chicken thighs, yellow curry basmati, green beans, pickled veggies, jalapeño

BLACKENED SEAFOOD SKILLET  \$37
Gulf grouper, shrimp, King's Table Farms Grits & Greens, Franks Red Hot Beurre Blanc, hushpuppies

ZAATAR BOWL   \$23
zucchini, roasted cauliflower, crispy chickpeas, local mixed greens, heirloom cherry tomatoes, sweet potato fries, tahini vinaigrette, avocado tzatziki
[add chicken or shrimp + \$9 / salmon + \$12]

CREMA DI PARMIGIANO \$25
angel hair, creamy parmesan sauce, cremini mushrooms, andouille, spinach, rosemary, feta, parmesan cheese
[add chicken or shrimp + \$9 / salmon + \$12]

CAST IRON SHRIMP & GRITS  \$27
garlic sauteed shrimp, King's Table tomato and gouda grits, baby spinach, white wine, tasso cream, scallions, hushpuppies

*** AVAILABLE LUNCH + DINNER ***

seafood

[served with two sides + hushpuppies] 

SHRIMP \$26
fried, grilled or blackened

GROUPEr \$30
fried, grilled or blackened

FRIED OYSTERS \$33

SHRIMP COMBO \$35
shrimp + grouper or fried oysters

GROUPEr COMBO \$37
grouper + fried oysters

SEAFOOD PLATTER \$44
shrimp, grouper, fried oysters

kids

1/4 LB FRESH HAMBURGEr  \$12
[add cheese +\$1]

HOUSE MADE CHICKEN TENDERS  2/\$11 or 3/\$16
[fried, grilled or blackened]

SHRIMP or GROUPEr BITES  \$14
[fried, grilled or blackened]

TOASTED CHEESE \$11
on brioche bun
* above served with one side and fruit *

PASTA \$11
[butter & parmesan or marinara]

ICE CREAM SCOOP \$6
chocolate or vanilla with sprinkles or chocolate syrup

dessert

SOUTHERN BANANA PUDDING  \$9

CITRUS STATE KEY LIME PIE \$11
blueberry compote

CHOCOLATE CHIP SKILLET COOKIE \$12
Southern Craft® Salty Caramel ice cream, toffee crunch

BANANA PUDDING CHEESECAKE \$13
caramel, vanilla wafer crumble, brûléed banana

sides \$7

  IDAHO OR SWEET POTATO FRIES

  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

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

HOUSEMADE DRESSINGS!

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

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

Watersound Village Market

BRUNCH

SUNDAYS 10am–3pm

starters

SRIRACHA DEILED EGGS 	\$12	SOUTHERN BISCUIT BEIGNETS  \$10 / \$6 ½ order powdered sugar, fruit compote, pure maple	
arugula, pickled okra, heirloom cherry tomatoes add fried shrimp +\$9 / add fried oysters +\$14 add cherrywood bacon +\$5		BRISKET TACHOS 	\$17
SHAREABLE SOUTHERN SPREADS 	\$18	Back Beach BBQ smoked brisket, “ranch” tater tots, pico de gallo, house made queso, green onions	
jalapeño pimento cheese, Tupelo honey whipped goat cheese, crudité, candied pecans, grilled naan, lahvosh cracker bread, zesty ranch		TUSCAN CREAMY LEMON WHITE BEAN SOUP  \$9/\$13	
FRESHLY BAKED CINNAMON ROLL 	\$6	baked chicken, sundried tomatoes, shallots, white beans, baby spinach, parmesan	

salads

add chicken/shrimp + \$9 or fried oysters + \$14

RAKE IT THROUGH THE GARDEN SALAD     \$14	SALAD NIÇOISE  \$26
edamame, corn, roasted beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette	Ahi tuna, green beans, Yukon Golds, farm egg, tomatoes, capers, lemon vinaigrette
CLASSIC CAESAR   \$14	HOUSEMADE! ranch spicy ranch honey mustard Caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette raspberry vinaigrette fig vinaigrette
romaine hearts, farm egg, shaved Reggiano, garlic croutons, house made Caesar	

entrees

30A FRENCH TOAST	\$18	ORIGINS BREAKFAST	\$16
vanilla custard brioche, smoked maple peaches, cherrywood smoked bacon		two eggs, cherrywood bacon or turkey sausage, “Ranch” tater tots, buttermilk biscuit, fruit, pico de gallo	
CHILAQUILES ROJAS 	\$21	ZAATAR BOWL  	\$23
crispy corn tortillas, 2 eggs any style, chorizo, roasted ranchero sauce, black beans, cheddar and goat cheese, avocado, cilantro and lime		zucchini, roasted cauliflower, crispy chickpeas, mixed greens, heirloom cherry tomatoes, sweet potato fries, tahini vinaigrette & avocado tzatziki [add chicken or shrimp + \$9 / salmon + \$12]	
CHICKEN & WAFFLE	\$20	BACK BEACH BBQ SMOKED BRISKET PLATE	\$23
Belgian waffle, hand breaded tenders, fresh berries, clover honey butter, pure maple		jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli [served with one side]	
HUEVOS RANCHEROS 	\$18	GROUPER OR SHRIMP OR FRIED OYSTER PLATE 	
King’s Table grits, turkey sausage, black beans, onions, avocado, scrambled eggs, chipotle dressing, served with tomatillo salsa & pico de gallo [choice of one side / make it a wrap with one side]		grouper \$30 / shrimp \$26 / fried oysters \$33 shrimp + grouper options: fried, grilled or blackened [served with two sides and hushpuppies]	
CAST IRON SHRIMP & GRITS 	\$27	KOREAN RICE BOWL 	\$26
garlic sauteed shrimp, King’s Table tomato and gouda grits, baby spinach, white wine, tasso cream, scallions, hush puppies		marinated beef tips, crispy rice cake, spicy sesame cucumbers, cremini mushrooms, baby spinach, kimchi, fresh veggies, fried farm egg	

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

BRUNCH

SUNDAYS 10am–3pm

handhelds

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

THE YARD BIRD * 	\$17	HALF POUND MARKET BURGER * 	\$18
fried, grilled, blackened or buffalo chicken, lettuce, tomato, onion on sesame seed or brioche bun add cheese +\$1 / avocado or bacon +\$2		1/2 lb fresh never frozen Angus beef, lettuce, tomato, onion, pickle on sesame seed or brioche bun add cheese +\$1 / add bacon +\$2 / add an egg +\$2	
SOUTHERN STYLE: crispy fried chicken, jalapeño pimento cheese, bacon collards on Texas toast +\$3		MARKET PO BOYS * 	shrimp \$18 / oysters \$26
		shrimp [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce	
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			

sides \$7

FRESH FRUIT  	IDAHO OR SWEET POTATO FRIES  
BROCCOLI SALAD 	SIDE SALAD  
KING’S TABLE GRITS & GREENS  	COLE SLAW  
BACON COLLARD GREENS 	“RANCH” TATER TOTS  

extras

EGGS TO ORDER	1/\$3 2/\$5 3/\$7	CHERRYWOOD BACON	\$6
BUTTERMILK BISCUIT, ENGLISH MUFFIN or GF TOAST	\$5	TURKEY SAUSAGE	\$5

spring+
summer
2026

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.

850-563-8110 / 86 N. Watersound Blvd / Inlet Beach, FL 32461 / WatersoundVillageMarket.com

another great restaurant from the
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