

FRESH FISH



"CHOOSE YOUR CATCH"

# LUNCH

APRIL 2012



## ~Appetizers~

**Feta Bruschetta** Vine ripened tomato, charred red onion, garlic, feta and mozzarella cheese, fresh oregano pesto 9.95

**Blue Crab Shrimp Cakes** Panko crusted and crispy fried crab cakes, chipotle aioli, guacamole, pico de gallo salsa 9.95

**Killer Calamari** Sweet peppers, organic carrots, fresh coriander, mango chili sauce on crispy noodles 10.95

**Pulled Pork Dumplings** Apple bourbon hoisin dipping sauce 11.95

**Tempura Shrimp** Sweet soy dipping sauce, pickled ginger 12.95

**Bacon Scallops** Smithfield bacon, Boston scallops, pineapple mango salsa, orange cream 12.95

**Escargot & Mushrooms** Garlic and lemon escargot, roasted cremini mushrooms baked with asiago cheese sauce 8.95

**Dynamite Shrimp** Flash fried shrimp tossed in Walkers spicy sweet and creamy dynamite sauce on chopped romaine 9.95

**Walkers Mussels Your Way** White wine, garlic, fresh parsley and butter or Spicy Marinara. 10.95

**Cajun Fried Calamari** Coated in Cajun flour and crisp fried, garlic aioli and fresh lemon 10.95

**Octopus, Calamari and Chorizo Sausage** Braised in tomato, fennel, lemon, garlic and fresh herbs, grilled foccacia 14.95

**Lobster "Mac and Cheese"** A twist on an old favourite 12.95

## TODAYS OYSTER SELECTION

~prices are per oyster~

**Conway** P.E.I 2.72

**Blue Point** Connecticut 2.28

**Gooseberry Point** P.E.I 2.72

**Beausoleil** New Brunswick 2.67

**Cocktail** New Brunswick 2.15

**Riptide** P.E.I. 2.88

## ~ Raw And Chilled Seafood~

### FRESH FEATURE Cherrystone Clams

1.75 ea

**Chilled Seafood Platter** Marinated mussels, poached shrimp, salmon gravalax, clams, snow crab and accompaniments 29.95

**House Cured Salmon Gravalax** Atlantic salmon cured with orange vodka and fresh dill, flying fish caviar, grilled flatbread, honey and grainy mustard aioli 10.95

**Classic Shrimp Cocktail** Jumbo poached shrimp with horseradish cocktail sauce and lemon 12.95

## ~Soups and Salads~

### NOVA SCOTIA CLAM CHOWDER

Chopped and baby clams, smoked bacon, potatoes, onions and celery in a creamy chowder **Cup 4.95 Bowl 7.95**

### LOBSTER SHRIMP BISQUE

Walkers brandy spiked rich and silky bisque made from roasted vegetables, lobster and shrimp **Cup 6.95 Bowl 9.95**

**CAESAR** Romaine hearts, creamy garlic dressing, smoked bacon, Parmesan, garlic croutons **small 6.95 large 8.95**

**WALKERS MARKET HOUSE** Baby greens, cucumber, organic carrots, sesame seeds, peppers, mango citrus vinaigrette **small 5.95 large 7.95**

**ARUGULA SALAD** Baby arugula, spinach, orange segments, goat cheese, ginger honey lime vinaigrette, candied pecans 11.95

**GREEK VILLAGE SALAD** Tomatoes, kalamata olives, charred red onion, cucumbers, green pepper, feta cheese, fresh oregano vinaigrette 10.95

## ~FRESH FISH~

"Walkers Fish Markets believe it is our responsibility to try and source as many sustainable fish as possible"

FISH MAY CONTAIN BONES

**TILAPIA**  
Costa Rica 14.95

**TUNA**  
Philippines 24.95

**SWORDFISH**  
Chile 16.95

**CATFISH**  
North Louisiana 13.95

**ATLANTIC SALMON**  
Bay of Fundy, N.S. 15.95

**PICKEREL**  
Ontario 18.95

**BARRAMUNDI**  
Tam Isle Vietnam 16.95

**CHILEAN SEABASS**  
South Georgia Island 27.95

**PACIFIC RIM** Steamed with fresh ginger and green onion, sticky rice, steamed Asian vegetables and hoisin drizzle

**BRONZED** Black bean and corn braise, orange sour cream, micro greens

**GRILLED** Lemon garlic and thyme butter, caramelized onion roasted fingerling potatoes, asparagus, heirloom organic carrots

**MEDITERRANEAN** Baked with preserved lemon, garlic, red pepper, parsley, olive oil, herb couscous, spinach and roasted cherry tomatoes

## ~HANDHELDS~

CHOICE OF FRIES OR MARKET SALAD

### SHRIMP TACOS

Crisp shrimp, guacamole, shredded lettuce, pico de gallo, fresh coriander, chipotle aioli, grilled soft flour tortillas 11.95

### CRAB AND SHRIMP MELT

Crab and shrimp salad, smothered with aged cheddar, fresh tomato and baby greens on a grilled roast garlic foccacia bun 12.95

### MARKET HALF POUND GOURMET HAMBURGER

Grilled homestyle half pound burger topped with caramelized onions, aged cheddar and smokey bacon, lettuce, tomatoes and pickles served with fries and coleslaw 13.95

### PULLED PORK GRILLED CHEESE

Southern style pulled barbeque pork, aged cheddar and caramelized onions between three slices of grilled Texas toast 13.95

### CAJUN CHICKEN CLUB

Bronzed and grilled chicken breast, three cheese blend, smokey bacon, lettuce, tomato and chipotle aioli on a grilled potato scallion bun 13.95

### ROAST SALMON OPEN FACED FLATBREAD

Atlantic salmon, baby spinach and arugula tossed in a ginger lime vinaigrette, fresh tomato and garlic aioli on a grilled herb flatbread 14.95

### SOUP AND SALAD

Clam Chowder or Bisque with choice of caesar or house salad 10.95

## ~WALKERS FAVOURITES~

### WALKERS FISH AND CHIPS

Haddock fillet coated in our signature Walkers Kingfish lager beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw 11.95

### HALIBUT AND CHIPS

Halibut fillet coated in our signature Walkers Kingfish lager beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw 15.95

### BEER BATTERED SHRIMP

Shrimp coated in our signature Walkers Kingfish lager beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw 15.95

### LOBSTER "MAC AND CHEESE"

Served with your choice of market salad or caesar salad 14.95

### SHRIMP PENNE ALFREDO

Garlic sauteed shrimp, baby spinach and penne tossed in a creamy Alfredo sauce 12.95

### CRAB SHRIMP CAKE LUNCH

Walkers famous crab and shrimp cakes with your choice of market or caesar salad 12.95

### SMOKED SALMON LINGUINI

Smoked salmon, capers, tomatoes, parsley, red onion and linguini tossed in a garlic cream sauce 13.95

### DYNAMITE LUNCH

Our dynamite shrimp served Pacific rim style with sticky rice, Asian vegetables and hoisin drizzle 12.95

## ADD TO ANY ENTREE OR SALAD

SAUTEED CREMINI MUSHROOMS 4.95

CARAMELIZED ONIONS 2.95

CHILI FRIED EDAMAME BEANS 5.95

GRILLED CHICKEN BREAST 5.95

GARLIC SHRIMP 9.95

BACON WRAPPED SCALLOPS 7.95

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.