

## DINNER

### SHAREABLES

**Burrata — 12.95**

*Creamy Burrata cheese served with Mint Sunflower Pistou, Asparagus, Brocolini, Crustini & Sun Dried Peppers. Finished with a drizzle of balsamic glaze.*

**🌱 Guac & Chips — 12.95**

*Freshly prepared Guacamole with onions, tomatoes, cilantro, lime and a hint of Jalapenos. Served with house-made Corn Tortilla Chips.*

**Drunken Mussels — 15.95**

*One pound Prince Edward Island mussels, cooked in a white wine garlic butter sauce with fresh herbs & a touch of cream. Served with sourdough bread.*

**Bang Bang Shrimp Egg Rolls — 13.95**

*House-made egg rolls with popcorn shrimp, red cabbage, carrots, red peppers, Swiss & cheddar cheese in a crispy wrapper. Served with sweet & spicy dipping sauces.*

**Avocado Egg Rolls — 12.95**

*House-made egg rolls with avocado, sun-dried peppers, red onions & cilantro in a crispy wrapper. Served with tamarind cashew dipping sauce.*

**Breaded Boneless "Wings" — 13.45**

*Boneless fried chicken, tossed in your choice of house-made Buffalo sauce, whiskey glaze, or Gochujang Korean Chile sauce with black & white sesame seeds. Served with ranch, celery & carrots.*

**Crab Wonton (6) — 13.95**

*Cream cheese, scallions & crab meat wrapped in a crispy wonton. Served with sweet mango chili sauce.*

**Coconut Shrimp (5) — 15.95**

*Fresh jumbo shrimp breaded in coconut flakes & deep fried. Served with sweet mango chili dipping sauce.*

**Mozzarella Sticks (6) — 11.45**

*Crispy mozzarella sticks served with marinara sauce.*

**Spinach Artichoke Dip — 13.45**

*A creamy blend of spinach, artichoke hearts, garlic, feta, mozzarella, fresh grated parmesan & cream cheese. Served with crispy house-made pita chips.*

### SOUPS

*Our soups are house-made. Make it a bowl \$1.00. Take a quart home with you. Please ask a server for details.*

**🏆 2023 Chowderfest Winner!**

**Rhode Island Chowder — 6.45**

*Tomato based chowder filled with clams, whitefish, vegetables, potatoes & a unique blend of seasonings.*

**🌱 New England Clam Chowder — 6.95**

*Thick and creamy chowder, overloaded with clams, celery, onions, potatoes & a unique blend of seasonings.*

**🌱 v Wild Rice & Mushroom — 5.95**

*Rich broth with wild brown rice, celery, onions, brandy, crimini, shiitake & button mushrooms. Drizzled with white truffle oil.*

### SALADS

*Dressings are: balsamic vinaigrette, dijon honey mustard, ranch, bleu cheese, thousand island, champagne vinaigrette, Caesar & O & V.*

*Add Protein: Salmon 3oz 3.45 Chicken 6oz. 5.45 Shrimp (4) 5.95*

**Caesar Salad — 13.45**

*Hearts of Romaine, Caesar dressing, sliced grape tomatoes, seasoned croutons & freshly grated aged Parmesan cheese.*

**House Salad — 12.95**

*Our house-made salad mix consists of iceberg, romaine & spring mix, tossed with choice of dressing. Topped with croutons, corn, tomatoes, carrots, cucumbers, red onions & mixed cheese.*

**🌱 Wally's Classic Wedge — 14.45**

*Two crispy wedges of iceberg lettuce topped with Bleu cheese dressing, blue cheese crumbles, warm bacon, grape tomatoes, red onions & avocado.*

**🌱 Summer Salad — 14.45**

*Spring mix tossed in Champagne Vinaigrette, topped with diced Granny Smith apples, toasted walnuts, raisins & feta cheese.*

**🌱 California Cobb Salad — 16.45**

*Our house-made salad mix tossed in Ranch dressing. Topped with hard boiled egg, smoked turkey, avocado, warm bacon, tomatoes, cucumbers, black olives & blue cheese crumbles.*

**🌱 Greek Salad — 15.25**

*Romaine hearts tossed in Balsamic Vinaigrette. Topped with Kalamata olives, roasted red peppers, cucumbers & feta cheese.*

**Buffalo Chicken Salad — 16.95**

*Our house-made salad mix tossed in bleu cheese dressing. Topped with corn, black beans, crispy tortilla strips, red onions, grape tomatoes, mixed cheese, crispy onion straws & house-made buffalo sauce tossed crispy chicken.*

### BURGERS

*Our burgers are hand formed and made from 100% all-natural Angus Beef. We serve two ¼ lb burgers per order, making them easier to eat. Served on Martin's potato rolls with fries & pickle chips.*

**Hamburgers — 14.45**

*Lettuce, tomato, red onion & Wally's signature sauce.  
– Cheeseburgers 15.45*

**Bacon Cheeseburger — 16.95**

*2 slices of crisp bacon and choice of cheese. Lettuce, tomato, red onion & signature sauce.*

**Turkey Burger — 15.95**

*House-made with ground turkey, zucchini, carrots & onions. Topped with mozzarella cheese & avocado slices. Served on a toasted brioche roll with garlic aioli, lettuce, tomato & red onion.*

**Aloha Burger — 16.95**

*Gochujang Korean chili sauce, grilled pineapple, grilled smoked ham, raw red onions & cheddar cheese.*

**Southwest Burgers — 16.45**

*Tangy BBQ sauce, cheddar cheese & crispy fried onions.*

**Whiskey Burgers — 16.95**

*Whiskey glaze, American cheese & crispy fried onions.*

## SANDWICHES & SPECIALTIES

Sandwiches served with fries & pickle chips.

**Shrimp Bahn Mi Pita Pocket — 13.95**  
Our lighter version of a traditional Vietnamese street food. Sautéed shrimp and a cold salad of cucumbers, carrots, jalapenos, mint, cilantro and a hint of wasabi, tossed in a Japanese dressing. Finished with chili crunch oil.

**Blackened Tilapia Sandwich — 16.45**  
Tilapia filet seasoned with blackening spices & topped with chipotle aioli & pickled red onion. Served on a pretzel roll.

**Ahi Tuna Sandwich — 18.45**  
Rare Ahi tuna dredged in sesame seeds and pan seared. Topped with Asian slaw & sriracha lime aioli. Served on a pretzel roll.

**Salmon Burger — 16.95**  
House-made with ground salmon, lemon, garlic, Dijon mustard & fresh herbs. Served with lettuce, tomato, red onion & topped with house-made dill sauce. Served on a pretzel roll.

🌱 **Gardein\* Chicken Avocado — 16.95**  
Grilled Gardein\* chicken served on a pretzel roll with vegan cheese, avocado, vegan mayonnaise, lettuce & tomato.

**Tacos (3) — 13.95**  
Flour tortilla, crunchy slaw mix & pico de gallo. Drizzled with lime crema & salsa verde and served with flame roasted corn, bell pepper, onion & bean fiesta mix.

– Choice of Shrimp or Mojito Lime Chicken

**Philly Cheesesteak — 16.95**  
12 oz. of marinated, chopped & grilled steak with mushrooms, onions, roasted red peppers & American cheese. Served on a hoagie roll.

**Grilled Chicken Avocado — 16.45**  
Grilled chicken, Swiss cheese, avocado, mayonnaise, lettuce & tomato. Served on a brioche roll.

**Roasted Turkey Club — 15.45**  
Smoked turkey breast, Swiss cheese, bacon, lettuce, tomato & mayonnaise, served double-decker style on white toast.

**BBQ Pulled Pork — 15.95**  
Slow roasted & pulled pork, BBQ sauce & crispy fried onions. Served on a brioche roll.

**Crispy Chicken Tenders (3) — 12.25**

Crispy chicken tenders served with fries and honey dijon mustard sauce.

## ENTRÉES

All entrées include a soup or salad. Make it a bowl \$1.00

**Seafood Paella — 24.95**  
Saffron-infused Paella loaded with shrimp, clams, mussels and chorizo. Seasoned with a sofrito of chopped onions, garlic, red peppers and fire roasted tomatoes.

**Peach Bum Pork Chop — 21.95**  
Juicy, bone-in pork chop, pan seared, then braised and topped with a slightly sweet glaze of honey, ginger and lavender. Served alongside smashed fingerling potatoes, lightly sautéed asparagus and fresh peaches.

**Thai Shrimp Fettuccini — 19.95**  
Large Shrimp simmered in a coconut sauce infused with chili garlic & fresh herbs.

🌱 **Toasty Pesto Gnocchi — 21.95**  
Soft, pillowy vegan gnocchi, tossed in our house-made pesto vegan cream sauce with broccoli, mushrooms & sun-dried red peppers. Topped with vegan Parmesan cheese.

🍷 **Braised Short Ribs — 24.95**  
Boneless short ribs that are braised for five hours in a Chianti wine sauce. Topped with mushroom gravy & served with creamy polenta, sautéed spinach & Parisian carrots.

**Seafood Penne Pasta — 23.95**  
Lightly sautéed shrimp, scallops and penne pasta tossed in a creamy and vibrant San Marzano tomato based vodka sauce. Topped with fresh crab meat and served with garlic bread.

🍷 **Barnegat Light Sea Scallops — 25.95**  
Four scallops, pan seared in brown butter and served on a bed of creamy Parmesan risotto with sautéed baby spinach & sweet pepper drops.

🍷 **Ahi Tuna — 24.95**  
Sesame seed encrusted Sashimi grade tuna, pan-seared rare. Served over a bed of Asian slaw & wasabi mashed potatoes. Finished with a drizzle of Sriracha lime sauce.

**Salmon Tenderloin — 21.95**  
Seared salmon tenderloin, served over a warm mix of fregola pasta, fire blistered tomatoes, red peppers and pickled sliced red onion. Topped with lemon yogurt tahini creme.

**Blackened Chicken Alfredo — 19.95**  
Blackened chicken breast on top of creamy & rich Fettuccini Alfredo. Topped with grape tomatoes & scallions and served with garlic bread.

**Fish & Chips — 19.95**

Alaskan Cod lightly battered & fried. Served with fries & house-made tartar sauce.

## DESSERTS

All desserts are house-made

🌱🍷 **Mango Sorbet — 3.95**  
Smooth and creamy, Vegan and Gluten Free frozen dessert, made from ripe mangoes and rich coconut milk.

**Chocolate Chip Lava Cookie — 7.95**  
Big enough to share! Warm Chocolate Chip Cookie filled with chocolate "lava" & topped with a scoop of vanilla bean ice cream, chocolate sauce & whipped cream.

🍷 **Creme Caramel Flan — 5.95**  
Incredibly creamy, house-made custard infused with caramel & a touch of vanilla.

🍷 **Vanilla Bean Ice Cream — 2.95**  
Two scoops of smooth, sweet ice cream with specks of vanilla bean.  
– Add sprinkles or chocolate sauce. \$0.50.

**Chocolate Peanut Butter Pie — 4.95**  
House-made, light & airy peanut buttery pie in an Oreo cookie crumb shell. Topped with whipped cream, chocolate sauce & peanut butter cups.

**Key Lime Pie — 5.45**  
House-made, citrusy, sweet & tart Key Lime filling with fresh lime zest in a graham cracker crust. Topped with whipped cream.

**Wally's Crumb Cake — 4.95**

Two slices of our famous crumb cake, buttered & grilled to a golden brown & topped with powdered sugar.

– Whole Crumb Cake to go \$14.07 –