

LUNCH

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 Jalepenos. 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

All soups are house-made. 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.

ூ Wild Rice & Mushroom — 5.95

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

SALADS

All dressings are house-made: balsamic vinaigrette, dijon honey mustard, ranch, bleu cheese, thousand island, champagne vinaigrette, Caesar, vegan ranch, vegan caesar & oil & vinegar.

Add Protein: Salmon 3oz - \$3.95, Chicken 5oz - \$5.45, Shrimp (4) - \$6.25

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.

G Summer Salad — 14.45

Spring mix tossed in Champagne Vinaigrette, topped with diced Granny Smith apples, toasted walnuts, craisins & 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 & 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 & SPECIALTIESServed 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, jalpapenos, 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.

Crispy Chicken Tenders (3) - 12.25Crispy chicken tenders served with fries and honey diion mustard sauce.

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.

VEGAN BURGERS

♥ Chickpea Burger — 16.45 House-made with chickpeas, red onion, cilantro, Gluten Free oats & vegan cheese. Served on a pretzel roll with vegan mayonnaise, lettuce, tomato & onion.

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

♥ Black Bean Burger — 16.45 House-made grilled black bean patty served on a pretzel roll with spicy aioli, mixed greens & vegan cheese. Contains seitan & NUTS.

V Quinoa Beet Burger — 17.45 House-made with grilled beets, organic quinoa, Gluten Free breadcrumbs & Gluten Free oats, Served on a pretzel roll with spicy aioli, lettuce, tomato, onion & avocado slices.

♥ The Impossible Burger — 16.95 Served on a pretzel roll with vegan mayonnaise, lettuce, tomato & onion. – Add Vegan cheese 1.00 add Tempeh 2.00

DESSERTS

ூ Mango Sorbet — 3.95 Smooth and creamy, Vegan and Gluten Free frozen dessert, made from ripe mangoes and rich coconut

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

⋘ 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 –