

Luis Perez
Chef de Cuisine

The WALRUS

Oyster & Ale House

FOODUARY MENU

Special Pre-fixe Menu available February 22 - 28, 2026 / \$55 for 2 people

FIRST COURSE

Please choose one to share

CRISPY CALAMARI

Seasoned Cornmeal-Crust,
Fresh Herbs, Marinara **DF**

DEVILED EGGS

Cornmeal-crusted Oysters,
Smoky Chipotle Mayo, Chives

STARTER SALAD

Served per person
Choice of Caesar Salad
or Local Market Greens

SECOND COURSE

Please choose one per person

STEAK FRITES

Green Peppercorn Sauce

CRAB CAKE

Pan-seared, Jumbo Lump
Crabmeat, Tartar Sauce **DF**

SHRIMP FRA DIAVOLO

Bucatini Pasta, Calabrian
Chili Marinara **S**

CRISPY SKIN SALMON

Pan-seared, Spinach, Sautéed
Shrimp, Potato & Leek Purée **GF**

BLACK ANGUS PRIME BURGER

8oz Beef Patty, White American Cheese, Lettuce,
Tomato, Onion, Special Sauce, Pickles, Brioche Bun
Add Bacon or Avocado +2
Sub 100% Plant Based Impossible Burger +2

CRISPY CHICKEN SANDWICH

Buttermilk Marinated & Breaded, Tossed in Hot
Sauce, Shredded Lettuce, Crispy Onion Straws,
Tomato, Calabrian Aioli, Brioche Bun

FRESH CATCH SANDWICH

Chef's Fish Selection, Shredded Lettuce, Tomato,
Tartar Sauce, Pickles, Toasted Brioche Bread
Option for Grilled, Blackend, or Fried

GF Gluten-Friendly Recipe contains no gluten but may have trace amounts of gluten due to cross contamination from other foods

V Vegetarian

DF Dairy-Free

N Contains Nuts

S Spicy

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Although the majority of our menu items do not contain nuts, we carry them in our kitchen, and therefore there is possible risk of cross-contamination.

20% service charge will be added for parties of 4 or more.