

SUMMER MENU



Scratch Kitchen

10300 LITTLE PATUXENT PARKWAY
COLUMBIA MARYLAND
f WalrusOysterandAle.com

STARTERS

Maryland Crab Soup GF/DF

Fresh corn, peas and white beans served in a simmered J.O. #1 spiced tomato broth finished with fresh lump crab /8

Clam Chowder

New England style, Tom's Cove clams, apple pie bacon, potato, cream, house made oyster crackers /8

Local Market Greens GF/DF/V

Seasonal lettuce blend, green beans, cherry tomatoes, honey balsamic vinaigrette /9

Side salad also available/5

Summer Salad GF/N

Grilled local peaches, hydroponic beefsteak tomatoes, baby kale, goat cheese, red onion, pistachios, peach vinaigrette/9

Caesar Salad

Romaine hearts, twelve month parmigiano-reggiano cheese, roasted garlic croutons /9

GF option available

Chopped Chicken Salad DF/N

Lettuce greens, creole roasted & pulled chicken thigh, radishes, toasted pecans, boiled egg, fried cornbread croutons, apple-maple vinaigrette /15

GF option available

Add to any salad

Chicken breast GF/DF /9

Sautéed shrimp GF /9

Grilled salmon GF/DF* /9

Jumbo lump crab cake DF* /14

*butter will be left off if dairy free option is requested

SIDES /6

HUSH PUPPIES

SPICED CURLY SPINACH GF/DF/V

BUTTERY MASHED POTATOES GF

CREAMY GRITS GF

SEASONAL VEGETABLES GF

GRILLED BROCCOLI RABE GF/DF/V

BAKED BEANS WITH BACON GF

CAST IRON MAC AND CHEESE

WALRUS PLEDGE

Inspired by the rich history of the Chesapeake Bay and the surrounding farms of Maryland, Virginia and Delaware, The Walrus is committed to sourcing our food locally, whenever possible. We take pride in our region's natural resources, watermen, farmers and growers and are honored to pass that flavor and freshness on to you.



CULINARY DIRECTOR BEN NICHOLS

STEAMERS

All served with garlic baguette

Crab Claws GF

Steamed with garlic, shallots, white wine, butter, fish broth, served with a mustard dipping sauce /18

Classic Mussels GF

Pound of P.E.I. mussels, garlic, shallots, blistered cherry tomatoes, white wine, butter sauce /14
add fries /2

Steamed Oyster Pot GF

Steamed with garlic, shallots, white wine, butter and fish broth, served with cocktail sauce /16

Beer Braised Shrimp

All-natural white shrimp braised in Natty Boh with onions, garlic and J.O. #1 spice, finished with butter sauce /14

FOR THE TABLE

Jumbo Lump Crab Dip

Cream cheese, artichoke hearts, roasted garlic, twelve month parmigiano-reggiano cheese, grilled garlic bread /13

GF option available, served with carrots and celery

Crispy Calamari

Wild caught calamari, seasoned cornmeal crust, fresh herbs, spicy remoulade /13

Fried Artichoke Hearts DF

Farmhouse saison beer batter, home made beer salt, spicy remoulade, lemon /8

Tuna à la tartare N/DF

Fresh ahi tuna, minced onion, soy sauce, ginger jalapeño oil, pistachios, sriracha mayo, finished with baby greens, served with fried baguette /14

Oysters Rockefeller

5 Wild oysters on the half shell stuffed with caramelized celery & onion, spinach, chili flake, topped with buttered bread crumbs and finished with white wine butter sauce /14

Beer Battered Onion Rings DF

Sweet yellow onions, farmhouse saison beer batter, homemade beer salt, scallions, served with special sauce /12

Walrus Wings

5 whole braised chicken wings, fresh herbs, ranch dressing /12

Choice of homemade bourbon hot sauce, chipotle BBQ or maple glaze. *Limit 2 sauces per order

Deviled Eggs

Fried, cornmeal crusted oysters, zesty sweet chili sauce, chives /10

FRESH CATCH

STEAKY, FLAKY & PINK

Grilled to your liking, served with your choice of two sides and your choice of sauce.

Choose Your Catch

Center Cut Ahi Tuna Loin /28
Farm Raised Sea Bass Fillet /26
Atlantic Salmon /24
Broiled Alaskan Cod Fillet /23

Choose Your Sauce

White Wine Butter
Extra Virgin Olive Oil
Red Wine Plum Tomato
Citrus Remoulade

Choose Your Sides

Any two items from our sides menu.

FROM THE LAND

Roasted Half Chicken

Seasoned and spiced Bell & Evans chicken, sautéed green beans & radishes, served with herb buttered Spätzle (pasta), finished with butter sauce /23

Waffles and Chicken

2 fried chicken leg quarters, cornbread waffle, maple brown butter, fried sage /19

BBQ Bacon Cheeseburger

House cured apple pie bacon, American cheese, onion rings, mayo, chipotle BBQ sauce, sweet & sour pickles, served with hand cut fries /16

Grilled Meatloaf

House ground & blended beef & pork, chipotle ketchup glaze, buttered mashed potatoes, seasonal vegetables /16

Bone-in New York Steak

14 oz locally raised strip seasoned with sea salt and cracked black pepper, served with spiced broccoli rabe, cherry tomatoes and house baked beans with bacon, finished with herbed butter/29

Half Pound Walrus Burger

House ground & blended beef, Tillamook cheddar, special sauce, iceberg lettuce, beefsteak tomato, onion, sweet & sour pickles, served with hand cut fries /15

Pepper jack & American cheese also available

DF/GF bun also available

Spicy Chicken Sandwich

Grilled green bell peppers, pepper jack cheese, creole spice, sweet chili zesty mayo, brioche bun, served with hand cut fries /15

DF/GF bun also available

FROM THE SEA

CRAB CAKES

Jumbo Lump Crab Cakes

Fresh jumbo lump and lump crab meat blended with mayo, saltines and J.O. #1 spice. Served with choice of sauce and side • Single /16 Double /29

DF option available

Jumbo Lump Crab Cake Sandwich

Iceberg lettuce, beefsteak tomato, yellow onion, tartar sauce, toasted brioche bun, served with hand cut fries /18

Chips and Fish DF

Wild Alaskan cod, farmhouse saison beer batter, home made beer salt, tartar sauce & hand cut fries /20

Pan Seared Scallops GF

New England sea scallops seared and accompanied with grilled sweet corn, pickled cherry tomatoes, served atop a corn purée and finished with baby greens /27

Tusker Basket

Oysters, shrimp and scallops (all together or separate), egg dipped, fried cornmeal crust, J.O. #1 spice, hand cut fries /21

Land & Sea

10 oz bone-in, locally raised filet mignon, jumbo lump crab cake with butter sauce, grilled broccoli rabe, mashed potatoes/34

The Lobster Roll (Best in Maryland)

More than a quarter pound of warmed lobster meat served Connecticut Style, butter sauce, lemon, chives, buttered pan bread, served with hand cut fries /26

GF bun also available

Crispy Cod Sandwich

Beer battered fried cod, tartar sauce, shredded iceberg lettuce and sweet & sour pickles on a brioche bun, served with hand cut fries /13

Shrimp and Grits GF

Stachowski Cajun andouille sausage, all-natural white shrimp, sharp cheddar, creamy grits /22

Chesapeake Kettle GF/DF

Crab claws, Virginia clams, local andouille sausage, mussels, gulf shrimp, roasted corn, red potatoes, J.O. #1 spiced broth /28



GF - Gluten Friendly

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

V - Vegetarian

Recipe is plant based and contains no animal products

DF - Dairy Free

N - Contains Nuts

An 18% service charge will be added to parties of 7 or more.

*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.