

Walnut Hills Restaurant

1214 Adams St 39183-2904 · +16016384910 · Updated: Jan 14, 2026

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APPETIZERS 8

Fried Oysters

Crusty lightly mealed fresh Gulf oysters

Tomato Aspic

A Southern favorite

Onion Rings or Fries

Fresh cut and hand battered

House Made Pimento Cheese and Cajun Sausage

Served with flatbread crackers

Shrimp Cocktail

Fresh Gulf Shrimp boiled and served with house cocktail sauce

Fried Dill Pickles

Served with ranch dressing

Crab Cakes Louisa

Fresh Gulf crab meat, red and yellow peppers served on a bed of summer greens with Mississippi Comeback Sauce

Fried Green Tomatoes

Served either with or without our crawfish cream sauce

SOUPS & SALADS 10

House Salad

Fresh mixed greens, cherry tomatoes, shredded carrots, candied cranberries, cheese

Chef Salad

Made with turkey, ham, and cheese

Chicken or Shrimp Salad Stuffed Tomato

Served with olive sandwiches and tomato aspic

Salmon Salad

Pan-seared wild-caught Atlantic salmon served over a large salad

Crab Cake or Oyster Salad

Two crab cakes or fried oysters served over a large salad

Summer Salad

Tomato stuffed with chicken or shrimp salad, fresh fruit, tomato aspic, and olive sandwiches

Chicken Salad

Grilled or fried chicken, mixed greens, Granny Smith apples, red bell peppers, and poppy seed dressing

Vegetable Beef Soup

Savory soup chock full of fresh garden vegetables

Seafood Gumbo Eppinette

Award-winning authentic French waterfront gumbo

Chicken & Sausage Gumbo

Made with chicken and Mississippi Country Pleasin' Sausage

PO-BOYS & SANDWICHES 9

Shrimp Po-Boy

Made with fresh Gulf shrimp

Oyster Po-Boy

Jed's fresh gulf oysters

Catfish Po-Boy

Mississippi farm raised catfish

Roast Beef Po-Boy

Made from inside round beef roast, cooked in our kitchen on our Gambino Bread with tomatoes and lettuce

Sausage Po-Boy

Manda smoked sausage

Crab Cake Po-Boy

Made with fresh Gulf crabmeat

Walnut Hills Burger

Made from fresh ground chuck

Chicken Salad Sandwich

Salad made daily, served on whole wheat bread with cole slaw

Club House Sandwich

Made with turkey, ham, bacon and cheese

ENTREES - HOUSE FAVORITES 4

Walnut Hills Fried Chicken

World famous award-winning Southern plantation fried chicken served with choice of two sides

Fried or Blackened Catfish

Hot iron skillet or deep fried Mississippi farm-raised catfish with mashed potatoes, lemon asparagus, and brown butter sauce

Shrimp and Grits

Grilled Gulf shrimp served over a bed of "Grits Girl" grits with tasso ham and sausage

Boiled Shrimp Dinner

Fresh Gulf shrimp served with cole slaw and French bread

SEAFOOD 5

Fresh Wild-Caught Atlantic Salmon

Served over a bed of stone ground grits, fresh spinach and a lemon butter sauce

Red Fish Almondine

served over angel hair pasta with light cream sauce

Seafood Platter

Fried or grilled catfish, Gulf shrimp, oysters, and one crab cake

Fried Oyster Dinner

Six of our select fresh Gulf oysters

Fried Shrimp Dinner

Hand-battered Gulf shrimp

STEAK & PORK 5

Barbecued Baby Back Pork Ribs

Best ribs south of St. Louis and east of Forth Worth, served with choice of two sides

Filet Mignon, 6 oz.

Certified Angus Beef hand-cut and chargrilled to your liking over mashed potatoes and asparagus, finished with our special demi-glace

Ribeye, 14 oz.

Certified Angus Beef chargrilled the way you like it

Hamburger Steak, 10 oz.

Topped with grilled onions or wine and mushroom sauce

Roasted Pork Loin Medallions

With cranberry, pecan praline sauce and served with mashed sweet potatoes and sautéed spinach

PASTA 3

Seafood Pasta

Shrimp, crawfish, sun-dried tomatoes, green onions, and sautéed mushrooms with a lobster cream sauce over fettuccine pasta

Creamy Chicken or Shrimp Alfredo

Grilled or blackened chicken with broccoli and a creamy alfredo sauce over fettuccine pasta

Panned Chicken Picatta

Pan-fried chicken lobes served over angel hair pasta and lemon butter caper sauce

SIDES 11

Vegetable of the Day

Onion Rings (breaded to order)

Mashed Sweet Potatoes (hand cut)

Mashed Potatoes (hand cut)

Asparagus

Batter Fries (hand cut)

Sautéed Spinach

Grits (stone ground GritGirl brand from Oxford, MS)

Sautéed Spinach

Steamed Broccoli

Small Garden Salad

KIDS - CHILDREN'S MEALS 1

Chicken Tenders, Fried Shrimp, or Catfish

Choice of one side and small green salad

DESSERTS 9

New Desserts

Some of our newest creations: Chocolate Cake, Lemon Cake, Red Velvet, and Cheesecake

Pecan Praline Pie

Made with praline pecan liquor

Cream of Coconut Pie

Mouth-watering creamy coconut our diners' favorite

Key Lime Pie

Made with Nellie & Joe's Key Lime Juice

Chocolate Cream Pie

A fine climax to your dinner

Caramel Cake

A Southern favorite

White Chocolate Cheesecake

A delightful innovation of a classic dessert

Creole Cream Cheese Cheesecake

A south Louisiana favorite

Vanilla Bean Ice Cream

Alone or with a slice of pie or cake, scrumptious!