

STARTERS

- Crab Cakes** \$10.95
 ~ Sautéed crab cakes and served with a tomato remoulade.
- Bang Bang Shrimp** \$9.95
 ~ Sweet & tender, crispy shrimp fried tossed in a spicy cream sauce.
- New Classic Roma Bruschetta** \$9.95
 ~ Aged Balsamic, fresh tomato, basil and garlic on toasted baguette topped with shaved parmesan.
- Chicken Wings** \$9.95
 ~ Buffalo style wings, served with celery, carrots and ranch dressing.
- Classic Calamari** \$9.95
 ~ Breaded & fried to order, served with spicy marinara.
- New Steak Quesadilla** \$9.95
 ~ Tender grilled steak, smoked gouda & cheddar with caramelized onions. Topped with chipotle cream salsa.
- Steamed Clams or Mussels** \$11.95
 ~ Served in our special wine and garlic butter sauce! Try it with a glass of Sauvignon Blanc!
- Jumbo Shrimp Cocktail** \$10.95
 ~ Large jumbo shrimp with homemade cocktail sauce.
- Blackened Ahi Sashimi** \$11.95
 ~ Seared rare and sliced thin! Served with wasabi and pickled ginger.
- Smoked Albacore** \$11.95
 ~ Served with fresh apple and baked baguette slices. Great with white wine!
- New Artichoke & Spinach Dip** \$9.95
 ~ Served in a fresh baked sourdough bread bowl.
- New Southwest Crispy Chili Relleno** \$9.95
 ~ Chicken, cheddar & jack cheese with roasted Anaheim pepper wrapped and served crispy with southwest creamed salsa and guacamole.
- Filet Mignon Kabobs** \$9.95
 ~ Tender filet mignon skewers and peppers with a light teriyaki sauce.
- Auzzie Shrimp Cocktail** \$11.95
 ~ Seasoned & grilled jumbo shrimp with wasabi mashed potatoes and tangy chipotle remoulade.
- Old School Potato Skins** \$8.95
 ~ Cheese, bacon and sour cream.
- Chicken Nachos** \$9.95
 ~ A generous portion of fresh made tortilla chips smothered with chicken, cheese, jalapenos, salsa, beans, sour cream and guacamole.

Woody's Party Sampler

Filet Kabobs, Chicken Wings, Calamari, Bang Bang Shrimp and Potato Skins.
 \$21.95

SOUP & SALADS

Homemade Clam Chowder

Cup / \$3.95 Bowl / \$4.95 Bread Bowl / \$7.95

- Black & Blue** \$15.95
 ~ Center cut filet mignon blackened atop mixed greens with blue cheese crumbles, fresh tomatoes, glazed pecans and onion straws.
- Avocado & Mango Salad** \$8.95
 ~ Mixed greens, avocado and mango topped with raspberry - pomegranate vinaigrette.
- Honey Pecan Glazed Salmon** \$15.95
 ~ Crisp salad, honey pecan grilled salmon, ripe tomato, red onion with a tangy lemon-caper vinaigrette.
- Traditional Caesar** \$8.95
 ~ Crisp romaine, seasoned croutons and shredded Parmesan cheese.
- Tropical Ahi** \$15.95
 ~ Thin sliced Ahi Sashimi, mixed greens, glazed pecans, fresh mango salsa and toasted sesame seeds with a light Wasabi dressing.
- The Wedge** \$7.95
 ~ Iceberg lettuce, thin sliced red onions, tomatoes, bacon & blue cheese crumbles.

👉 Add - On's

Add char-grilled shrimp or chicken to any salad.
 \$3.00

FRESH FISH & SEAFOOD

Entrées, except pasta dishes served with fresh vegetables and one side.

Bowl of clam chowder or dinner salad with entrée \$3.50

- New** Mediterranean Halibut \$22.95 **New** Caribbean Sea Bass \$22.95
~ Fresh grilled halibut with fresh basil, sun dried tomato and shaved parmesan atop linguini. ~ Grilled fresh sea bass with a delicate Caribbean style butter rum sauce.
- New** Asian Grilled Salmon \$18.95 Ahi \$22.95
~ A beautiful mix of butter, fresh lime juice, red peppers, garlic, ginger, soy sauce and brown sugar together create this Asian inspired dish. ~ Sashimi style Ahi (Rare) Served with tempura vegetables or cilantro crusted with grilled jalapenos.

👉 Alternate Cooking Options

Cilantro crusted with sweet chili sauce, Macadamia crusted with fresh papaya salsa or lemon butter and capers.

SPECIALTY SEAFOOD

- Fish & Chips** \$14.95 **Seafood Paella** \$18.95
~ Cod from the coldest oceans. Beer battered & served with homemade tartar sauce. Served with French fries & cole slaw. ~ Traditional Paella (Pie-ay-ah) with clams, mussels, shrimp, sea scallops, chicken, cod and Spanish chorizo mixed with saffron rice.
- Cioppino** \$22.95 **Auzzie Grilled Shrimp** \$17.95
~ A wonderful seafood medley, made with shrimp, scallops, cod, Manila clams & mussels from an old family recipe. Served with garlic bread. ~ Perfectly seasoned and grilled jumbo shrimp with wasabi mashed potatoes and tangy chipotle remoulade.
- Alaskan King Crab Legs** \$33.95 **Twin Lobster Tails** \$29.95
~ 22 oz of Alaskan Red King Crab, served with drawn butter. ~ Tender, rich and juicy! The best way to describe our Lobster tails. Served with drawn butter.
- Shrimp & Scallop Brochette** \$17.95 **Fried Shrimp** \$16.95
~ Tender Shrimp and Scallops grilled with mushrooms, peppers in a delicate cream sauce over rice pilaf. ~ Butter fried shrimp breaded in panko bread crumbs.
- New** Blackened Halibut Tacos \$17.95 **New** Baja Shrimp Tacos \$15.95
~ Blackened halibut, shredded cabbage, tomato, onions and chipotle cream sauce. Served with Spanish rice & black beans. ~ Sautéed shrimp, garlic, tomato, onions and jalapenos with shredded cabbage, queso fresco and a chipotle sauce in a flour tortilla. Served with Spanish rice & black beans.

👉 SIDES

Woody's Potatoes, Baked Mac & Cheese, Rice Pilaf, Roasted Garlic Mashed Potatoes, Creamy White Truffle Risotto

STEAKS & CHOPS

- Rib Eye** \$24.95
~ This 14 oz. juicy steak is grilled to perfection and topped with horseradish gremolata butter.
- Prime New York Steak** \$26.95
~ 12 oz of aged New York Steak, seasoned and grilled to perfection.
- Prime Filet Mignon** \$29.95
~ Prime filet with cabernet peppercorn demi-glaze.
- Filet Mignon Kabobs** \$18.95
~ Two skewers of tender filet mignon, peppers and mushrooms with a light teriyaki sauce.
- Herb Marinated Rack of Lamb** \$20.95
~ New Zealand lamb marinated in fresh garden herbs and braised to perfection. With mint pesto.
- Petite Filet Mignon & Lobster** \$25.95
~ Petite filet mignon & lobster.

Prime Rib

Our Certified Angus Beef ® Prime Rib is seared quickly to seal in flavor, then slow roasted so that it is remarkably tender and juicy.

\$18.95 Regular Cut 8 oz. \$21.95 House Cut 12 oz. \$25.95 Master Cut 16 oz.

BURGERS & SANDWICHES

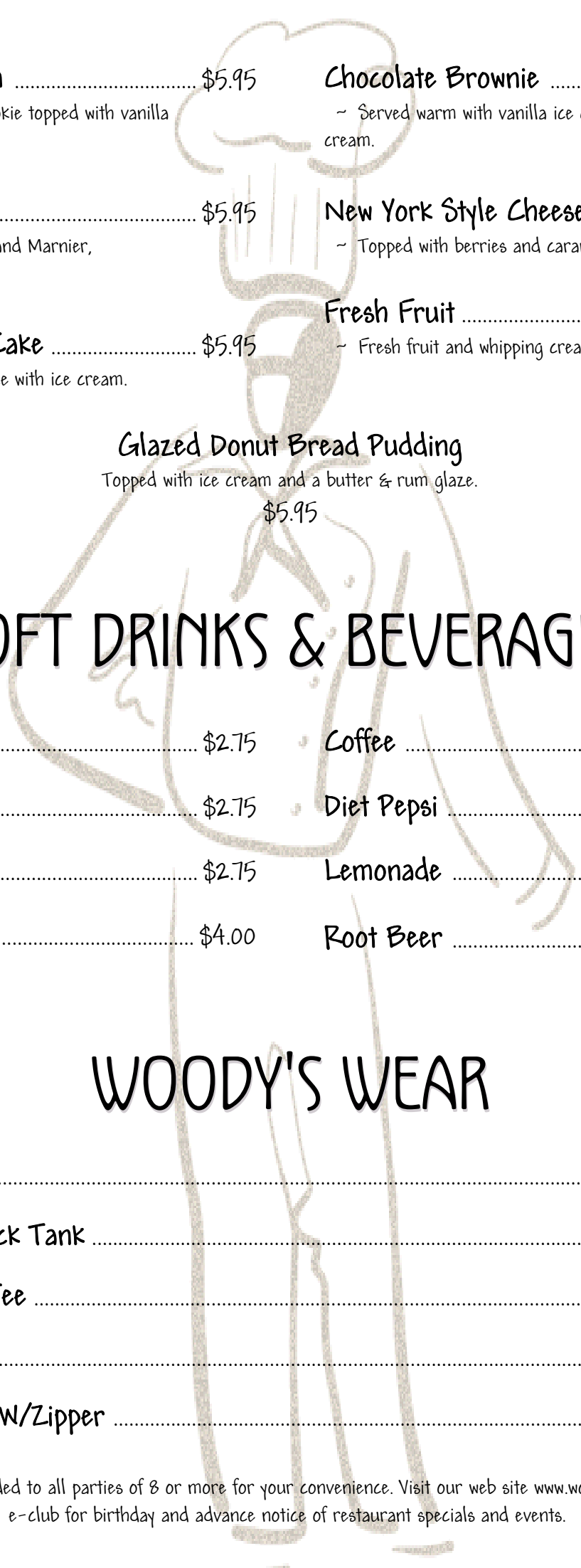
Served with French fries.

- Deluxe Build-A-Burger** \$11.95
~ Half pound of Certified Angus Beef ® with three choices: Bacon, Avocado, Cheddar Cheese, Swiss Cheese, Pepper Jack, Blue Cheese, Onion Straws, Sautéed Onions or Mushrooms with Chipotle or Horseradish Mayo.
- Kobe Beef Sliders** \$12.95
~ Four sliders on Hawaiian sweet bread. Served with cheese, sautéed & fried onions and chipotle mayo.
- Barbecue Bacon Chicken** \$10.95
~ Grilled chicken breast with Applewood smoked bacon and cheddar or Swiss cheese.

POULTRY & PASTA

- New Bourbon Chicken** \$16.95
~ Boneless chicken breast marinated in bourbon BBQ sauce and char-broiled to perfection. Served with fresh vegetables and side dish.
- Spicy Chicken & Sausage Mostaccioli** \$15.95
~ Grilled chicken & sausage tossed in a spicy, creamy marinara sauce. Served with garlic bread.
- Cajun Chicken Fettuccini** \$17.95
~ Blackened chicken in a creamy Alfredo sauce with sun dried tomatoes. Served with garlic bread.
- Chicken Tacos** \$11.95
~ Woody's style 3 tacos loaded with grilled chicken. Served with Spanish rice & black beans.
- New Stuffed Chicken Breast** \$16.95
~ Tender chicken breast stuffed with blue cheese, bacon and fresh herbs atop mashed potatoes. Served with fresh vegetables & side dish.
- New Salmon Tarragon Penne** \$17.95
~ Penne pasta with a creamy tart tarragon sauce and fresh salmon tossed together and topped with shaved parmesan. Served with garlic bread.

DECADENT DESSERT



Cookies "N" Cream \$5.95 ~ Warm chocolate chip cookie topped with vanilla ice cream.	Chocolate Brownie \$5.95 ~ Served warm with vanilla ice cream and whipped cream.
Crème Brulee \$5.95 ~ Creamy custard and Grand Marnier, caramelized.	New York Style Cheese Cake \$5.95 ~ Topped with berries and caramel.
Double Chocolate Cake \$5.95 ~ Moist, rich chocolate cake with ice cream.	Fresh Fruit \$5.95 ~ Fresh fruit and whipping cream.
Glazed Donut Bread Pudding Topped with ice cream and a butter & rum glaze. \$5.95	

SOFT DRINKS & BEVERAGES

Iced Tea \$2.75	Coffee \$2.75
Pepsi \$2.75	Diet Pepsi \$2.75
Sierra Mist \$2.75	Lemonade \$2.75
Pellegrino \$4.00	Root Beer \$2.75

WOODY'S WEAR

Men's Tee Shirt \$16
Women's Racer Back Tank \$18
Women's Woody's Tee \$20
Sweatshirts \$29
Hooded Sweatshirt w/Zipper \$39

An 18% gratuity will be added to all parties of 8 or more for your convenience. Visit our web site www.woodyswharf.com to join our e-club for birthday and advance notice of restaurant specials and events.

Please let us know how we are doing, Email customer comments to woodyswharf@sbcglobal.net