

BRUNCH SPECIALTIES

Served with Hot Muffins, Home style Potatoes & Fresh Fruit

Eggs Benedict \$15.75

Two poached eggs with Canadian bacon on an English muffin topped with hollandaise sauce.

Huevos Ranchero's \$15.75

Three extra large eggs, fresh salsa, cheddar cheese & avocado. Served with Spanish rice & beans.

New York Steak & Eggs \$18.95

8 oz Prime NY steak with two fresh eggs cooked to order. Served with toast.

Shrimp Florentine Omelet . \$16.95

Three extra large eggs, shrimp, fresh spinach and cheese topped with a lemon butter sauce.

Spicy Puerto Nuevo Lobster Omelet \$18.95

Three extra large eggs with lobster, Spanish chorizo and cheddar cheese.

Belgian Waffles \$14.50

Topped with fresh Strawberries and whipped cream. Served with a side of sausage.

Crème Brulee French Toast \$15.25

Thick egg bread soaked in Crème Brulee sauce made with Grand Marnier and vanilla. Served with breakfast sausage.

Eggs Florentine \$14.95

Two poached eggs and fresh spinach on an English muffin topped with hollandaise sauce.

Ham & Cheese Omelet \$15.95

Ham & cheddar cheese with onions & green peppers.

Lobster Omelet \$18.95

Three extra large eggs with lobster and cheddar cheese.

Newporter Omelet . \$17.50

Three extra large eggs with crab & shrimp topped with cheddar cheese.

Poorman's Omelet \$15.95

Three extra large eggs, sausage, bacon, mushrooms, onions and cheddar cheese.

Smoked Salmon Scramble \$16.95

Three large scrambled eggs with smoked Salmon and onions on top of a toasted bagel.

Spicy Spanish Omelet \$14.95

Three extra large eggs, avocado & fresh salsa.

Vegetable Omelet \$15.95

Three extra large eggs with spinach, onions, bell peppers, mushrooms and tomatoes.

Steak & Egg Burrito \$18.95

Half pound prime New York steak, eggs, onions, peppers and cheese.

Spicy Puerto Nuevo Lobster Quesadilla

Large flour tortilla filled with lobster, Spanish chorizo and cheese...grilled to perfection and topped with sour cream and guacamole.

\$15.95

BURGERS & SANDWICHES

Served with French fries or Parmesan chips and fresh fruit.

Prime NY Steak

Half pound of aged prime NY Steak.
Served open-faced on toasted
sourdough.
\$18.95

Prime Rib

Thin sliced, slow roasted prime rib,
sautéed onions and melted Swiss
cheese on a fresh baked baguette with
horseradish mayo.
\$15.95

NEW Kobe Beef Sliders

Four sliders on Hawaiian sweet bread.
Served with cheese, sautéed & fried
onions and chipotle mayo.
\$17.95

Grilled Chicken

Grilled chicken breast, bacon,
avocado, tomato, red onion, Swiss
cheese and chipotle mayo.
\$14.95

Lobster

Lobster mixed with a chipotle mayo
sauce, tomato, avocado, celery &
sprouts on a croissant.
\$17.95

Roasted Turkey

Fresh roasted turkey plied high on a
foot long baguette with lettuce,
tomato, cheese and chipotle mayo.
\$14.95

Deluxe Build-A-Burger

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.
\$14.95

FUNDAY BRUNCH ENTRÉES

Served with a side salad or bowl of soup

Cedar Plank \$23.95

Salmon

Jalapeno & apricot glaze.

Halibut \$25.95

Macadamia crusted with fresh
papaya salsa.

Ahi \$23.95

Sashimi style Ahi (Rare) Served
with tempura vegetables.

Captains Seafood \$22.95

Sampler

Thick crab cakes, fried shrimp
& beer-battered fish "n" chips.

Chicken Enchilada . \$16.95

Tender chicken rolled in flour
tortillas, smothered in cheese,
sour cream and guacamole.
Served with rice and black
beans.

Sea Bass \$24.95

Cilantro crusted with sweet
chili sauce or macadamia
crusted with fresh papaya salsa.

Fish & Chips \$16.95

Cod from the coldest oceans.
Beer battered & served with
homemade tartar sauce. Served
with French fries & cole slaw.

Auzzie Grilled \$20.95

Shrimp

Perfectly seasoned and grilled
jumbo shrimp with wasabi
mashed potatoes and tangy
chipotle remoulade.

Woody's Big Market

Chiller - Seafood

Platter

Lobster, crab legs and jumbo
shrimp.

CENTER PLATE SALADS

NEW Tropical Ahi

Thin sliced Ahi Sashimi, mixed greens, glazed pecans, fresh mango salsa and toasted sesame seeds with a light Wasabi dressing.

\$15.95

Chicken Tostada

A crisp tortilla, grilled chicken breast on top of Spanish rice, beans, lettuce, tomato, guacamole, sour cream and fresh salsa.

\$14.95

Shrimp or Crab Louie

Jumbo Gulf Shrimp or Lump Crab (or combo) served on shredded lettuce, hard-boiled eggs, asparagus, tomatoes & capers.

\$16.95

Black & Blue

Center cut filet mignon blackened atop mixed greens with blue cheese crumbles, fresh tomatoes, glazed pecans and onion straws.

\$15.95

NEW Cajun Chicken with Spicy Ranch Dressing

Grilled chicken, mixed greens, glazed pecans and dried cranberries with a cajun ranch dressing.

\$13.95

Cobb Salad

Crisp greens tossed with grilled chicken, avocado, tomatoes, blue cheese crumbles, egg and bacon with blue cheese dressing.

Traditional Caesar

Crisp romaine lettuce, seasoned croutons and Parmesan cheese.

NEW Bikini Bottom

Fresh halved pineapple, fresh sliced fruit, yogurt or cottage cheese and a toasted bagel with cream cheese.

\$16.95

NEW Honey Pecan Glazed Salmon

Crisp salad, honey pecan grilled salmon, ripe tomato, red onion with a tangy lemon-caper vinaigrette.

\$15.95

Prime Rib

Our Angus 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.

BEEF LOVERS

Rib Eye \$24.95
14 oz, juicy steak is topped with blue cheese, sautéed and mushrooms.

An 18% gratuity will be added to all parties of 8 or more for your convenience. Visit our web-site www.woodyswharf.com or email woodyswharf@sbcglobal.net with customer comments or to join our E-Club. Champagne Brunch limited to a 2 hour maximum.