



COCKTAILS

Cucumber Smash	16
Titos Vodka, St. Germain, Lime Juice, Muddled Cucumbers	
Rose Blitz	16
Empress Rose Gin, Lemon Juice, Champagne	
Smoked Old Fashioned	18
Buffalo Trace, Dash of Black Walnut Bitters, Orange Zest	
Pineapple Infusion	15
Vodka Infused with Pineapples	
Signature Margaritas	16
Corazon Tequila, Lime Juice, Triple Sec, House-Made Sour Mix	
Strawberry Basil	
Watermelon	
Spicy Pineapple & Jalapeno – made with Ghost Tequila	

Conniction G & T	15
Purple Conniction Gin, Lime Juice, Tonic	
Grapefruit Mule	16
Milagro Silver, Lime Juice, Grapefruit Juice, Ginger Beer	
Milagro Espresso Martini	18
Reposado Tequila, Espresso, Kahlua, Frangelico	
Peanut Butter Martini	14
Peanut Butter Tequila, Chocolate Liqueur, Cream	
Pisco Sour	12
Pisco, Lime juice, Angostura Bitters, Simple	
Blackberry Palmer	15
Jack Daniel's Blackberry Whiskey, Iced Tea, Lemonade	

BOTTLE/CRAFT BEERS

Ask your server or bartender about our local draft beers!

BOTTLE SELECTION

Amstel Light	6	Corona	6	Michelob Ultra	6	Space Dust IPA	7	Stella N/A	5
Budweiser	6	Corona Light	6	Miller Lite	6	Yuengling	6	Surfside Seltzer	6
Bud Light	6	Coors Light	6	Peroni	6	Guinness Can	7		

STARTERS

Calamari	20
Fried Yuca, Jalapenos, Side of Spicy Aioli, Tartar Sauce	
Tuna Tower	26
Yellowfin Tuna, Avocado, Mango, Wakame, Pineapple Salsa, Poke Dressing, Wonton Chips	
Grilled Octopus	20
Peruvian Yellow Pepper Sauce, Corn, Truffle Oil, Chimichurri, Roasted Fingerlings	
Local Ceviche	24
Shrimp Cocktail	22

Deviled Eggs	14
Black Truffle Cream, Candied Bacon, Dill, Paprika, Served in a Nest of Kadaifi, Pistachio, and Truffle Cream	
Lollipop Lamb Chops	26
Romesco Sauce, Balsamic Glaze	
Chicken Wings	19
Buffalo, Stinging Honey Garlic, Spicy Agave, Garlic Parm	
Goat Cheese Patty	19
Served with Crostini, Pear Jalapeno Jam, and Spring Mix with Balsamic Drizzle	
Blue Point Oysters - Min. 3 per order	
Raw 3.50/ea Rockefeller 4.50/ea	

SOUPS & SALADS

SALAD ADD-ONS

Chicken	10	Shrimp	14	Sea Scallops	16	Lobster	18	Salmon	20	Skirt Steak	20
Woods House Salad	14										
Arugula, Romaine, Radicchio, Smoked Bacon, Corn, Carrots, Eggs, Croutons, Honey Balsamic Vinaigrette											
Jupiter Salad	16										
Artisan Lettuce, Cherries, Almonds, Heirloom Tomato, Goat Cheese, Shallot Vinaigrette											
California Cobb Salad	16										
Romaine, Spinach, Cherry Tomato, Avocado, Egg, Alfalfa Sprouts, Onions, Strawberries, Honey Orange Chive Vinaigrette											
Burrata Salad	18										
Spring Mix, Cherry Tomatoes, Burrata, Grilled Peach, Prosciutto, Pine Nuts, Honey Balsamic Mustard Dressing											
Caesar Salad	16										
Romaine, Lemon Zested Breadcrumbs, House-Made Caesar Dressing											
French Onion	10										
Soup of the Season	11										



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.
 **If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat fully cooked.

HANDHELDS

The Woods Tacos

Steak - Corn Salsa, Cotija Cheese, Chipotle Aioli 26

Fish - Crunchy Slaw, Pico, Cilantro Aioli 24

Chicken - Crunchy Slaw, Pico, Garlic Aioli 22

Ribeye Steak Sandwich 30

8oz Ribeye, Balsamic Onions, Tomato, Drunken Goat Cheese, Cowboy Butter, Horseradish Cream Sauce

Crispy Chicken Sandwich 24

Deep Fried Panko Breaded Breast, Bib Lettuce, Tomato, Bacon, Buffalo Cheese Sauce

Fish Sandwich Mkt Price

Catch of the Day, Brioche Bun, Sweet Onion Remoulade, Lettuce, Tomato, Onion, Pickle

The Woods Burger 22

8oz Patty, Cowboy Butter, Bib Lettuce, Tomato, Red Onion, Cheddar Cheese

LAND

Lamb Shank & Polenta 46

Bone-in Lamb Shank, Parmesan Polenta, Topped with Carrot, Onion, Celery, Red Wine Demi-Glace

Chicken Fettuccine Alfredo 27

Jerk Seasoned Chicken, Fettuccine, House-made Alfredo Sauce

Bolognese 26

Pappardelle Pasta, Cream, Grana Padano Cheese, Red Wine Tomato Sauce

Chicken Piccata 27

Chicken, Angel Hair Pasta, Lemon Caper Butter Sauce, Parsley

PRIME CUTS

7oz/10oz **Filet Mignon** 60/68

12oz **New York Strip** 58

16oz **Center Cut Ribeye** 72

10oz **Skirt Steak with Chimichurri** 46

CRUST OPTIONS:

Oscar Style 18 Espresso Rub 6

Bleu Cheese Crust 7 Horseradish Crust 7

SEA

Scallop Risotto 52

Arborio Rice, Mushrooms, Asparagus, Sundried Tomato Jam, Herb Emulsion

Sea Scallops & Pork Belly 49

Garlic Mash Potatoes, Truffle Corn Salsa, topped with Saffron Aioli & Pork Gastrique

Ora King Salmon 36

Sweet Pea Puree, Orzo, Parmesan Velouté Sauce, Asparagus, Roasted Red Peppers

Featured Catch 45

Grilled, Blackened or Choice of Crust.

Lemon Caper Sauce, Choice of 2 Sides

Snapper 38

Local Snapper, Gnocchi Potato, Asparagus, Pizzutello Tomatoes, Roasted Red Pepper Sauce

Seafood Pasta 44

Crab, Green Lip Mussels, Shrimp, Calamari, with Spaghetti Nero Di Seppia, Tossed in a Lobster Sauce and Served with Garlic Toast

A LA CARTE SIDES

Fries 6 Brussel Sprouts 9

Truffle Fries 7 Sauteed Mushrooms 8

Sweet Potato Fries 7 Charred Broccoli 10

Onion Rings 8 Grilled Asparagus 10

Woods Mac n Cheese 10 Sweet Potato with

Roasted Garlic Mash 9 Cinnamon Butter 10

20 % Gratuity Added to Parties of 8 or more