



COCKTAILS

Cucumber Smash Titos Vodka, St. Germain, Lime Juice, Muddled Cucumbers	16	Connption G & T Purple Connption Gin, Lime Juice, Tonic	15
Rose Blitz Empress Rose Gin, Lemon Juice, Champagne	16	Grapefruit Mule Milagro Silver, Lime Juice, Grapefruit Juice, Ginger Beer	16
Smoked Old Fashioned Buffalo Trace, Dash of Black Walnut Bitters, Orange Zest	18	Milagro Espresso Martini Reposado Tequila, Espresso, Kahlua, Frangelico	18
Pineapple Infusion Vodka Infused with Pineapples	15	Peanut Butter Martini Peanut Butter Tequila, Chocolate Liqueur, Cream	14
Signature Margaritas	16	Pisco Sour Pisco, Lime juice, Angostura Bitters, Simple	12
Strawberry Basil		Blackberry Palmer Jack Daniel's Blackberry Whiskey, Iced Tea, Lemonade	15
Watermelon			
Spicy Pineapple & Jalapeno – made with Ghost Tequila			

BOTTLE/CRAFT BEERS

Ask your server or bartender about our local draft beers!

BOTTLE SELECTION

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

STARTERS

Calamari Fried Yuca, Jalapenos, Side of Spicy Aioli, Tartar Sauce	21	Deviled Eggs Black Truffle Cream, Candied Bacon, Dill, Paprika, Served in a Nest of Kadaifi, Pistachio, and Truffle Cream	17
Tuna Tower Yellowfin Tuna, Avocado, Mango, Wakame, Pineapple Salsa, Poke Dressing, Wonton Chips	26	Lollipop Lamb Chops Romesco Sauce, Balsamic Glaze	27
Grilled Octopus Peruvian Yellow Pepper Sauce, Corn, Truffle Oil, Chimichurri, Roasted Fingerlings	22	Chicken Wings Buffalo, Stinging Honey Garlic, Spicy Agave, Garlic Parm	19
Local Ceviche	24	Goat Cheese Patty Served with Crostini, Pear Jalapeno Jam, and Spring Mix with Balsamic Drizzle	19
Shrimp Cocktail	24	Blue Point Oysters - Min. 3 per order Raw 3.50/ea Rockefeller 4.50/ea	

SOUPS & SALADS

SALAD ADD-ONS

Chicken 10 Shrimp 15 Sea Scallops 22 Lobster 24 Salmon 20 Skirt Steak 22

Woods House Salad Arugula, Romaine, Radicchio, Smoked Bacon, Corn, Carrots, Eggs, Croutons, Honey Balsamic Vinaigrette	15	Burrata Salad Spring Mix, Cherry Tomatoes, Burrata, Seasonal Fruit, Prosciutto, Pine Nuts, Honey Balsamic Mustard Dressing	19
Jupiter Salad Artisan Lettuce, Cherries, Almonds, Heirloom Tomato, Goat Cheese, Shallot Vinaigrette	17	Caesar Salad Romaine, Lemon Zested Breadcrumbs, House-Made Caesar Dressing	16
California Cobb Salad Romaine, Spinach, Cherry Tomato, Avocado, Egg, Alfalfa Sprouts, Onions, Strawberries, Honey Orange Chive Vinaigrette	17	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 - Crunchy Slaw, Corn Salsa, Cotija Cheese, Chipotle Aioli	26
Fish - Crunchy Slaw, Pico, Cilantro Aioli	24
Chicken - Crunchy Slaw, Pico, Garlic Aioli	22
Ribeye Steak Sandwich	31
8oz Ribeye, Balsamic Onions, Tomato, Drunken Goat Cheese, Cowboy Butter, Horseradish Cream Sauce	

Crispy Chicken Sandwich	23
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	24
8oz Patty, Cowboy Butter, Bib Lettuce, Tomato, Red Onion, Pickle, Aged White Cheddar Cheese	

PIZZA STATION

Hot Honey Pepperoni	20
Mozzarella Cheese, Tomato Sauce, Pepperoni. Finished with a Hot Honey Drizzle	
Prosciutto Bianca	24
Mozzarella Cheese, White Sauce, Caramelized Onions, Basil, Arugula, Prosciutto, Bacon	
Margherita	18
Mozzarella Fior Di Latte, Tomato Sauce, Basil, Extra Virgin Olive Oil	
Tiger's Special	24
Tomato Sauce, Mozzarella Cheese, Pepperoni, Italian Sausage	

Buffalo Chicken	20
Mozzarella Cheese, Buffalo Cheese Sauce, Chicken, Red Onion, Banana Pepper Rings. Served with Buffalo Sauce and Blue Cheese Drizzle.	
Mediterranean	22
Feta Cheese, Kalamata Olives, Tomatoes, Red Onion, Artichoke Hearts, Basil, Roasted Red Peppers. Finished with Oregano and Garlic Infused Olive Oil	
Carnivore	26
Tomato Sauce, Mozzarella cheese, Meatballs, Pepperoni, Italian Sausage, Bacon	

LAND

Duck Leg Confit	42
Dressed in Fig Reduction, Bedded over Creamy Mashed Potatoes alongside Tri Colored Baby Carrots, Drizzle of Hazelnut Oil	
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, Capers, Lemon Butter Sauce	

PRIME CUTS

7oz/10oz Filet Mignon	62/70
12oz New York Strip	60
16oz Center Cut Ribeye	74
10oz Skirt Steak with Chimichurri	46

CRUST OPTIONS:

Oscar Style	20	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 Choose Your Crust Option: Garlic and Herb or Sweet Potato, Lemon Caper Sauce, Choice of Two 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
3% fee will be charged on all credit card transactions.