



SUMMER MENU

APPETIZERS

WOODMORE WINGS 16
Naked or Breaded with Choice of Buffalo, Ranch, BBQ, Blue Cheese, or Teriyaki

VEGETABLE QUESADILLA 12
Spinach, Bell Peppers, Onions, & Cheddar Jack Cheese in a Crispy Flour Tortilla

SUBSTITUTES | grilled chicken +4 | shrimp +6

GRILLED GARLIC SHRIMP 15
Jumbo Shrimp Marinated in Old Bay & Garlic Over Crostini with Garlic Butter Sauce

SOUTHWEST CRAB POKE BOWL 16
Lump Crab, Cucumber, Diced Jalapeño, Grilled Corn, Avocado, Shredded Carrot, Cilantro Lime Rice, & Chipotle Ranch

WHITE WINE STEAMED MUSSELS 14
½ pound Mussels steamed in White Wine Garlic Sauce; Served with Crostini

FRIED JALAPEÑOS 10
Jalapeños Stuffed with Cheddar Cheese, Breaded & Fried; Served with House Made Chipotle Ranch

SMOKED BRISKET NACHOS 16
Tortilla Chips Topped with Brisket, Pico De Gallo, Jalapeños, Scallions, & House Made Queso

BUFFALO CHICKEN FLATBREAD ● 14
Crispy Chicken Tossed in Buffalo, Bacon Bits, Marinara, Mozzarella & Cheddar Jack Cheese; Topped with Scallions & Ranch Drizzle

SOUP & SALAD

ADD ONS | chicken +6 | shrimp +9 | salmon +13
| steak +15 | crab cake +18

SOUP OF THE DAY 5 / 8

SEAFOOD GUMBO 6 / 10
Rich House Made Creole-Style Broth with Shrimp, Crab & Andouille Sausage & Slow-Simmered Spices

PALMER SALAD ● 14
Arcadia Harvest Mixed Greens, Blue Cheese Crumbles, Diced Apples, & Frosted Walnuts with Maple Sherry Vinaigrette

CAESAR SALAD 12
Chopped Romaine, Croutons, Parmesan Cheese

GRILLED MILAN SALAD ● 15
Charred Romaine Heart, Chicken or Shrimp, Blue Cheese Crumbles, Tomato, Bacon, & Sliced Egg, Lamaze Dressing

COBB SALAD ● 14
Chopped Romaine, Grilled Chicken, Tomatoes, Red Onion, Boiled Eggs, Bacon, Blue Cheese Crumbles, Balsamic Vinaigrette

SOUTHWEST SALAD BOWL 16
Crispy Tortilla Bowl, Romaine, Grilled Corn, Shredded Cheddar, Tomatoes, Red Onion, Avocado, Chipotle Ranch

CALIFORNIA AVOCADO POWER BOWL ● 16
Ancient Grains, Arugula, Chili-Lime Roasted Chickpeas, Avocado, Shredded Carrots, Tomatoes, Toasted Almonds, Green Goddess Dressing

● Gluten Free ● Can be made Gluten Free ● Vegan

Consuming undercooked meats, poultry, eggs, shellfish, or seafood may increase the risk of food borne illness. We cannot guarantee complete safety from allergens.

HANDHELDS

INCLUDES CHOICE OF ONE SIDE

French Fries / Sweet Potato Fries
Onion Rings / Side Soup / Side Salad

CLASSIC PHILLY CHEESESTEAK 16
Choice of Steak or Chicken, with Sautéed Bell Peppers & Onions, Provolone, Mayo, Lettuce & Tomato

SMOKED BRISKET TACOS 22
(3) Soft Shell Tacos, Pulled Brisket, Pico De Gallo, Cilantro Lime Slaw (*Plant Based Steak available*)

CAJUN SALMON CIABATTA 22
Blackened Salmon, Arugula, Pickled Onion, Chimichurri, & Bang Bang Sauce on Toasted Ciabatta

CHICKEN AVOCADO BLT WRAP 16
Grilled Chicken, Bacon, Spinach, Cherry Tomatoes, Avocado, & Chipotle Crema in a Warm Flour Tortilla

CRAB CAKE SANDWICH ● 24
Colossal Crab, Lettuce, Tomato, Onion, Brioche Bun, Remoulade

BUILD YOUR OWN SANDWICH ● 12
Bread: White, Wheat, or Rye
Protein: Turkey, Ham, Chicken Salad, or Tuna Salad
Cheese: American, Swiss, Cheddar, or Pepper Jack
Toppings: Mayo, Lettuce, Tomato, & Onion

CLUB SANDWICH ● 14
Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, & Mayo on Choice of Bread; White, Wheat or Rye

CLASSIC WOODMORE BURGER ● 15
8 oz Angus Burger, Lettuce, Tomato, Red Onion, House Secret Sauce and Choice of Cheese

BLACK & BLUE BURGER ● 19
Blackened 8 oz Angus Burger Topped with Bacon, Melted Blue Cheese, Caramelized Onions & House Secret Sauce

JALAPEÑO SMASH BURGER ● 18
Stacked 4 oz Smash Patties, Topped with Fried Jalapeños, Pepper Jack Cheese, & Chipotle Ranch

DINNER ENTREES *Available at 5pm*

WOODMORE CRAB CAKES 38
Lemon Dill, Cilantro Lime Rice & Vegetable du Jour

HARISSA-HONEY GLAZED SALMON ● 26
Served with Cilantro Lime Rice & Garlic Roasted Summer Squash Medley

SEAFOOD PAELLA 38
Saffron Bomba Rice, Lobster Tail, Shrimp, Mussels, Bell Peppers, Onions, Grape Tomatoes

STEAK FRITES & CHIMICHURRI ● 28
Grilled Sirloin Served with Parmesan Truffle Fries & Charred Asparagus

CHICKEN CHESAPEAKE 26
Seared Chicken Breast Stuffed with Crab Cake; Served with Lemon Dill, Potato Au Gratin & Summer Squash Medley

CAJUN PASTA 26
Penne, Bell Peppers, Onions, Spinach & Cajun Cream; Choice of Chicken, Shrimp, or Salmon

BOURBON GLAZED PORK CHOP 30
Grilled 12 oz Pork Chop, Bourbon Glazed; Served with Mashed Potatoes & Charred Asparagus with Lemon Zest

GRILLED SUMMER VEGETABLE PASTA ● 22
Penne, Blistered Tomatoes, Spinach, Grilled Zucchini & Carrots, Garlic and Olive Oil