



# SPRING MENU

## APPETIZERS

**WOODMORE WINGS** 16  
fried crispy naked or breaded wings tossed in buffalo, BBQ, teriyaki, ranch, or blue cheese

**VEGETABLE QUESADILLA** 12  
grilled flour tortilla filled with fresh sautéed spinach, bell peppers, onions & melted cheddar jack

**SUBSTITUTES** | grilled chicken +6 | shrimp +9

**GRILLED GARLIC SHRIMP** 15  
Old Bay marinated jumbo shrimp over toasted crostini with warm garlic butter drizzle

**AVOCADO CRAB STACK** 16  
fresh guacamole layered with house made pico de gallo & colossal lump crab, served with crisp tortilla chips

**FRIED CALAMARI** 15  
lightly crisped calamari with warm marinara, house made sweet chili aioli & jalapeño aioli

**LAMB SLIDERS** 17  
Mediterranean spiced lamb on toasted brioche sliders topped with whipped feta & house harissa mayo

**WHIPPED FETA DIP /W ROASTED TOMATOES** 12  
Feta whipped with yogurt, basil, garlic and fresh lemon juice. Served with flatbread crackers.

**SPINACH & FETA FLATBREAD** ● 14  
warm naan flatbread with fresh spinach, red onion, marinara, feta & melted mozzarella

## 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 and andouille sausage & slow-simmered spices.

**PALMER SALAD** ● 14  
arcadia harvest mixed greens, blue cheese crumbles, diced apples, and frosted walnuts with maple sherry vinaigrette

**CAESAR SALAD** 14  
chopped romaine, croutons, and parmesan cheese

**GRILLED MILAN SALAD** ● 15  
charred romaine heart, chicken or shrimp, blue cheese crumbles, tomato, bacon, and sliced egg, and lamaze dressing

**COBB SALAD** ● 17  
chopped romaine, grilled chicken, tomatoes, red onion, boiled eggs, bacon, blue cheese crumbles, and balsamic vinaigrette

**BURRATA & STRAWBERRY SALAD** 16  
creamy burrata over arugula with sweet honey-balsamic strawberries & toasted pistachios

**GREEN GODDESS BOWL** ● 15  
ancient grains, arugula, red onion, roasted chickpeas, cucumber, grape tomatoes, feta, green goddess dressing & sriracha drizzle

● 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

**INCLUDED WITH CHOICE OF ONE SIDE**

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

**CLASSIC PHILLY CHEESESTEAK** 16  
shaved steak or chicken with sautéed peppers, onions & melted provolone on a toasted roll

**BIRRIA TACOS** 19  
slow braised beef, diced onion, cilantro, shredded cheddar jack, served with consommé & lime

**SHRIMP PO' BOY** 18  
crispy Gulf shrimp, lettuce & tomato with Cajun remoulade on a toasted hoagie.

**GREEN GODDESS CHICKEN WRAP** 15  
grilled chicken, arugula, cucumber, tomato, feta, & green goddess dressing 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, and mayo on choice of bread

**CLASSIC WOODMORE BURGER** ● 15  
8 oz brisket blend burger, lettuce, tomato, red onion, house secret sauce and choice of cheese

**BLACK & BLUE BURGER** ● 19  
blackened 8 oz brisket blend burger topped with bacon, melted blue cheese, caramelized onions and house secret sauce.

**MEDITERRANEAN LAMB SMASH** ● 24  
stacked Mediterranean spiced lamb patties with whipped feta, pickled onions, fresh spinach & harissa mayo on toasted brioche.

## DINNER ENTREES Available at 5pm

**WOODMORE CRAB CAKES** 38  
two jumbo lump crab cakes with cilantro lime rice & sautéed spinach finished with garlic white wine sauce & lemon zest

**HERB CRUSTED SALMON** ● 28  
Oven-roasted salmon over warm ancient grain salad with roasted kale, chickpeas & citrus olive oil.

**STUFFED FLOUNDER** ● 32  
broiled flounder stuffed with crab imperial with potatoes au gratin & charred broccolini.

**STEAK DIANE** ● 36  
pan-seared filet medallions finished in cognac-dijon glaze with whipped Yukon golds & crispy Brussels sprouts

**HERB-ROASTED AIRLINE CHICKEN** 26  
garlic & rosemary roasted chicken with brandy cream, potato au gratin & honey-thyme carrots

**CAJUN PASTA** 26  
penne tossed in Cajun cream sauce with fresh seasonal vegetables, with the choice of grilled chicken, grilled shrimp or seared salmon

**DUCK CONFIT** 35  
Crispy duck leg with citrus-braised fennel, whipped Yukon golds & red wine reduction

**VEGGIE PAD THAI** ● 24  
Rice noodles with fresh seasonal vegetables in classic pad Thai sauce, garnished with roasted peanuts & sesame