

# APPETIZERS

## FROM THE SEA

### Fish Tacos 12

Chunks of fried flounder on two flour tortillas topped with tomatoes, onions, cabbage, cheese & chipotle cream sauce.

### Alaskan Snow Crab Legs 37

One huge pound with drawn butter and lemon.

### Steamed Shrimp half lb 12 / lb 20

Wild caught shrimp in our own spices.

### Oysters half doz 12 / doz 25

Freshly shucked and served raw or steamed.

## FROM THE LAND

### Hush Puppies 6

Good old homemade "pups".

### Chicken Fingers 14

Hand sliced chicken breast battered & fried. Served with choice of side. Available buffalo style or hot & spicy.

### Nachos 8

Cheese, sour cream, salsa & jalapenos.

### Ultimate Nachos 12

Choice of chicken, chili or shrimp served with chopped red onions, tomatoes, cheese, jalapenos, sour cream & salsa.

### Onion Rings 8

Beer battered in a basket.

### Cornbread Basket 8

A southern staple. Homemade with just the right amount of sweetness.

### Fried Calamari 14

Served with our homemade sweet and spicy ponzu sauce.

### Kickin' Camarones 10

Fried shrimp tossed in our homemade sweet and spicy ponzu sauce.

### Crab Cake 14

Made fresh daily with lump blue crab. Served with lemon aioli.

### Bourbon BBQ Shrimp 15

Blackened Shrimp served over our creamy grits. Topped with crumbled bacon and drizzled with our homemade Bourbon BBQ sauce.

### Fried Pickles 8

Served with our homemade ranch.

### Kentucky Beer Cheese 10

Preserving the traditional 1930's recipe, this is a cold artisan sharp cheddar cheese spread with a kick. Served with hard mini pretzels.

### Blackened Beef Bites 12

Sliced beef with tomatoes, onions and a side of creamy horseradish sauce.

### Wings 15

Deep fried jumbo chicken wings served plain or tossed in Frank's Hot Sauce or BBQ. Served with Ranch or Blue Cheese.

### Pimento Cheese Dip 10

Served cold with buttery crackers.

# SOUPS

7 Cup • 9 Bowl

### He Crab

Crab bisque without the roe, a la "He".

### Shrimp Chili

Hearty white bean chili with lots of shrimp.

### House Chili

A hearty beef and bean chili.

### Clam Chowder

Our Chef's New England style recipe.

# OLD SCHOOL BASKETS

w/choice of 1 side

### Shrimp 15

### Clam Strip 13

### Oyster 18

### Flounder Bites 13

### Beer Battered Cod 14

### Grouper Bites 18

# SIDES

3 each

### Seasoned Fries

### Potato Salad


### Homemade Chips

### Seasonal Vegetables

### Cole Slaw

### Apple Sauce

Add a Garden or Caesar Salad - 6

 Gluten Free

## SALADS

### Garden Salad 9

Crisp Romaine, spinach leaves, red onion, cucumber, red and green bell pepper, shaved carrot and tomato.

### Spinach Salad 11

Spinach, red onions, mushrooms, bacon, egg and goat cheese.

### Classic Caesar 9

Crisp Romaine tossed in our creamy Caesar dressing topped with croutons and Parmesan cheese.

### Chef Salad 13

Crisp Romaine, spinach leaves, red and green bell peppers, red onion, tomatoes, cucumbers, shaved carrot, turkey, bacon, egg and cheese.

ADD YOUR CHOICE OF PROTEIN TO ANY SALAD

### Chicken or Clams 6

### Sirloin or Shrimp 7

### Trigger Fish or Cod 8

### Mahi, Salmon or Crab Cake 9

### Grouper or Fried Oysters 10

DRESSINGS: RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC VINAIGRETTE, BLOOD ORANGE VINAIGRETTE, GREEK VINAIGRETTE OR 1000 ISLAND

## WOODY'S SEAFOOD PLATTERS

### Golden Fried

Served with Seasoned Fries, Cole Slaw and Hush Puppies.

*\*\*No duplicate items allowed on combo platters\*\**

Clam Strips - 20 Flounder - 23 Shrimp - 22

Scallops - 28 Oysters - 28

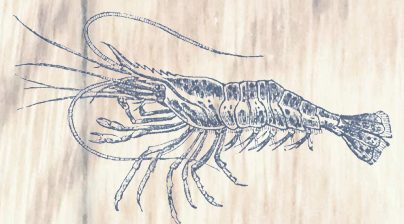
Choose 2 - 27 Choose 3 - 28

### Grilled or Blackened

Served with Seasonal Vegetables and our Side of the Day.

Shrimp - 22 Cod - 25 Scallops - 28

Choose 2 - 26 Choose 3 - 27



### Alaskan Snow Crab Legs 65

2 pounds served with your choice of two sides.

### Lowcountry Boil 20

Shrimp, smoked sausage, corn on the cob and red skin potatoes seasoned with traditional Old Bay Seasoning.

### Crabcakes 28

2 freshly made crabcakes with lump blue crab served with seasonal vegetables and our side of the day.

### Shrimp and Grits 20

Grilled shrimp with tasso ham gravy, topped with tomatoes and onions.

*Sub Trigger Fish \$23*

### Shrimp Pasta 20

Sautéed Shrimp, Spinach and Tomatoes tossed in a Cajun Cream Sauce & served over a bed of linguine pasta with a side of Garlic Bread.

### Fish N Chips 23

Beer battered cod served with seasoned fries, hush puppies and cole slaw.

### Surf-N-Turf 40

A 16oz boneless Certified Angus Ribeye with your choice of fried shrimp, fried oysters, clam strips or fried flounder with seasoned fries and coleslaw.

### 16oz Certified Angus Ribeye 33

Served with seasonal vegetables and our side of the day.

### Saltwater Fish 28


Choice of Grouper, Trigger Fish, Salmon or Mahi Mahi served grilled or blackened with seasonal vegetables, our side of the day and choice of Garden or Caesar salad.

### Seafood Jasmine 35

Your choice of either juicy scallops or tail off shrimp baked in a parmesan cream sauce and served with seasonal vegetables, garlic bread and choice of Garden or Caesar salad.

### Captain's Trio 30

Shrimp, scallops and fish baked in a parmesan cream sauce. Served with seasonal vegetables, garlic bread and choice of Garden or Caesar salad.

 Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

# WOODY'S FISH SANDWICHES

w/choice of 1 side

3 TYPES OF FISH - 4 WAYS!

**COD 18**

**TRIGGER FISH 17**

**GROUPE 20**

## BUFFALO STYLE THE REUBEN

Fried in a spicy batter and served with lettuce, tomato, onion and tartar sauce on a hoagie roll. Served with our homemade seafood buffalo sauce.

Fried, grilled or blackened and topped with swiss cheese and sauerkraut with 1000 island dressing on rye bread.

## SIMPLY FISH

Fried, grilled or blackened and served on a hoagie roll with lettuce, tomato, onion and tartar sauce.

## THE MELT

Fried, grilled or blackened and topped with sautéed onions, sautéed mushrooms and melted cheese. Served open faced on a brioche bun.

# THE CAPTAIN'S BURGERS

w/choice of 1 side

### **Burger 11**

½ pound grilled handmade patty with lettuce, tomato, onion and mayo.

### **BBQ Burger 16**

½ pound grilled handmade patty topped with cheddar cheese, BBQ sauce, bacon and homemade chips.

### **Beyond Burger 12**

The world's first plant based burger that looks, cooks and satisfies like beef. Served with lettuce, tomato, onion and mayo.

### **Kentucky Beer Cheese Burger 16**

½ pound grilled handmade patty topped with sautéed onions, jalapenos and Kentucky Beer Cheese.

### **Shrimp Burger 15**

A grilled handmade shrimp patty topped with lettuce, tomato, onion and tartar sauce.

### **The Beast Burger 17**

Take your taste buds on a wild ride with a ½ pound burger patty made from Bison, Wagyu Beef, New Zealand Elk and Wild Boar.

*Try it "Classic" with lettuce, tomato, onion, mayo and cheese -or- "BBQ Blue" with homemade BBQ blue cheese sauce and bacon.*

# LAND & SEA SANDWICHES

w/choice of 1 side

### **Shrimp Po-Boy 15**

Lightly fried shrimp served with lettuce and tartar sauce on a hoagie roll.

### **Clam Po-Boy 15**

Lightly fried clams served with lettuce and tartar sauce on a hoagie roll.

### **Oyster Po-Boy 18**

Lightly fried oysters served with lettuce and tartar sauce on a hoagie roll.

### **Crab Cake Sandwich 18**

With lettuce, tomato, onion and tartar sauce on a brioche bun.

### **Turkey and Bacon Club 15**

Turkey, bacon, lettuce, tomato, mayo and cheese on your choice of bread.

### **Traditional BLT 10**

Piled high with bacon, lettuce, tomato and mayo served on choice of bread.

### **Chunky Chicken Salad 14**

Homemade chicken salad on your choice of bread with lettuce, tomato and mayo.

### **Grilled Cheese and Bacon 10**

Lots of cheese and crispy bacon on your choice of bread.

### **Fried Flounder 15**

Lightly fried flounder served with lettuce, tomato, onion and tartar sauce on a brioche bun.

### **North Atlantic Salmon 18**

Grilled or blackened with lettuce, tomato, onion and tartar sauce on a brioche bun.

### **Mahi Mahi 18**

Grilled or blackened with lettuce, tomato, onion and tartar sauce on a brioche bun.

### **Prime Rib Sandwich 16**

Thinly sliced Certified Angus Ribeye topped with provolone cheese on a hoagie roll. Served with a side of au jus and creamy horseradish sauce.

### **Chicken Breast 14**

Grilled, blackened or fried with lettuce, tomato, onion and mayo on a brioche bun.

### **Chicken Melt 15**

Grilled, blackened or fried with sautéed mushrooms, sautéed onions and melted cheese on a brioche bun.

### **Turkey Woody 14**

Turkey, swiss cheese, 1000 island dressing and cole slaw grilled on rye bread.

Add to any sandwich or burger - 1.50

American, Swiss, Provolone, Cheddar, Sautéed Mushrooms, Sautéed Onions, Bacon, or Jalapenos