



SMALL PLATES

GUACAMOLE & CHIPS ~13

housemade guacamole, tortilla chips

ADD: queso 5 pico 4

BRUSSEL SPROUTS ~14

flash fried, Mikes Hot Honey, lemon

PORK BELLY BITES ~18

Pineapple jam, teriyaki, scallions, sesame seeds

MARYLAND CRAB DIP ~18

toasted baguette, celery

BAJA NACHOS ~17

fresh tortilla chips, queso, cabbage, jack cheddar, black beans, Pico de Gallo, cilantro, guacamole, jalapeño, sour cream drizzle

ADD ON:

SHREDDED CHICKEN 3 ~ PORK CARNITAS 2

ORANGE CRUSH SHRIMP ~18

tempura shrimp, sesame seeds, orange chili aioli

CALAMARI ~17

Balsamic Glaze ~ Sweet Chili Thai ~ Marinara

DRUNKEN CLAMS ~17

littleneck clams, garlic, white wine, toasted baguette

TUNA or MAHI BITES ~18

fried tuna/mahi, cajun seasoning, wasabi aioli, baja sauce

WINGS ~17

Served with celery and bleu cheese dressing

Asian Sticky ~ House Buffalo ~ Bourbon BBQ

Sweet Chili Thai ~ Old Bay dry rub

SALAD & SOUP

Add: Chicken 6 ~ Steak 10 ~ Shrimp 11 ~ Mahi 12
Salmon 12 ~ Tuna 15

ZESTY CAESAR ~13

romaine, garlic croutons, lemon, fresh cracked black pepper, caesar dressing

LAGUNA ~12

mixed greens, tomatoes, cucumbers, red onions, carrots, radish, balsamic vinaigrette

COBB ~14

romaine, mixed greens, hard boiled egg, tomatoes, black olives, bacon, bleu cheese crumbles, sliced avocado, bleu cheese dressing

OUTER BANKS ~25

blackened mahi fillet, romaine, jicama, red onions, black beans, jack cheddar, tortilla chips, sliced avocado, corn, Pico de Gallo, baja sauce dressing

THE ATLANTIC ~25

grilled salmon fillet, mixed greens, tomatoes, cucumbers, red onions, carrots, radish, balsamic vinaigrette

HUDSON CANYON ~25

seared sesame tuna, mixed greens, red onions, cucumbers, sweet peppers, carrots, jicama, wasabi dressing

HEIRLOOM CAPRESE ~14

baby heirloom tomatoes, fresh mozzarella, basil, pesto, red onion, balsamic glaze

FRENCH ONION SOUP BOWL ~8

SWEET CORN CHOWDER ~9

~ADD LOBSTER or CRAB 6

FROM THE SEA

HONEY GLAZED SALMON ~29

coconut rice, fried plantains

FISH & CHIPS ~23

crispy cod, boardwalk fries, remoulade sauce, lemon

WASABI TUNA ~32

seared tuna, wasabi sesame crust, sweet honey sauce, seaweed salad, mango salsa, coconut rice

BLACK SEA BASS ~42

ricotta gnocchi, black truffle cream sauce, crispy prosciutto, parsley

CRAB CAKES ~32

arugula salad, cherry tomatoes, red onion, lemon vinaigrette

LOBSTER BOLOGNESE ~38

bucatini, lobster sauce, fin herbs, split lobster tail

TUNA POKE ~24

soy ginger sauce, wasabi mayo, crispy onions, sesame seeds, seaweed salad, mango salsa, coconut rice

COCONUT CURRY SHRIMP ~28

red curry coconut sauce, peppers, onions, snap peas, coconut rice

FROM THE LAND

NY STRIP STEAK ~39

14 ounce strip steak, chimichurri sauce, chipotle mashed potatoes, blistered brussels sprouts

48 HOUR BRASED SHORT RIB ~42

carrot puree, blistered Shishito peppers

HALF ROASTED BBQ CHICKEN ~28

fries, coleslaw

ST LOUIS SPARE RIBS ~28

spare ribs, fries, coleslaw



ALOHA BOWLS

pineapple, sweet pepper, scallions, aloha sauce, coconut rice

CHICKEN 22 ~ STEAK 28

SHRIMP 28 ~ TUNA 28

SIDES

PICO & CHIPS 5

SWEET POTATO FRIES 8

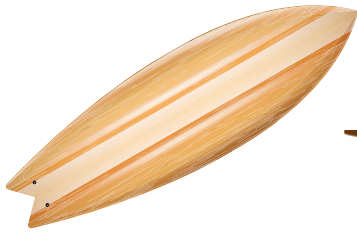
BOARDWALK FRIES 7

ONION RINGS 8

SEASONAL VEGETABLES 7

COCONUT RICE 7

CHIPOTLE MASHED POTATOES 7



CABANA



BEACH BURGER ~22

8oz, caramelized onions, bacon, guacamole, Pico de Gallo, jack cheddar, ancho aioli, fries

WOODY'S CLASSIC BURGER ~19

LTO, pickle, fries

Add-on: cheese, onion rings \$3 Sweet/p fries \$3

CRISPY SHRIMP BURGER ~22

Ground shrimp, avocado, green/purple cabbage, siracha aioli

CHICKEN QUESADILLA ~18

Jack cheddar, rojo sauce, sour cream

substitute: **Steak \$4, Shrimp & Spinach \$0**

BIRRIA QUESADILLA ~18

island style pork, cilantro, onions, au jus dipping sauce

BLACKENED GROUPER SANDWICH ~22

9oz fillet, guacamole, red cabbage slaw, chipotle aioli, chips

BAJA FISH SANDWICH ~17

fried FOD, shaved red cabbage, ancho tartar sauce, chips

LOBSTER ROLL ~MKT

lemon & herb mayo, celery, radish, chips

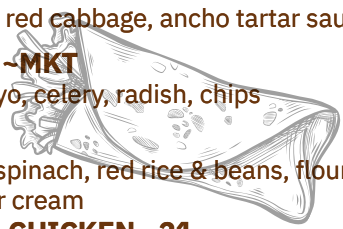
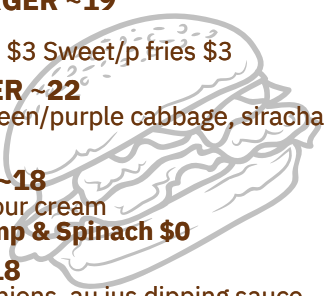
FAJITAS

peppers, onions, spinach, red rice & beans, flour tortillas, rojo sauce, jack cheddar, sour cream

STEAK ~24 -or- CHICKEN ~21

CHICKEN PESTO SANDWICH ~18

LTO, roasted red pepper, balsamic glaze, fresh mozzarella



TACOS

ADD: RICE & BEANS 7

BLACKENED CHICKEN ~18

corn tortilla, shredded cabbage, Pico de Gallo, cotija cheese, guacamole

BLACKENED TUNA ~22

corn tortilla, avocado, jicama, cotija cheese, Pico de Gallo, wasabi aioli

BIRRIA PORK ~18

corn tortilla, island style pork, onion, cilantro, jack cheddar, au jus dipping sauce

BAJA "Our Signature Fried Fish Taco" ~17

corn tortilla, fried fish fillet, jack cheddar cheese, shredded cabbage, Pico de Gallo, baja sauce substitute grilled FOD \$2

SHRIMP TEMPURA ~19

corn tortilla, shredded cabbage, Pico de Gallo, cotija cheese, Baja sauce

CARNE ASADA ~20

corn tortilla, shredded cabbage, cotija cheese, Pico de Gallo, salsa rojo



WOODY'S FAMOUS ORANGE CRUSH 13

fresh squeezed orange juice + orange vodka + triple sec + club soda

RUBY RED CRUSH 15

fresh squeezed grapefruit + grapefruit vodka + triple sec + cranberry + club soda

BLOOD ORANGE APEROL SPRITZ 14

blood orange liqueur + aperol prosecco + club soda

BELLINI 14

prosecco + peach nectar

DARK AND STORMY 14

Gosling's black seal rum + ginger beer lime juice

THE PAINKILLER 14

Pusser's navy rum + pineapple juice fresh squeezed oj + crème of coconut nutmeg

MORNING WOOD 15

Woody's bloody Mary blend + vodka, celery + olive + lemon + lime

WOODY'S CLASSIC MOJITO 14

rum + simple syrup + club soda + mint lime juice

WOODY'S WATERMELON MOJITO 14

watermelon vodka + watermelon puree + mint + lime + club soda

SUB Tito's Handmade Vodka in any listed cocktail for \$2

Tito's  *Handmade*
VODKA

Red Sangria 13

White Sangria 13

Sangria Pitcher 29



Draft Beer

ASBURY PARK BLONDE 8

KANE HEAD HIGH 9

KONA BIG WAVE 9

MODELO ESPECIAL 8

ASK YOUR SERVER ABOUT ADDITIONAL OPTIONS ON DRAFT!

Bottles & Cans

BUDWEISER 5

BUD LIGHT 5

CORONA 6

CORONA LIGHT 6

HEINEKEN 6

HEINEKEN LIGHT 6

ATHLETIC N/A 6

MICHELOB ULTRA 6

MILLER LITE 5

COORS LIGHT 5

MODELO NEGRA 6

PACIFICO 6

HIGH NOON 8

HEINEKEN ZERO 6

Suncruiser Classic iced tea 8

Surfside vodka iced tea flavors 9

Red

Boen Pinot Noir 14/49

Mark West Pinot Noir 12/45

Silvergate Merlot 10/36

Kaiken Malbec 14/49

Cypress Cabernet Sauvignon 11/38

Josh Cellars Cabernet Sauvignon 16/56

White

Ca' Donini Pinot Grigio 11/36

Oyster Bay Sauvignon Blanc 12/45

Simi Sauvignon Blanc 16/4

Coppola Chardonnay 12/45

Wente Chardonnay 16/56

Rosé

By Sacha Iachine, Chateau d'Escalans / Whispering Angel

"The Pale" 14/49

"The Beach" 18/63

DOS RIOS MARGARITAS

NAVESINK RITA 14

blanco tequila + triple sec + sour mix fresh squeezed oj + lime juice

SHREWSBURY GOLDEN GRAND 15

reposado tequila+ fresh squeezed oj + grand marnier + sour mix + lime juice

PINEAPPLE JALAPENO RITA 15

fresh jalapeno infused tequila cointreau + club soda + sour mix lime juice + pineapple juice

COCO RITA 15

1800 coconut + cointreau + club soda sour mix + lime juice

PATRON PERFECT 16

Patron reposado + patron citronge + orange juice + lime juice + sour mix

PALOMA 15

Espolon + lime juice + club soda + fresh squeezed grapefruit juice

BONFIRE 15

Espolon + ancho reyes chile liqueur + pineapple + lime juice



CASAMIGOS

Casamigos Blanco ~ 15

Casamigos Reposado ~ 16

Casamigos Añejo ~ 18

SUB Casamigos Blanco

in any listed cocktail for \$2