

LUNCH MENU



STARTERS

CLASSIC NEW ENGLAND CLAM CHOWDER

EAST COAST WOODY'S STYLE 8 CUP / 12 BOWL

SOUP OF THE DAY

DAILY SOUP, ASK YOUR SERVER 7 CUP / 11 BOWL

CHIPS AND SALSA

HOUSE-MADE TORTILLA CHIPS, JUAN'S KILLER PICO DE GALLO RECIPE 11

MONTEREY BAY CALAMARI

CAPTAIN WOOD'S COCKTAIL AND TARTAR SAUCE 17

BEER BATTERED ONION RINGS

SPICY KETCHUP, SRIRACHA, OR RANCH 11

CHICKEN POT STICKERS

CILANTRO, SCALLION, SESAME-SOY SAUCE DRIZZLE 15

SAN DANIELE PROSCIUTTO & BURRATA CHEESE

LOCAL CARMEL VALLEY OLIVE OIL, SWANK FARMS TOMATOES, GRILLED FRENCH CONNECTION BAGUETTE 19

HONEY CHILI CHICKEN WINGS

FOOD & WINE MAGAZINE TOP 10 CHOICE

VALLEY HONEY, CHILI, SCALLIONS -OR- ASK FOR IT TRUE BUFFALO STYLE WITH CAPTAIN WOOD'S BLUE CHEESE DRESSING 17

TRADITIONAL SHRIMP COCKTAIL

JUMBO CHILLED PRAWNS, HOUSE-MADE COCKTAIL SAUCE, LOCAL LEMONS 19

AHI TUNA BITES

SEARED RARE AHI, SEAWEED SALAD. AVOCADO, SRIRACHA AIOLI, SCALLIONS 21

"WILLS FARGO" STEAK BITES

CUCUMBER SESAME SALAD - KEEPING THE MEMORY ALIVE 19

SALADS

MIXED GREENS

TOMATOES, CUCUMBERS, CARROTS, CHOICE OF DRESSING 9 / 14

WOODY'S SIGNATURE WEDGE SALAD

SWANK FARMS ICEBERG, WOODY'S DADS BLUE CHEESE DRESSING, APPLEWOOD SMOKED BACON, GARDEN RADISH 10 / 16

CAESAR SALAD

ROMAINE HEARTS, MEYER LEMON ANCHOVY DRESSING, CROUTONS, PARMESAN 9 / 14

SWANK FARMS BEET SALAD

BABY GREENS, CITRUS, FENNEL, SHERRY VINAIGRETTE 9/14

**ADD PROTEIN TO ABOVE SALADS -
CHICKEN \$7, STEAK 9, SHRIMP \$9, OR SALMON \$9**

-ENTREE SALADS-

SEARED AHI TUNA NIÇOISE SALAD

FARM EGGS, TOMATOES, CUCUMBER, GREEN BEANS, FINGERLING POTATOES, CHIVES, CLASSIC DIJON SHALLOT VINAIGRETTE 26

NOW THAT'S A COBB SALAD

PASTURE RAISED CHICKEN, APPLEWOOD SMOKED BACON, BLUE CHEESE, FARM EGG, TOMATO, AVOCADO, CUCUMBER, SWEET CHILI VINAIGRETTE 19

GEORGE THE GREEK'S CHICKEN SALAD

PASTURE RAISED CHICKEN, KALAMATA OLIVES, FETA CHEESE, ROASTED PEPPERS, PICKLED RED ONIONS, CUCUMBERS 19

WOODY, HUEY & LOUIS

CLASSIC SHRIMP LOUIS, LEMON, EGG, TOMATO, PICKLED RED ONION 24

HOUSE FAVORITES

SAUTÉED SAND DABS

DUSTED HERB FLOUR, CAPER BEURRE BLANC, SWANK FARMS VEGETABLES, HOUSE-MADE TARTAR 28

CRISPY FISH & CHIPS

SONNY'S SECRET BATTERED DIPPED LINE CAUGHT LOCAL ROCK COD, CAPTAIN WOOD'S COCKTAIL AND TARTAR SAUCE 26

SAND DABS AND CALAMARI COMBO

MONTEREY'S FAVORITE COMBO 29

SANDWICHES

CHOICE OF PUB FRIES, MIXED GREEN SALAD, SWEET POTATO FRIES, ONION RINGS +\$2, OR TRUFFLE FRIES +\$2

WOODY'S BURGER

SMOKED BACON, CHEDDAR, RED ONION, LETTUCE, TOMATO 19

PLANT BASED VEGGIE BURGER A LA WOODY

CARAMELIZED ONIONS, ROASTED PEPPER, PROVOLONE CHEESE, OVEN ROASTED BEETS 18

CLASSIC PATTY MELT

CARAMELIZED ONIONS, SWISS CHEESE, 1000 ISLAND, GRILLED RYE 19

ROAST TURKEY BREAST

PALERMO SOURDOUGH, APPLE-WOOD SMOKED BACON, AVOCADO, LETTUCE, TOMATO 17

FRIED CALAMARI STEAK SANDWICH

CRACKER BREAD CRUMBS, LETTUCE, TOMATO, HOUSE-MADE TARTAR SAUCE 19

SWISS CHARD "GRIDDLED" SOURDOUGH MELT

GARLIC BRAISED RAINBOW CHARD, THREE CHEESES, TOMATO, 1000 ISLAND 16

NY "THE BRONX" PASTRAMI RUBEN

SAUERKRAUT, SWISS CHEESE, 1000 ISLAND, GRIDDLED THICK MARBLED RYE BREAD 19

STAN'S TUNA SALAD SANDWICH

CHEF'S MOM RECIPE, DEFINITELY NO ONIONS, SERVED ON TOASTED PALERMO BAKERY BUN 17

OPEN FACE NY STEAK

GRILLED NEW YORK STEAK, CARAMELIZED ONIONS, BLUE CHEESE, WILD ARUGULA 19

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN, VINE RIPE TOMATO, PROVOLONE, AVOCADO, ANDREW'S GARDEN PESTO SPREAD 18

HAWAIIAN MAHI MAHI SANDWICH

WOODY'S FISH DUST, TOASTED PALERMO BUN, BIG SUR CITRUS AOLI 19

Beer for the Kitchen Crew \$4

All items have two prices. A cash price and a credit/debit price. Cash prices are listed on the menu. Payment in another form will be reflected on your receipt at a higher price.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*