

W SHAREABLES

THE DIP

spinach and artichoke served with tortilla chips
single 17 / shareable 22 / add lump crab +12

KOREAN CAULIFLOWER

sweet and spicy, garnished with toasted sesame seeds,
green onions and Japanese aioli
13

CHILI GLAZED GULF SHRIMP

fried crisp and tossed in a chili glaze sauce
22

TWISTED FRIES

tossed in parmesan and garlic
18

LEMON PEPPER WINGS

fried crisp with a splash of truffle oil
17

W SOUPS & SALADS

CHICKEN TORTILLA SOUP

fire roasted tomatoes cooked down with special herbs
and spices then dressed with smoked chicken breast,
avocado, cilantro, jalapeno, sour cream and tortilla
strips
Bowl 12

NOT A WEDGE

hearts of romaine, bacon, tomatoes, bleu cheese
crumbles, spiced pecans and house-made herb
buttermilk dressing
14

THAI NOODLE

grilled Gulf shrimp, ramen noodles, arugula, chopped
peanuts, mango, basil, mint, cherry tomatoes, carrot shred
and house-made peanut vinaigrette
24

ALL HAIL CAESAR

local sourced baby romaine, grated reggiano, rustic
croutons and house-made Caesar dressing *
15

SALMON SALAD

seared salmon served over charred crostini, crowned
with baby arugula, shaved carrots, crumbled goat
cheese and blistered tomatoes tossed in an apple
vinaigrette dressing
27

THE HOUSE

mixed up greens, cheddar, red onions, rustic croutons,
tomatoes, carrots, cucumbers and a cilantro ranch dressing
17

DRESSINGS

Buttermilk Ranch, Apple Vinaigrette, Peanut Vinaigrette,
Cilantro Ranch, Caesar, Oil & Vinegar

W BURGERS & SANDWICHES

SHRIMP PO'BOY

toasted French bread, dressed with special remoulade
sauce then stuffed with jumbo fried shrimp, lettuce,
tomato, pickles and served with dusted house chips
19

HOT CHICKEN

Nashville style fried chicken with house sauce, pickles,
and a super slaw served on a brioche bun served with
dusted house chips
17

WARWICK CHEDDAR BURGER

two fresh chuck patties with smoked cheddar and
bourbon caramelized onions on a brioche bun dressed
with house sauce, butter lettuce, pickles, and tomatoes,
served with dusted house chips
18

GRILLED CHICKEN CLUB

grilled and chilled chicken stacked between sourdough
bread and filled with bacon, cheddar cheese, lettuce,
tomato and brushed with mayo, served with dusted
house chips
15

W ENTREES

SMOKED RIBS

half rack of hickory smoked spare ribs glazed with a
blackberry chipotle barbeque sauce, served with slaw
and poblano mac n cheese
35

HAWAIIAN RIBEYE *

14 oz boneless prime bathed for 48 hours in a marinade
of pineapple, brown sugar and ginger, sided with herb
roasted potatoes and asparagus
62

SNAPPER ORLEANS

blackened snapper filet with our andouille jambalaya
risotto finished with lump crab meat and a garlic butter
sauce
41

ROASTED CHICKEN

half chicken, house spice brined and smoked, with
bacon chive potatoes and roasted carrots
32

CAJUN PASTA

blackened chicken, andouille sausage and onions
sautéed into a Cajun cream sauce then dressed with
parsley and shaved parmesan, accompanied with garlic
buttered bread
25

PASTA TOSCANO

roasted mushrooms, tomatoes, parmesan, and
house-made pappardelle pasta inside of a light garlic
cream sauce
25

SPINACH STUFFED SALMON

topped with jumbo lump crab, herb beurre blanc, over a
bed of tomato basil orzo pasta
38