

circa 1946

# Norwood's Response to Covid-19

Norwood's is investing in the safety of wonderful guests, team members and support staff. After a careful search for the best sanitizing, cleaning, and disinfectants we found saltwater biocides.

The saltwater biocides on

site generation machine produces Hypochlorous acid (HOCL) which is a less toxic option for sanitizing and disinfecting. This green technology is EPA and FDA approved.

# Norwood's Sustainability Initiatives

- -"Garbage to Garden" includes diverting preconsumer food waste from landfills to composted soil, used in our raised garden bed.
- -Reusing waste, including sweet tea for brining, pulp from juicing fruits, and replanting green onion stalks in our garden.
  - -Waste Reduction includes eliminating many single use plastic utensils in favor of compostable eco products.
- -Purchasing produce, chickens, eggs, bread, and honey from <u>local</u> farmers & bakers

**GF** - Gluten Free

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**GFO** - Gluten Free Options

**VGT** - Vegetarian

# **CHEF SPECIALS**

## **Zucchini Bread**

Housemade spiced zucchini bread, served warm with whipped local honey butter 7

#### Pork Belly Lettuce Wraps

Slow roasted and glazed pork belly, pickled daikon & carrot, and srirachi mayo in lettuce cups. Served with watermelon rind kimchi 10 **GF** 

#### **Tuna Tartar**

Sushi grade tuna diced, dressed in pineapple ponzu. Served with locally produced lavash crackers and avocado buttermilk dressing 12

#### Truffle Mac & Cheese

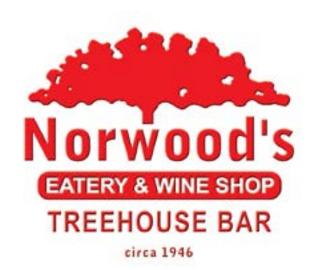
Blackened chicken or shrimp tossed in a truffled cheese sauce made up of gouda, white cheddar, and parmesan cheese with macaroni pasta 13

# Weekend Wellingtons

Beef filet topped with prosciutto, mushroom duxelle, and dijon.

Baked to perfection in puff pastry 36

-Limited quantities available, only available after 4pm



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# **SOUP AND SALAD**

She Crab Soup 5.5/8
French Onion Au Gratin 5/6.5 GFO
Seafood Gumbo File 6.5/8.5 GF
NE Clam Chowder 4.5/5.5

#### House Salad

Mixed greens, asiago, honey roasted sesame sticks, cucumber, red cabbage, and carrot 4/6 GFO

#### Scottish Salmon Salad

Blackened, cashew crusted goat cheese, dried fruit, bell pepper, tomatoes, sunflower seeds, and horseradish louie dressing **16** GF

#### Chicken Caesar Salad

Grilled chicken, romaine, caesar dressing, and herbed croutons **11** 

All dressings housemade and gluten free

# SMALLER GUESTS

12 & Under, \$7 each

Cheese Pizza
Hamburger
Pasta Alfredo
Chicken Tenders GFO
Fried Shrimp GFO
IBC Rootbeer - \$3



## **Bacon Wrapped Scallops**

Grilled and glazed with a pomegranate reduction, soba noodle salad **15** GFO

## 'Woods-Wings

Deep fried, tossed in either buffalo or sweet tea BBQ, and topped with bacon rinds. Served with celery and choice of blue cheese or ranch **10** 

#### Fried Pickles

House pickled pickles served with tiger sauce and ranch 8

#### **Stuffed Mushrooms**

Crab cake stuffed, baked with swiss and mozzarella 10

## **Smoked Fish Dip**

Smoked mahi mahi fish dip served with local lavash and pickled jalapeno **10** GFO

#### **Escargot**

Broiled in garlic butter, served with hot rolls 11

#### **Coconut Shrimp**

Coconut battered, served with pineapple mango sweet chili and coconut curry dipping sauces 9

# **Shrimp Croquettes**

Panko breaded shrimp croquettes, served over smoked corn aioli & chive oil 8

#### **Shrimp Cocktail**

Steamed to perfection, served with cocktail sauce 10 GF

#### Calamari

Lightly breaded and fried, served with pineapple thai chili sauce 12

## SIDE DISHES

Roasted Garlic Mashed Potatoes GF

Mashed Sweet Potatoes GF

Sauteed Mushrooms GF

Yukon Gold Potato Cake

French Fries

Coleslaw GF



#### Norwood's Filet

Charbroiled filet medallion, yukon gold potato cake, cabernet demi, chive oil, fried pickled red onion 20 GFO

## Large Filet

8oz Handcut filet mignon grilled to perfection **30** GFO

#### Ribeye Gorgonzola

Baked with caramelized onions, house bacon, and gorgonzola cheese **28** GF

Ask about our surf + turf options!

# 'Woods-burger

8oz of ground beef, charbroiled and topped with goat cheese, caramelized onion, and arugula 13

#### **Peachy Pork**

Sweet tea brined pork tenderloin, topped with peach bourbon jam. Served with roasted garlic mashed 17 GF

#### Chorizo Chicken

Herb brined chicken breast, warm corn & chorizo salad, garlic mashed, local honey bbq, and pickled cabbage 17 GF

# **VEGETARI**AN

## **Stuffed Portobello Mushrooms**

Spinach & parmesan risotto stuffed portobello caps, topped with an arugula salad 14 VGT / GF

# **PICK OF THE SEA**

#### **Admirals Platter**

5oz Lobster tail, grilled mahi, broiled sea scallops and shrimp 33 GF

## **Captains Platter**

F.O.D., shrimp, scallops, and a petite crab cake broiled with beurre blanc **25** GFO [Also available fried]

#### Sea Scallops

Broiled with beurre blanc or lightly fried **22** GFO

#### Crab Legs

Snow: Half LB 18 / Full LB 26 GF King: Half LB MKT / Full LB MKT GF

## **Shrimp & Anson Mills Grits**

Shrimp and house andouille sausage tossed in etouffee sauce, served with a panfried grit cake and cornmeal fried okra & "bacon rinds" 20

#### Shrimp

Buttermilk fried or grilled DZN 17.5 / Two DZN 24 GFO

## Scallop Alfredo

Seared scallops and shrimp served with roasted tomatoes and fresh basil, tossed in alfredo sauce with fettucini pasta 22

#### **Seafood Pot Pie**

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry 17

# FRESH FISH



#### **Almond Crusted Grouper**

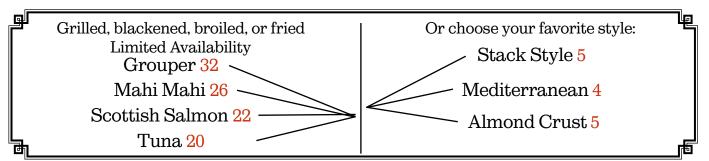
Panfried, and served with garlic mashed potatoes and madiera beurr blanc 37

#### **Tuna Stack**

Lightly blackened, stacked ontop a yukon gold potato cake and ginger/soy glazed edamame, topped with srirachi and wasabi aioli **25** GFO

#### Mediterranean Mahi Mahi

Charred mahi topped with mediterranean inspired vegetables and feta cheese. Served on roasted garlic mashed potatoes 30 GF



# MID-DAY ENTREES

Served 11:30am - 5:00pm

# Fish and Chips

Beer battered haddock, french fries 13

# **Seafood Pot Pie**

Shrimp, scallops, fresh fish, and blue crab sauteed in a white wine supreme sauce, served in puff pastry 13.5

# Stuffed Haddock

Haddock fillet stuffed and baked with blue crab cake and topped with citrus beurr blanc 15

# **Angel Hair Seafood Pasta**

Fresh fish, scallops, and shrimp, sauteed with mushrooms and tomato in diane butter sauce **14.5** 

# Shrimp

Grilled or fried to perfection 13 GFO

#### Fresh Fish Stack

Blackened FOD topped with wasabi and srirachi aioli. Served on a yukon gold potato cake and ginger soy glazed edamame 16.5

## Mediterranean Mahi Mahi

Charbroiled mahi topped with a mediterranean inspired vegetable saute & feta cheese, served on roasted garlic mashed **15** GF

# **Asiago Crusted Chicken**

Baked and served with goat cheese mashed potatoes and citrus beurr blanc 13

# Fried Seafood Combo

Shrimp & haddock fried to perfection **15** 

# **SANDWICHES**

All sandwiches served with French Fries Upgrade to truffle fries for 1.5

# **Angus Beef Burger**

1/2lb of ground chuck, shortrib, and brisket. Includes LT, and choice of cheese: American, provo, swiss, cheddar, gorgonzola \$9

## Norwood's Cuban

Citrus braised pork, ham, and house made bacon & pickles, swiss, and dijon mayo pressed on a cuban roll **\$10** 

#### F.O.D. Sandwich

Grilled, fried, or blackened, with a sundried tomato spread, lemon caper aioli, and arugula on a toasted kaiser \$13.5

# Chicken Salad Wrap

Blackened chicken salad with smoked corn, avocado buttermilk dressing, and romaine lettuce \$9

# **BBQ** Jackfruit

Shredded jackfruit smothered in coconut BBQ sauce, with pickled cabbage & jalapeno on a toasted kairser bun \$9.5 Vegan

# **Turkey Croissant**

Smoked turkey breast, swiss, housemade bacon, lettuce, tomato, and avocado buttermilk on a toasted croissant \$9