

The Wellwood

an experience for every taste

STARTERS

OYSTERS ROCKEFELLER Metz family blend of spinach, bacon, spice & cheese 12.99

GF OYSTERS ON THE 1/2 SHELL shucked to order, cocktail sauce & lemon. 9.50 1/2 dozen or 17.99 dozen

CRAB DIP Creamy cheese, crab & spinach served in bread bowl with crackers 11.99

FIRECRACKER SHRIMP fried shrimp tossed in boom-boom sauce, with cilantro aioli 11.99

GF IMPERIAL STUFFED LOCAL PORTABELLA oven roasted, topped with smoked mozzarella cheese, finished with red pepper coulis & balsamic drizzle 14.00

EXTRA LARGE SHRIMP & COLOSSAL CRAB COCKTAIL with chipotle lime cocktail sauce & NY Flatbread crackers 14.99

FRIED ASPARAGUS served with a fire roasted pepper-chipotle dipping sauce 9.99

DRUNKEN SHELLFISH sautéed with tomato, garlic, basil & lemon wine sauce with garlic bread **MUSSELS** 11.99 **CLAMS** 12.99

CALAMARI seasoned flour dusted, with Thai sweet & hot sauce or marinara 10.99

WELLWOOD FLAT BREAD grilled chicken, mozzarella cheese, bacon, roasted garlic & basil aioli, drizzled with balsamic glaze 9.99

GF OLD BAY SHRIMP POT peeled Gulf shrimp steamed with Old Bay & onions, served with cocktail sauce & lemon 11.99

MUSSELS ARRABIATTA steamed mussels in arrabiatta marinara sauce with garlic bread 11.99

GF STEAMED SHRIMP with Old Bay & onions, peel & eat, 1/2lb 11.99 1lb 19.99

GF BASKET OF FRENCH FRIES 4.99

GF BASKET OF SWEET POTATO FRIES 6.99

SOUP

WELLWOOD CRAB BISQUE
5.50 Cup 6.50 Crock

FRENCH ONION SOUP toasted crouton, melted provolone 6.75

OYSTER STEW light cream broth with celery, onion, garlic, carrot & rubbed sage. Garlic bread on side 10.00

- CAPPUCCINO - ESPRESSO - DESSERTS -
- \$2 split plate -
- \$1 per person cake cutting -

SALADS

SOUTHWESTERN COBB SALAD mixed greens & romaine hearts topped with fresh tomato, blackened chicken, cheddar jack cheese, black olives, Tasso ham, cucumber & guacamole, chipotle ranch dressing 10.99

SPINACH SALAD WITH FRESH MOZZARELLA tossed with tomato, cucumber, crispy bacon & red onion, warm bacon vinaigrette 9.99

CAESAR SALAD romaine lettuce tossed with Caesar dressing, croutons & Pecorino Romano
Large 8.99 Small 4.99. (Anchovy +1.)

GF CANDIED WALNUT SPRING SALAD mixed greens, bleu cheese, candied walnuts & strawberries, raspberry vinaigrette
Large 10.99 Small 5.99

"Top off" your salad

Chilled Chicken Breast +7,

Fried Oysters, Shrimp, Fresh Chilled Crab, Scallops, Market Fish +10

SANDWICHES

Served with Chips & Cole Slaw

Substitute fries +1.50 or sweet potato fries +2.50

CRAB MELT broiled crab on toasted Ciabatta with tomato, melted provolone & cheddar cheese 15.99

FILET & PORTABELLA SANDWICH balsamic-rosemary grilled beef tenderloin on toasted Ciabatta with grilled portabella mushrooms, roasted red peppers, baby greens, fried onions & gorgonzola cheese, horseradish cream 15.99

SHRIMP SALAD SANDWICH tender Gulf shrimp with diced onions & celery in homemade dressing with lettuce, tomato & pickle on a brioche roll 12.99

BUTTERMILK CHICKEN SANDWICH flash fried & topped with lettuce, tomato, guacamole & bacon served on a brioche roll with chipotle ranch mayo 11.99

CRAB CAKE SANDWICH jumbo lump crabmeat, fried or broiled with lettuce, tomato & pickle on a brioche roll 14.99

CHESAPEAKE BAY OYSTER PO BOY flash fried, atop toasted baguette with shaved iceberg lettuce, tomato salsa, pickles & Abruzzese cheese 12.99

BUILD A BURGER ½ lb ground beef served with lettuce, tomato & pickle on Brioche roll 10.99

Toppings +1. each: DiBruno spreads: Gorgonzola or spicy Abruzzese, grilled onion, grilled mushroom, bacon, American, Swiss, Provolone or Cheddar

CHICKEN CAESAR WRAP grilled chicken breast, romaine lettuce & Pecorino Romano cheese tossed with Caesar dressing 9.99

CASUALFARE

FOUR PIECE FRIED CHICKEN legendary chicken with cole slaw & fries 11.99

YUENGLING FISH N CHIPS Yuengling battered haddock fillet fried until golden brown, with cole slaw, tartar sauce & potato wedges 13.99

CHICKEN TENDERS served with honey mustard dipping sauce, cole slaw & fries 9.99

GF SEASONED CHICKEN WINGS jumbo wings fried & tossed with choice of: Plain, Buffalo, Apple-garlic, Sweet & Hot or Old Bay. Served with bleu cheese dressing & celery sticks 10.99

BRAISED CHICKEN POT PIE savory blend with celery, carrot, sweet onion & green peas topped with delicate puffed pastry, served with tossed salad 11.99

FRENCH DIP slow roasted rib-eye piled high on toasted French bread, provolone cheese, hot au jus, horsey sauce with potato wedges 14.99

JAMBALAYA authentic Louisiana classic—with okra, andouille sausage, shrimp, scallops & chicken over white rice & accompanied by garlic bread 15.99

SHRIMP TACOS firecracker shrimp, served with house made guacamole, pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 12.99

FISH TACOS fresh market fish seared & served with house made guacamole, pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 12.99

PASTA

SERVED WITH ONE SIDE ITEM & garlic bread

~gluten-free penne pasta available ~

PASTA ALFREDO linguini pasta finished with Pecorino Romano cheese 18.99 with Chicken +7, Shrimp or Crab +10

OLD BAY INFUSED SAUSAGE & MOZZARELLA

pan-seared with spicy marinara, sweet onion, cherry peppers, sweet basil & fresh mozzarella atop penne pasta with garlic bread 24.99

SHRIMP & SCALLOPS SCAMPI Gulf shrimp & sea scallops sautéed with tomato & garlic with linguini in a lemon butter sauce 25.99

CHICKEN PARMESAN breaded chicken with linguini, mozzarella cheese & marinara sauce 19.99

LOBSTER TRAP

SERVED WITH TWO SIDE ITEMS

~Stuff with crab imperial +12 ~

Ⓞ 6oz COLD WATER LOBSTER TAIL 23.99

Ⓞ SURF & TURF 8oz filet & 6oz cold water lobster tail 50.99

Ⓞ IMPERIAL STUFFED TWIN 6OZ TAILS 50.99

FRESH FISH

SERVED WITH TWO SIDES ITEMS

Simply grilled with olive oil, pan-seared, baked with lemon-herb butter

Ⓞ ATLANTIC SALMON 8oz fillet 22.99

Ⓞ ROCKFISH 8oz fillet 25.99

' TOP IT OFF '

Crab Imperial medley of fresh crab & imperial sauce +9

Basil Aioli basil, lemon, garlic, olive oil +4

Traditional Bruschetta tomato, garlic, onion, basil, olive oil +5

SEA-FARE

SERVED WITH TWO SIDE ITEMS (unless noted~)

CRAB CAKE DINNER Wellwood's jumbo lump 6oz crab cake broiled or fried Single 16.99 Double 29.99

FRIED JUMBO GULF SHRIMP lightly breaded 21.99

FRIED OYSTER DINNER lightly breaded 21.99

BROILED SEA COMBO 6oz Maine Lobster Tail, crab cake, shrimp & scallops in butter, wine & lemon 33.99

Ⓞ **SEARED JUMBO SEA SCALLOPS** seasoned with black pepper & sea salt, topped with black-walnut sweet-basil pesto. Served with roasted tomato, shaved parmesan & baby green salad 26.99 ~

Ⓞ **SNOW CRAB LEGS** served with drawn butter 33.99

Ⓞ **CRAB IMPERIAL STUFFED SHRIMP** extra large Gulf shrimp stuffed with Wellwood Crab imperial, drizzled with warm garlic herb butter 30.99

BLACK SESAME-CHILI SEARED ATLANTIC SALMON atop grilled octopus & sriracha infused seaweed salad. Served with pickled ginger, wasabi & sweet soy glaze; one side item 25.99

Ⓞ **WELLWOOD'S BAKED CRAB IMPERIAL** medley of jumbo lump fresh crab meat mixed with imperial sauce 27.99

FRIED SEAFOOD PLATTER Crab cake, shrimp, oysters & market fish lightly breaded with hush puppies & honey butter 29.99

LAND LOVERS

SERVED WITH TWO SIDE ITEMS (unless noted~)

Ⓞ **PRIME RIB** (available Fri - Sun)
Slow roasted with au jus 14oz 29.99 18oz 36.99

Ⓞ **FILET MIGNON** 8oz center cut, seasoned & grilled 32.99

BROWN SUGAR-MESQUITE SEARED DUCK

BREAST 7oz duck breast, orange-apricot & dried California fig pan reduction with roasted root vegetables & one side item 28.99

CRAB IMPERIAL TOPPED FILET 8oz center cut, seasoned & grilled, topped with Wellwood Crab imperial and sherry cream 41.99

CHICKEN CHESAPEAKE breast of free range chicken topped with crab imperial & sherry cream sauce 23.99

BBQ RIBS slow roasted, "fall off the bone" baby back ribs in tangy bbq sauce with corn bread, fries & slaw ~
1/2 rack 16.99 full rack 26.99

Add to any Steak Entrée

Spicy Abruzzese cheese or Gorgonzola +2, Blacken any steak +1, Grilled Onions +3, Grilled Mushrooms +3
add single lobster tail +18, crab cake +10

Beef preferences:

RARE = red center

MEDIUM RARE = red to pink warm center

MEDIUM = pink center

WELL = cooked throughout with no pink

ENTRÉE SIDE ITEMS:

Tossed Salad, Seasoned Baked Potato, Fries, Apple Sauce, Cole Slaw, Squash Creole, Seasonal Vegetable Medley, Sautéed Spinach,

Broccoli au gratin (+3. with entrée), Steamed Asparagus (+4. with entrée), Fried Asparagus (+4. with entrée),

Sweet Potato Fries (+2.50 with entrée)

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

The Wellwood located 523 Water Street, Charlestown, MD 21914

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www.wellwoodclub.com