

The Wellwood

an experience for every taste

STARTERS

OYSTERS ROCKEFELLER Metz family blend of spinach, bacon, spice & cheese 13.50

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 lemon basil aioli 11.99

CRAB NACHOS crispy flour tortillas, cheddar cheese, crab, salsa, jalapenos, shredded lettuce, sour cream & fresh guacamole 13.99

CRAB & CHEESE WAFFLE FRIES waffle fries topped with crab, house made cheese sauce & Old Bay 15.99

EXTRA LARGE SHRIMP & FRESH MARYLAND CRAB COCKTAIL with chipotle-lime cocktail sauce & NY Flatbread crackers 15.99

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, 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

BASKET OF FRENCH FRIES 4.99

BASKET OF SWEET POTATO FRIES 6.99

BASKET OF ONION RINGS 6.99

SOUP

WELLWOOD CRAB BISQUE
5.75 Cup 6.75 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 10.99

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

SALADS

CHICKEN SALAD & FRIED OYSTERS atop mixed greens with fresh fruit. Served with orange vinaigrette 12.99

APPLE, CRANBERRY & WALNUT SALAD crisp apples, dried cranberries, sugared walnuts, shaved red onion, pickled beets & bleu cheese crumbles atop a blend of baby spinach & garden mixed greens. Served with blueberry-pomegranate vinaigrette 8.99

GREEK SALAD tomato, cucumber, red onions, olives, hard boiled egg & feta cheese tossed with chopped romaine hearts & baby spinach. Served with balsamic vinaigrette 8.99

SOUTHWEST CHICKEN SALAD grill blackened chicken, tomato, cheddar, pepper jack, black beans, black olives, shaved onion & crispy tortillas atop crisp romaine. Served with buffalo ranch dressing & fresh guacamole 11.99

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 / Salmon +11 Fresh Chilled Crab / Blackened Scallops +12

SANDWICHES

Served with Chips & Cole Slaw

Substitute fries +1.50 or sweet potato fries +2.50

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

SLOW ROASTED BEEF BRISKET in a spicy BBQ sauce topped with thick cut onion rings on a brioche roll 12.99

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

FRIED OYSTER SANDWICH hand-breaded, flash fried on brioche roll, lettuce, tomato, lemon-basil aioli 13.99

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

SALMON BLT thin cut seared Atlantic salmon on toasted wheat bread with lettuce, garden tomato & Applewood smoked bacon with lemon dill aioli 12.99

CASUALFARE

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

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

FRESH BUTTERMILK 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 ~

MACARONI & CHEESE extra large elbow pasta tossed with our house made cheese sauce, topped with more cheese & panko bread crumbs, baked golden 10.99

PASTA ALFREDO linguini pasta with Pecorino Romano cheese 18.99

'Top Off' Your Pasta

Tomato +2 / Bacon +3 / Chicken +7 / Shrimp +10
Scallops +12 / Crab Meat +12 / Lobster +14

SEAFOOD ARRABIATTA shrimp, sea scallops, mussels, clams & lump crab in spicy tomato broth over linguine 29.99

CHICKEN PARMESAN breaded chicken with linguini, mozzarella cheese & marinara sauce 20.99

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

LOBSTER TRAP

SERVED WITH TWO SIDE ITEMS

~Stuff with crab imperial +12 ~

Ⓞ 6oz LOBSTER TAIL 23.99

Ⓞ SURF & TURF 8oz filet & 6oz 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 23.99

Ⓞ ROCKFISH 8oz fillet 26.99

'Top Off' Your Fish

Crab Imperial medley of fresh crab & imperial sauce +12
Lemon-Dill Aioli dill, 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

Ⓞ SNOW CRAB LEGS served with drawn butter 33.99

Ⓞ DUNGENESS CRAB LEGS served with drawn butter 34.99

LARGE SHRIMP & LUMP CRAB AU GRATIN topped with parmesan-garlic butter & panko bread crumbs 28.99

Ⓞ WELLWOOD'S BAKED CRAB IMPERIAL medley of jumbo lump fresh crab meat mixed with imperial sauce 28.99

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

SEA SCALLOPS BRUSCHETTA topped with house-made bruschetta, finished with fresh mozzarella, lemon-basil aioli, served with garlic bread 28.99

LANDLOVERS

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

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

MAPLE LEAF DUCK BREAST 7oz breast pan seared with brown sugar, cracked pepper & rosemary with port wine-dark cherry reduction 24.99

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

BBQ RIBS slow roasted, "fall off the bone" 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
Single Lobster Tail +18, Crab Cake +12, Cluster of Snow or Dungeness Crab Legs +14

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,

Broccoli with cheese (+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