

The Wellwood

an experience for every taste

STARTERS

OYSTERS ROCKEFELLER Metz family blend of spinach, bacon, spice & cheese 13.99

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 13.99

STUFFED PORTABELLA MUSHROOM oven roasted, topped with boursin cheese, asparagus tips & lump crab, finished with a sweet onion red pepper glaze & crispy leeks 12.99

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 14.99

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 10.99

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

OYSTER STEW light cream broth with celery, onion, garlic, carrot & rubbed sage. Served with garlic bread 10.99

WELLWOOD CRAB BISQUE
6.99 Cup 7.99 Crock

FRENCH ONION SOUP toasted crouton, melted provolone 6.99

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

SALADS

MEDITERRANEAN SALAD romaine lettuce, tomato, cucumber, red onion, olives, red peppers & feta cheese. Served with Mediterranean vinaigrette 8.99

ROTISSERIE CHICKEN & KALE SALAD pulled chicken pieces, shaved cheddar, tomato, avocado, house made croutons, radish & bell peppers on a blend of iceberg lettuce & fresh kale 12.99

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

ROASTED BEET & FRIED GOAT CHEESE POWER SALAD romaine lettuce, kale, shaved Brussels sprouts, dried cranberries, golden raisins, walnuts, avocado & flash fried goat cheese 8.99

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

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

'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

JOE'S FAMOUS HOUSE MADE MEATBALL SANDWICH on a toasted baguette with marinara, parmesan & provolone cheese 10.99

SHRIMP SALAD SANDWICH tender Gulf shrimp with diced onions & celery in homemade dressing with lettuce, tomato & pickle on a soft roll 13.99

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

SEARED FLAT IRON & ROASTED PORTABELLA SANDWICH* with grilled onion, Applewood bacon & Swiss cheese on toasted Brioche roll 12.99

CORNED BEEF REUBEN griddle seared & set atop thick cut rye bread with special sauce, cole slaw & Swiss cheese 11.99

CRAB CAKE SANDWICH jumbo lump Maryland crabmeat, fried or broiled with lettuce, tomato & pickle on a Martin's potato roll 15.99

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

SURF & TURF BURGER* our famous burger topped with Wellwood crab cake & Cheddar cheese, lettuce, tomato, pickle on Brioche roll 20.99

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

CRAB MELT broiled Maryland crab on toasted baguette with tomato, melted provolone & cheddar cheese 16.99

CASUALFARE

FOUR PIECE FRIED CHICKEN legendary chicken with corn bread, fries & cole slaw 12.99

YUENGLING FISH N CHIPS Yuengling battered haddock fillet fried until golden brown, with cole slaw, tartar sauce & potato wedges 14.99

FRESH BUTTERMILK CHICKEN TENDERS served with honey mustard dipping sauce, cole slaw & fries 10.99

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 16.99

SHRIMP TACOS firecracker shrimp, served with house made guacamole, pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 13.99

CHICKEN TACOS blackened chicken served with house made guacamole, pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 12.99

STEAK FAJITAS sliced flat iron, bell peppers, onion & jalapenos. Served with house made guacamole, pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 15.99

PASTA

SERVED WITH ONE SIDE ITEM & garlic bread ~gluten-free penne pasta available ~

GULF SHRIMP & SEA SCALLOPS SCAMPI sautéed with tomato & garlic with linguini in a lemon butter sauce 25.99

SHORT RIB & RAVIOLI braised short ribs in wild mushroom demi-glace paired with truffle infused mushroom ravioli, finished with gorgonzola cream 23.99

ARGENTINE SHRIMP & CRAB A LA VODKA extra-large Argentine shrimp pan-seared with tomato, grilled asparagus & lump crab in house made vodka sauce, served over linguini & topped with shaved pecorino 24.99

CHICKEN PARMESAN breaded chicken with linguini, mozzarella cheese & marinara sauce 21.99

MACARONI & CHEESE extra large elbow pasta tossed with house made cheese sauce, topped with more cheese & panko bread crumbs, baked golden 12.99

PASTA ALFREDO linguini 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

LOBSTER TRAP

SERVED WITH TWO SIDE ITEMS

~Stuff with crab imperial +12 ~

Ⓞ 6oz LOBSTER TAIL 24.99

Ⓞ 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 24.99

Ⓞ ROCKFISH 8oz fillet 28.99

'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 fresh Maryland 6oz crab cake broiled or fried
Single 17.99 Double 32.99

FRIED JUMBO GULF SHRIMP lightly breaded 22.99

FRIED OYSTER DINNER lightly breaded 22.99

BROILED SEA COMBO 6oz Maine Lobster Tail, crab cake, shrimp & scallops in butter, wine & lemon 35.99

Ⓞ SNOW CRAB LEGS served with drawn butter 33.99

Ⓞ DUNGENESS CRAB LEGS served with drawn butter 34.99

STUFFED SHRIMP colossal shrimp topped with fresh Maryland jumbo lump crab imperial 27.99

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

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

SEARED SEA SCALLOPS cracked pepper & sea salt seared jumbo sea scallops with roasted Brussels sprouts, Applewood bacon & red onion jam ~ 26.99

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 33.99

GRIDDLE-SEARED FLAT IRON & SHRIMP*

brown sugar & spice rubbed flat iron steak griddle-seared medium-rare, sliced, with wild mushroom demi-glace, paired with honey-chipotle grilled shrimp 27.99

CRAB IMPERIAL TOPPED FILET* 8oz center cut, seasoned & grilled, topped with Wellwood Crab imperial and sherry cream 42.99

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 25.99

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

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 +15

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), Brussels Sprouts (+3. with entrée)