

APPETIZERS

Oyster's Rockefeller

Oysters in the shell topped with Ceil Metz's secret blend of spinach, spices & cheese, broiled to perfection 9

Oysters on the Half Shell

Raw oysters 'on the ½ shell' shucked to order, served over ice with cocktail sauce & lemon 8.5

Maryland Crab Bruschetta Cocktail

Grilled crustini with fresh basil aioli, tomato, garlic, shallots, lump crab & mozzarella cheese balls served 'cocktail style' 11

Crab & Portabella Napoleon

Char-grilled portabella, roasted red peppers, mozzarella cheese, garden tomatoes, prosciutto ham & jumbo lump crabmeat finished with a sweet balsamic reduction & basil aioli 11

Crab Dip

Creamy blend of cheese, crab & spinach served in a toasted sourdough bread bowl with assorted with assorted crackers. 10

Crab Pretzel

Homemade baked pretzel layered with our creamy crabmeat, monterey & cheddar cheese baked 'til golden brown 12

Nachos Grande

Piled high with chili, melted cheddar, black olives, jalapeno peppers, sour cream, guacamole and salsa - enough to share! 9

Basket of French Fries 3.5

With cheese or Old Bay 4

Steamed Shrimp

Steamed with Old Bay seasoning & onions
½ lb 7 1 lb 14

Steamed Clams

Served with drawn garlic butter
1 ½ doz. 10 3 doz. 19

Steamed Mussels

Served with drawn garlic butter
1 ½ doz. 9 3 doz. 14

Steamer Sampler

One dozen each clams, mussels & shrimp all steamed to perfection 14

Almond Crusted Brie

Topped with a raspberry chipotle sauce, served with assorted wild berries & crackers 9

Crab Stuffed Mushrooms

Mushrooms stuffed with lump crabmeat 9

Coconut Shrimp

With sweet n sour dipping sauce 8

Cheese Sticks

Fried mozzarella cheese sticks with marinara sauce 5

Basket of Onion Rings

Beer battered onion rings deep-fried until golden brown 5

Seasoned Chicken Wings

Served Plain, Buffalo, BBQ or Old Bay
Seasoned chicken wings deep fried, served with bleu cheese dressing & celery sticks 9

SALADS

SPICE UP YOUR SALAD BY ADDING ONE OF YOUR FAVORITES!

Grilled chicken 5 Sautéed Gulf Shrimp 6 Fish 6 Fried Oysters 6

Crab Cake or Freshly Chilled Crab Meat 8

Cobb Salad

Crisp garden greens topped with tomatoes, egg, bacon, crumbled bleu cheese & red onion served with your choice of dressing 6

Caesar Salad

Fresh romaine lettuce tossed with our Caesar dressing, croutons & freshly grated Pecorino Romano cheese 6 Small 3.5

Candied Walnut Spring Salad

Fresh garden greens, bleu cheese crumbles, candied walnuts, fresh strawberries drizzled with raspberry vinaigrette 6 Small 3.5

Fresh Spinach Salad

Fresh spinach salad with egg, tomato, bacon, red onion & mushrooms topped with hot bacon dressing 6 Small 3.5

Forrest Salad

Grilled portabella, roasted peppers, shallots, sun dried tomatoes, pine nuts, parmesan tossed with spinach, romaine & baby mesclun served with balsamic vinaigrette 7

Iceberg Wedge

Garden tomatoes, crisp bacon, egg, cucumbers, bleu cheese crumbles & dressing 4

SOUP

Our Crab Bisque and Chili have taken 1st Place 2 years in a row in Hartford & Cecil County

Homemade Crab Bisque

Cup 5 Bowl 6

Chicken, Crab & Corn Chowder

Cup 5 Bowl 6

Homemade Chili

Served in a bread bowl and topped with cheddar cheese 6.5

FRESH SEAFOOD

All Seafood & Land Lovers entrees are served with dinner salad & vegetables.

Substitute dinner salad with a small Caesar Salad, Spring Salad or Spinach Salad add 3

Crab Cake Dinner

4 oz broiled crab cake made with The **Wellwood's** secret recipe **Single** 13 **Double** 24

Fried Jumbo Gulf Shrimp

Large shrimp lightly hand breaded & deep-fried until golden brown 19

Fried Oyster Dinner

Lightly hand breaded & deep-fried until golden brown 19

Stuffed Shrimp

Three large shrimp stuffed with crabmeat 21

Stuffed Oysters

Chesapeake Bay oysters stuffed with crabmeat 22

Broiled Seafood Combination

Fish of the day, crab cake, shrimp & scallops broiled in butter, wine, lemon & garlic 24

Fried Captain's Platter

Fried oysters, shrimp, scallops & fish of the day served with choice of cocktail or tartar sauce 23

Inferno Roasted Salmon

Pan seared Atlantic salmon broiled with raspberry inferno glaze topped with assorted wild berry & brie cheese 23

Shrimp & Crab Stuffed Tilapia

Stuffed filet of tilapia served over tomato & lobster risotto finished with a saffron hollandaise 24

Twin Lobster Tails

Canadian cold water lobster tails broiled to perfection, served with drawn butter 32

Chesapeake Bay Rockfish

Seasoned with lemon & butter then broiled to perfection 24

Crab Imperial

Jumbo Lump Crab meat topped with our imperial sauce 24

Bruschetta Sea Scallops

Sea scallops broiled with tomatoes, garlic, shallots, basil & white wine topped with mozzarella cheese & basil aioli 22

Hot Out of the Steamer

Dungeness Crab Legs

1 lb. 16 2 lb. 31

Snow Crab Legs

1 lb. 15 2 lb. 29

King Crab Legs

1 lb 18 2 lbs 35

The Ultimate Alaskan Combination

A cluster of Dungeness, snow crab & king crab steamed to perfection and served with drawn butter 34

1 lb. Whole Maine Lobster

Steamed whole Maine lobster served with melted butter 26

Steamed Seafood Combination

Whole Maine lobster, Dungeness crab legs, clams, mussels & shrimp, all steamed to perfection! 36

Alaskan Combination

One cluster of snow crab legs and one giant king crab leg steamed to perfection 27

For your convenience, 18% gratuity will be added to parties of 6 or more

LAND LOVERS & CHAR-GRILLED

LAND LOVERS (CREATE YOUR OWN COMBINATION) TO BELOW ENTREES

Crab Cake 8 Fried Shrimp 6 Coconut Shrimp 6 Whole Lobster (market price)
6 oz Lobster Tail 17 We use only Certified Angus Beef

Black & Bleu NY Strip

10 oz NY Strip lightly seasoned & grilled, topped with creamy bleu cheese sauce 24

Filet & Portabella Napoleon

Certified 10 oz Angus filet, marinated grilled portabella & roasted red peppers topped with fried prosciutto and sweet balsamic reduction 31

BBQ Baby Back Ribs

Baby back pork ribs smoked 'til tender

Half Rack 12 Full Rack 21

Filet & Crab Oscar

Petite char grilled filet served over tomato & lobster risotto and asparagus, topped with jumbo lump crab cake and finished with hollandaise sauce 29

Chicken & Crab Oscar

Char-grilled chicken breast served on a bed of asparagus & jumbo lump crab cake finished with hollandaise sauce 24

Prime Rib (available weekends only)

16 oz cut of slow roasted beef with au jus 23

Filet Chesapeake

Petite filet mignon topped with jumbo lump crab cake & provolone cheese 29

Pan Seared Pork Chops

10 oz Frenched pork chops pan roasted with bourbon candied apples & English walnuts 20

Surf & Turf

Petite filet mignon & Canadian lobster tail served with tomato & lobster risotto and drawn butter 33

BBQ Ribs & Grilled Chicken

½ rack of ribs paired with char-grilled chicken breast smothered with BBQ sauce 19

Rockefeller Chicken Chesapeake

Grilled chicken breast topped with jumbo lump crab & The **Wellwood's** Rockefeller sauce 23

PASTA

Served with pasta, garlic bread and dinner salad

Lobster & Crab Ravioli

Jumbo lump crab, sautéed with shallots, garlic, spinach & roasted red peppers in a creamy sun dried tomato pesto vodka sauce 23

Eggplant Parmesan

Lightly breaded & thinly sliced eggplant topped with provolone cheese & marinara sauce 14

Seafood Rosa

Shrimp, scallops & crab sautéed with garlic & shallots in a tomato-basil cream sauce 24

Pasta with Marinara Sauce 11

Shrimp Scampi

Sautéed shrimp with lemon, butter, wine and garlic 15

Roasted Vegetable Ravioli

Fresh roasted garden vegetables blended with cheese & basil raviolis, sautéed with sun dried tomatoes, English peas, portabella mushroom and roasted red peppers in a basil cream sauce 18

Eggplant Wellwood

Jumbo lump crab nestled atop a generous slice of breaded eggplant & topped with melted provolone cheese 20

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LITE DINNER FARE

Sandwiches

CRAB CAKE SANDWICH

Wellwood secret recipe made with jumbo lump crabmeat 11

Fish n Chips

Homemade beer battered fresh cod fillets fried 'til golden brown 10

Fried Oyster Sandwich

Lightly hand breaded oysters deep-fried until golden brown 9

Chicken Fritters

Crispy chicken fritters served with honey mustard sauce 8

Build a Burger

½ lb ground beef served on a Kaiser roll with lettuce, tomato & pickle 8 **Choose toppings:** cheese, grilled onions, grilled mushrooms, bacon, hot peppers, sweet peppers (add .50 each)

Char-Grilled Chicken Sandwich

Char-grilled chicken breast served on a Kaiser roll with lettuce, tomato, pickle 8 **Choose toppings:** cheese, grilled onions, grilled mushrooms, bacon, hot peppers, sweet peppers (add .50 each)

Lite Entrees

Served with dinner salad and one side

Petite Filet Mignon

Certified Angus filet mignon char grilled to perfection 16

Single Crab Cake

Jumbo lump broiled crab cake served with cocktail or tartar sauce 13

1/2 Rack BBQ Ribs

Tender hickory pork baby back ribs smothered with mesquite BBQ sauce 12

Broiled Lobster Tail

Canadian lobster tail broiled to perfection served with drawn butter 18

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