

The Mellwood RESTAURANT

WELCOME!

We have been working extra hard to provide additional safety measures for your dining experience.

Thank you for doing your part by socially distancing as much as possible. If you prefer a touch-free menu, please ask your server for the QR code.

Groups of 8 or more - 20% service charge will be added.

ENJOY YOUR MEAL WITH US, WE APPRECIATE YOUR SUPPORT!



STARTERS

OYSTERS ROCKEFELLER Metz family blend of spinach, bacon, spices & cheese 18.25

GF MARYLAND OYSTERS ON THE 1/2

SHELL our own farm-raised oysters, shucked to order, cocktail sauce & lemon 12.99 (1/2 dozen) / 24.99 (dozen)

CRAB DIP creamy cheese, crab & spinach served in bread bowl with crackers 17.99

SHRIMP & CHICKEN QUESADILLA griddle blackened shrimp, roasted chicken, seared onion, green chilies, cremini mushrooms & cheddar jack cheese in a flour tortilla, seared golden; with tequila-lime sour cream 13.99

FIRECRACKER SHRIMP fried shrimp tossed in boom-boom sauce, lemon basil aioli 13.99

FRIED CHEESE BITES with marinara 10.99

CRAB & CHEESE WAFFLE FRIES topped with crab, house made cheese sauce & old bay 18.99

CALAMARI seasoned flour dusted, with Thai sweet & hot sauce or marinara 12.99

GF EXTRA LARGE ARGENTINE SHRIMP steamed with old bay & onions, served with drawn butter 22.99 (1 lb)

DRUNKEN SHELLFISH sauteed in tomato, garlic, basil & lemon wine sauce with garlic bread. mussels or clams 15.99

WELLWOOD FLATBREAD grilled chicken, mozzarella, bacon, roasted garlic & basil aioli, drizzled with balsamic glaze 12.99

GF OLD BAY SHRIMP POT peeled Gulf shrimp steamed with old bay & onions, with cocktail sauce & lemon 12.99

MUSSELS ARRABBIATA with garlic bread 15.99

GF STEAMED SHRIMP peel & eat with old bay & onions 13.99 (1/2 lb) / 23.99 (1 lb)

STARTER BASKETS french fries 6.99 waffle fries 8.99

waffle fries 8.99 hush puppies 7.99

SOUPS award-winning

GF MARYLAND CRAB SOUP cup 7.99 / crock 8.99

WELLWOOD CRAB BISQUE cup 7.99 / crock 8.99

FRENCH ONION toasted crouton, melted provolone 6.99

did you know?

The Wellwood

Oyster's Rockefeller is a family recipe going back over 65 years!



FRESH SALADS & GREENS

SOUTHWEST CHICKEN SALAD organic grown lettuce with rotisserie chicken, tomato, roasted corn, black beans, chickpeas, bell peppers, cheddar jack cheese & fried avocado. served with blood orange vinaigrette 12.99

ORIGINAL ROMAINE WEDGE with bleu cheese crumbles, tomato, cucumber, hard-boiled egg, applewood bacon & house-made croutons. served with sweet vidalia onion vinaigrette 10.99

GF CANDIED WALNUT mixed greens, bleu cheese, candied walnuts & strawberries. served with raspberry vinaigrette 10.99 (large) / 6.99 (small)

APPLE, CRANBERRY & WALNUT 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 10.99

CAESAR romaine tossed with Caesar dressing, croutons & pecorino romano 10.99 (large) / 5.99 (small) - anchovy +1

TOP OFF YOUR SALAD

GRILLED CHICKEN BREAST +11 FRIED OYSTERS +14 GRILLED SHRIMP +14 SALMON +16 FRESH CHILLED CRAB +18 BLACKENED SCALLOPS +18



offers our Mobile Kitchen to cater your next event - freshly prepared food served directly to your guests!



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

SANDWICHES

ALL SANDWICHES SERVED WITH CHIPS & COLE SLAW

- SUBSTITUTE:
- FRIES +2.00
- WAFFLE FRIES +4.00

BUTTERMILK CHICKEN flash fried & topped with lettuce, tomato, guacamole & bacon served on a brioche roll with chipotle ranch mayo 14.99

SLOW ROASTED PULLED BRISKET dredged in sweet molasses-bourbon BBQ sauce, topped with grilled onion & provolone cheese on ciabatta roll 15.99

CRAB MELT broiled Maryland crab on toasted baguette with tomato, melted provolone & cheddar 22.99

SALMON BLT thin cut seared Atlantic salmon on toasted wheat bread with lettuce, garden tomato, applewood bacon & lemon dill aioli 16.99

CRAB CAKE jumbo lump Maryland crabmeat, fried or broiled with lettuce, tomato & spicy pickle on a Martin's potato roll 21.99

SURF & TURF BURGER* our famous 1/2 lb. ground beef burger topped with a Wellwood crab cake, cheddar, lettuce, tomato & spicy pickles on a brioche roll 27.99

BUILD-A-BURGER* 1/2 lb. ground beef served with lettuce, tomato & spicy pickle on brioche roll 13.99

toppings:

- grilled onion +1.00
- grilled mushroom +1.00
- applewood bacon +2.00
- american +1.00
- swiss+1.00
- provolone +1.00
- cheddar +1.00
- bleu cheese +2.00
- guacamole +1.50

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HISTORICAL FUN FACT: In the Late 1800's, The Wellwood Club was originally a private Hunting and Fishing Club that was established as "An organization of optimists and humanitarians in the broadest sense. Its purpose is to promote the 'happy' habit; to reduce the friction of life to a minimum and increase the pleasure of existence to the maximum; to discourage strife and promote good fellowship."

CASUAL FARE



FOUR PIECE FRIED CHICKEN Wellwood's legendary chicken with corn bread, fries & cole slaw 17.49

YUENGLING FISH & CHIPS Yuengling battered cod fried until golden brown, with cole slaw, tartar sauce & potato wedges 18.99

FRESH BUTTERMILK CHICKEN TENDERS served with honey mustard dipping sauce, cole slaw & fries 15.99

BRAISED CHICKEN POT PIE savory blend with celery, carrot, sweet onion & green peas topped with delicate puff pastry, served with tossed salad 15.99

FRENCH DIP slow roasted rib-eye piled high on toasted french bread, provolone cheese, hot au jus, horsey sauce, served with potato wedges 16.99

JAMBALAYA authentic Louisiana classic with okra, andouille sausage, shrimp, scallops & chicken over white rice, accompanied by garlic bread 21.99

FIRECRACKER SHRIMP TACOS served with pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 17.99 (+1.50 guacamole)

BLACKENED CHICKEN TACOS served with pico de gallo, lettuce, cheese, sour cream & warm tortilla shells 16.99 (+1.50 guacamole)



SEA-FARE ENTREES

CRAB CAKE DINNER Wellwood's jumbo lump fresh 5 oz. Maryland crab cake broiled **or** fried. single 21.99 / double 43.99

BROILED SEA COMBO 6oz. Maine lobster tail, crab cake, shrimp & scallops in butter, wine & lemon 44.99

FRIED SEAFOOD PLATTER lightly breaded crab cake, shrimp, oysters & market fish with hush puppies 34.99

FRIED JUMBO GULF SHRIMP lightly breaded 24.99

FRIED OYSTER DINNER lightly breaded 24.99

GF SNOW CRAB LEGS with drawn butter 44.99

GF DUNGENESS CRAB LEGS with drawn butter 44.99

STUFFED SHRIMP colossal shrimp topped with fresh Maryland jumbo lump crab imperial 32.99

GF WELLWOOD'S BAKED CRAB IMPERIAL medley of jumbo lump fresh Maryland crab meat mixed with imperial sauce 35.99



SCALLOP & CRAB ROCKEFELLER griddle seared jumbo sea scallops topped with our signature Rockefeller sauce, lump crab & parmesan cheese, baked & finished with lemon aioli & Rockfish Johnnie's spicy sauce 34.99

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ALL ENTREES SERVED WITH TWO SIDE ITEMS (UNLESS NOTED):

INCLUDED:

- TOSSED SALAD
- SEASONED BAKED POTATO
- FRENCH FRIES
- APPLE SAUCE
- COLE SLAW
- SQUASH CREOLE
- SEASONAL VEGETABLE MEDLEY

UPGRADE:

• BROCCOLI WITH CHEESE +3

Side

FRESH FISH **ENTREES**

served with two sides

GF ATLANTIC SALMON 8oz. fillet 25.99

GF ROCKFISH 807, fillet 30,99

rman s DELIGHT **DID YOU KNOW?** The Wellwood is within walking distance from the fishing pier & community boat ramp?

Prepared pan-seared, or baked with lemon-herb butter

top off your fish...

Crab Imperial medley of fresh crab & imperial sauce +18 Lemon-Dill Aioli dill, lemon, garlic, olive oil +4 Traditional Bruschetta tomato, garlic, onion, basil, olive oil +5

LOBSTER TRAP ENTREES served with two sides

GF IMPERIAL STUFFED 60Z LOBSTER TAIL served with drawn butter & two sides 48.99

GF SURF & TURF 80z. filet mignon & 60z. lobster tail served with drawn butter 59.99

GF 6oz. LOBSTER TAIL served with drawn butter 28.99



We're celebrating!

in 1998 Larry Metz reinvested his time, energy & passion in his family business - pairing people & food. He believed that if you build it they will come. Good food, good service & consistency will bring back a happy guest. We are human - but the intent of our hardworking team can't be beat. Thanks to your support, our loyal guests, our dreams for the Wellwood and the River Shack restaurants have been a reality.

From the bottom of our hearts - WE THANK YOU! Sincerely, the Metz family & Staff



LAND LOVERS

GF PRIME RIB* (FRI-SUN) slow roasted with au jus 31.99 (14oz.) / 38.99 (18oz.)

GF FILET MIGNON* 8oz. center cut, seasoned & grilled 37.99

CRAB IMPERIAL TOPPED FILET 8oz. center cut, seasoned & grilled, topped with Wellwood crab imperial 48.99

FLAT IRON & PETITE CRAB CAKE* rosemary, garlic & pepper marinated flat iron steak, cooked medium rare, paired with petite crab cake & finished with mushroom demi glace & tarragon aioli 34.99

top off your steak...

Blackened +1
Bleu Cheese topped +2
Grilled onions or mushrooms +3
Maryland Crab Cake +18
Single 6oz. Lobster Tail +21
Crab Leg Cluster snow crab or dungeness +20

steak temperatures...

RARE 120-125°red center
medium RARE 130-135°red to warm pink
medium 140-145° pink center
well 160-165°cooked

CHICKEN CHESAPEAKE breast of free range chicken topped with crab imperial & sherry cream sauce 32.99

BBQ RIBS slow roasted "fall off the bone" ribs in tangy BBQ sauce with cornbread, fries & slaw 18.99 (1/2 rack) / 31.99 (full rack)

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- SEASONED BAKED POTATO
- FRENCH FRIES
- APPLE SAUCE
- COLE SLAW
- SQUASH CREOLE
- SEASONAL VEGETABLE MEDLEY

UPGRADE:

• BROCCOLI WITH CHEESE +3

sides



PASTA served with one side & garlic bread

CHEESE RAVIOLI TOPPED WITH EXTRA-LARGE GULF SHRIMP & LUMP CRAB in a tomato blush sauce. 31.99

CHICKEN PARMESAN breaded chicken with linguini, mozzarella & marinara sauce 23.99

PASTA ALFREDO linguini with pecorino romano cheese 18.99

top off your pasta...

Chicken +11 Broccoli +4 Shrimp +14 Crab Meat +18

GF penne pasta available upon request

HOUSE WINES

pair nicely with Wellwood entrees

Red Sea Sun Pinot Noir (CA) \$10

White Kendall Jackson Chardonnay (Santa Rosa, CA) \$11

Sparkling Veuve Clicquot Brut Reserve (Cuvee) \$14

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DESSERTS

groups of 8 or more - 20% service charge will be added.

SMITH ISLAND CAKE the official dessert of Maryland! A delicious cake with 8 layers stacked as far as the eye can see. Ask your server for the flavor of the day! Served with whipped cream

WARM BROWNIE SUNDAE warm, homemade brownie topped with vanilla ice cream, chocolate syrup & whipped cream

GF CREME BRULEE traditional French custard made in-house with caramelized sugar top

GF FLOURLESS CHOCOLATE TORTE CAKE elegant & rich

CHOCOLATE MOUSSE CAKE layered with velvety chocolate mousse & topped with buttercream icing

HAWAIIAN DELIGHT moist yellow cake with coconut & pineapple mousse

NEW YORK STYLE CHEESECAKE with whipped cream

BANANAS WELLWOOD bananas sauteed in warm caramel sauce with salted caramel ice cream, crumbled graham crackers & whipped cream

ICE CREAM vanilla / chocolate / salted caramel



KEY LIME PIE homemade key lime pie topped with fresh whipped cream & shaved lime zest on graham cracker crust

CHEF'S DESSERT ask your server

