



The Wellwood

RESTAURANT

✿ *an experience for every taste* ✿

WELCOME!

The Wellwood is a family owned independent restaurant.

If you prefer a touch-free menu, please ask your server for the QR code.

Groups of 8 or more - 20% staff gratuity will be added.

ENJOY YOUR MEAL WITH US,
WE APPRECIATE YOUR SUPPORT!

SPECIALTY COCKTAILS

Peanut Butter White Russian
Skrewball Whiskey, Creme de Cacao, milk, peanut butter swirl

Shipwreck
Malibu Pineapple & Coconut Rums, orange juice, cranberry & grenadine with a Kraken Dark Rum floater

Sunkiss
fresh muddled oranges, Figenza Fig Vodka & club soda splash

Wellwood Cosmo
Figenza Fig Vodka, Triple Sec, fresh lime juice & a splash of cranberry

Wellwood Bloody Mary
Old Bay Vodka, loaded bloody mary mix, topped with *Shrimp*, pickle, spicy green bean, celery, olives, lemon & lime

Pomela Spring Water
fresh lemon, Pomela Pacific Island (Pomelo Flavored) Vodka, simple syrup, muddled lemon & lime, soda water

Cranberry Paloma
Tres Agave tequila, cranberry juice, grapefruit juice, salted rim, dried cranberries & lemon wheel garnish

Winter Margarita
Tres Agave Tequila, triple sec, fresh lime juice, cream of coconut, dash of simple syrup, salt or sugar rim

Pina Colada Spritz
Bacardi Rum, cream of coconut, pineapple juice, club soda, orange & cherry

***YOU MUST BE 21+ YEARS OF AGE WITH VALID ID TO ORDER, PURCHASE, OR CONSUME ALCOHOL.**

CLASSIC COCKTAILS

Maple Manhattan
Bulleit Bourbon, Bitters, dry vermouth and maple syrup

Cinnamon Apple Old Fashioned
Crown Royal Apple, Cinnamon syrup, muddled cherry & orange, Bitters

Chocolate Port PB Old Fashioned
Skrewball whiskey, Chocolate Bar Chocolate Port, muddled orange & cherry

Gin Basil Smash
Bombay Sapphire, lemon juice, basil simple syrup, fresh basil

'SPIRITS' OF SUMMER

Bikini Martini
Malibu Coconut Rum, Deep Eddy Original Vodka, pineapple juice & grenadine

Traditional Orange Crush
Orange Vodka, triple sec, lemon-lime soda

Grapefruit Crush
Deep Eddy Grapefruit Vodka, triple sec, lemon-lime soda 9

Key Lime Crush
Whipped vodka, triple sec, pineapple juice, fresh lime, lemon-lime soda

Admiral Margarita
Tres Agaves Tequila, house sweet n sour mix, finished with Gran Gala floater & salt rim

MARTINIS

Caramel Apple Martini
Deep Eddy Vodka, Butterscotch schnapps, apple cider, caramel swirl, cinnamon sugar rim

Pomegranate Martini
Deep Eddy Vodka, Pomegranate syrup & splash of sweet & sour

Chocolate Martini
Three Olives Vanilla Vodka, Chocolate Liqueur & St. Brendan's Irish Cream served in a chocolate rimmed glass

The Clean & Dirty
Deep Eddy Original Vodka shaken, topped off with a single olive juice ice cube

Jamie's Espresso Martini
Three Olives Vanilla Vodka, Frangelico, house espresso & a sugar rim

Cold Cocoa Martini
Three Olives Vanilla, St Brendans Irish Cream, topped off with a Cocoa Cube & cocoa powder rim

MULES

GINGER BEER & MUDDLED LIME SERVED IN A COPPER MUG

Pomela Mule
Pomela Pacific Island (Pomelo Flavored) Vodka

Charlestown Mule
Figenza Fig Vodka

Moscow Mule
Deep Eddy Original Vodka

Dark 'n' Stormy Mule
Kraken Dark Rum

Kentucky Mule
Bulleit Bourbon

Ruby Mule
Deep Eddy Ruby Red Vodka

Yule Mule
Deep Eddy vodka, orange juice, cranberry juice, orange & dried cranberry garnish

WHITE *wine*

chardonnay

Joel Gott Unoaked (CA)	9.5 / 35.25
Kendall Jackson, Santa Rosa (CA) glass / 1/2 bottle / bottle	11.5 / 21 / 41.5
La Crema Russian River (CA)	51.75

sauvignon blanc

Joel Gott, (CA)	9.5 / 35.25
Stoneleigh, (New Zealand)	10.5 / 37.5

pinot grigio

Cavit, Delle Venezie (Italy)	8.5 / 31.25
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moscato

Jacobs Creek, Southeast (Australia)	8.5 / 31.25
Bartenura Moscato d'Asti, (Italy)	10. / 35.

riesling

Relax by Schmidt Sohn (Germany)	8.5 / 32.25
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rose'

Bieler Pere et Fils Sabine (France)	9.5 / 35.25
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sparkling

Lunetta Rose Brut, split	10.
Veuve Clicquot Brut Reserve, Cuvee	19 / 93.25
Maschio Prosecco (Italy) split / bottle	10.5 / 34.25

RED *wine*

cabernet SAUVIGNON

Carmel Road (CA)	8.5 / 31.25
Francis Coppola Diamond Collection (CA) glass / bottle	11.5 / 41.5
Black Stallion (CA)	51.75
Neyers (CA)	93.25

merlot

Nobile Vines 181 (CA)	8.5 / 31.25
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pinot noir

Casillero del Diablo, (Chile)	8.5 / 31.25
Sea Sun, Fairfield (CA)	10.5 / 37.5

malbec

Portillo (Argentina)	8.5 / 31.25
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red blends

Caymus Conundrum	10.5 / 37.5
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ON TAP

Michelob Ultra
Stella Artois
Heavy Seas Loose Cannon IPA
Yuengling Lager
Sam Adams Seasonal
Wellwood Ale

BOTTLED

Angry Orchard GF
Blue Moon
Bud Light
Budweiser
Chucktown Brown
Coors Light
Corona
Corona Light
Hazy Little Thing
Heineken
Heineken 0 (non alcoholic)
Heavy Seas Deep Dive Stout
Michelob Ultra
Miller Lite
Natty Boh (can)
Perpetual IPA
Rolling Rock
Surfside Tea
Surfside Tea & Lemon
White Claw: Black Cherry, Mango
Yuengling Lager

MOCKTAILS

Cinderella orange & pineapple juices, sour mix with ginger ale & grenadine

Day in Paradise red grapefruit juice, cream of coconut, honey simple syrup, lemon-lime soda

Sparkling Tropical Mocktail pineapple juice, peach puree, lime juice, ginger ale

Apple Cider Sour apple cider, cranberry juice, simple syrup & lemon juice

Virgin Orange Crush fresh OJ, lemon-lime soda

Strawberry Lemonade fresh strawberries, lemonade

Bucket Juice cranberry & orange juices, grenadine

BTB Elderberry gin & tonic (n/a) 12oz

Savyll Bellini peach & prosecco flavors (n/a) 8oz

Savyll Paloma grapefruit flavor (n/a) 8oz

STARTERS

 **OYSTERS ROCKEFELLER** (6) Broiled oysters topped with our Metz family blend: spinach, bacon, onion, spices & cheese 19.99

OYSTERS ON THE 1/2 SHELL* raw oysters shucked to order, cocktail sauce & lemon **GF** 13.99 (1/2 dozen) / 26.99 (dozen)

CRAB DIP creamy cheese, crab & spinach served in bread bowl with crackers 18.99

SHRIMP & GRITS lightly blackened shrimp in a lemon butter sauce with fresh tomato Served over creamy cheese grits 16.99

FIRECRACKER SHRIMP fried shrimp tossed in boom-boom sauce, lemon basil aioli 14.99

FRIED CHEESE BITES with marinara 11.99

CRAB & CHEESE WAFFLE FRIES topped with crab, house made cheese sauce & Old Bay 19.99

CALAMARI seasoned flour dusted, with Thai sweet & hot sauce or marinara 13.99

EXTRA LARGE ARGENTINE SHRIMP steamed with potatoes, peppers, onions. Served with drawn butter **GF** 23.99 (1 lb)

DRUNKEN SHELLFISH sauteed with tomato, garlic, basil & lemon wine sauce with garlic bread. mussels or clams 16.99

WELLWOOD FLATBREAD grilled chicken, mozzarella, bacon, roasted garlic & basil aioli, drizzled with balsamic glaze 13.99

OLD BAY SHRIMP POT peeled Gulf shrimp steamed with Old Bay & onions, with cocktail sauce & lemon **GF** 13.99

SHELLFISH FRA DIAVOLO mussels or clams in spicy marinara with garlic bread 16.99

STEAMED SHRIMP peel & eat with Old Bay, onions, potatoes & peppers **GF** 14.99 (1/2 lb) / 25.99 (1 lb)

BONELESS CHICKEN BITES hand-breaded thigh meat, fried. Sauce choice: buffalo, apple garlic, thai chili. With celery & carrot sticks, ranch dip. 12.99

POUND OF PLAIN WAFFLE FRIES 9.99

POUND OF HUSH PUPPIES 8.99

SOUPS

 **MARYLAND CRAB SOUP** **GF**
cup 7.99/ crock 9.99

WELLWOOD CRAB BISQUE
cup 7.99/ crock 9.99

FRENCH ONION toasted crouton, melted provolone 8.99

FRESH SALADS

WELLWOOD WINTER COBB SALAD mixed greens, hard egg, roasted butternut squash, red onion, tomatoes, bleu cheese crumbles and sliced apples served with apple champagne vinaigrette **GF** 16.99

ORIGINAL ROMAINE WEDGE with bleu cheese crumbles, tomato, cucumber, hard-boiled egg, applewood bacon & house-made croutons. served with sweet vidalia onion vinaigrette 11.99

CANDIED WALNUT mixed greens, bleu cheese, candied walnuts & strawberries. served with raspberry vinaigrette **GF** 11.99 (large) / 7.99 (small)

CAESAR romaine tossed with Caesar dressing, croutons & pecorino romano 11.99 (large) / 6.99 (small) - anchovy +1

TOP OFF YOUR SALAD

Grilled Chicken Breast +7.99

Blackened Chicken Breast +8.99

Fried Oysters +12.99

Grilled Shrimp +9.99

Tenderloin Tips +11.99

Salmon +14.99

Fresh Chilled Crab +14.99

Blackened Scallops +19.99

*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

SERVED WITH PICKLE, POTATO
WEDGES & COLESLAW
SUBSTITUTE WAFFLE FRIES +3.99

BUTTERMILK CHICKEN flash fried & topped with lettuce, tomato, guacamole & bacon served on a brioche roll with chipotle ranch mayo 15.99

CRAB MELT broiled Maryland crab on toasted baguette with tomato, melted provolone & cheddar 24.99

HOT TURKEY, APPLE & BRIE sliced roasted turkey served with fresh apples, brie cheese on brioche roll with cranberry mayonnaise & fresh greens 14.99

SALMON BLT thin cut seared Atlantic salmon on toasted wheat bread with lettuce, tomato, bacon & lemon dill aioli 18.99

CRAB CAKE jumbo lump Maryland crabmeat, fried or broiled with lettuce & tomato on Martin's potato roll 23.99

GRILLED CHICKEN BRUSCHETTA boneless chicken breast topped with fresh tomato bruschetta, provolone, balsamic glaze & lettuce on toasted baguette 15.99

SURF & TURF BURGER* our famous 1/2 lb. ground beef burger topped with a Wellwood crab cake, cheddar, lettuce & tomato on brioche roll 28.99

BUILD-A-BURGER* 1/2 lb. ground beef house blend of brisket, short rib & tenderloin, grilled, served with lettuce & tomato on brioche roll 14.99

Burger Toppings:

- bleu cheese +2.25
- grilled onion +1.25
- grilled mushroom +1.25
- bacon +2.25
- american +1.25
- swiss +1.25
- provolone +1.25
- cheddar +1.25
- guacamole +1.75

CASUAL FARE



FOUR PIECE FRIED CHICKEN Wellwood's legendary chicken served with corn bread, wedges & cole slaw 18.99

BURGUNDY BEEF TIPS seared beef tenderloin tips with mushrooms & onions, deglazed with red wine. Served with tossed salad & garlic bread 18.99

FRESH BUTTERMILK CHICKEN TENDERS served with honey mustard dipping sauce, cole slaw & wedges 16.99

FISH N CHIPS beer battered pollock deep fried. Served with potato wedges, coleslaw and tartar sauce 19.99

BRAISED CHICKEN POT PIE savory blend with celery, carrot, sweet onion & green peas topped with delicate puff pastry, served with tossed salad 16.99

FRENCH DIP slow roasted rib-eye piled high on toasted french bread, provolone cheese, hot au jus, horsey sauce, served with wedges 19.99

JAMBALAYA authentic Louisiana classic with okra, andouille sausage, shrimp, scallops & chicken over white rice, accompanied by garlic bread 23.99

FIRECRACKER SHRIMP TACOS build your own style-served with pico de gallo, lettuce, cheese, sour cream & warm flour tortilla shells 18.99 (+1.75 guacamole)

BLACKENED CHICKEN TACOS build your own style-served with pico de gallo, lettuce, cheese, sour cream & warm flour tortilla shells 17.99 (+1.75 guacamole)

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SEA-FARE

SERVED WITH TWO SIDES

CRAB CAKE DINNER Wellwood's jumbo lump fresh Maryland crab cake broiled or fried. single 25.99 / double 45.99

BROILED SEA COMBO 6oz. Maine lobster tail, petite crab cake, shrimp & scallops in butter, wine & lemon 48.99

FRIED SEAFOOD PLATTER lightly breaded crab cake, shrimp, oysters & market fish with hush puppies 37.99

FRIED JUMBO GULF SHRIMP 26.99

FRIED OYSTER DINNER 25.99

LARGE SNOW CRAB LEGS with drawn butter **GF** 48.99

STUFFED SHRIMP jumbo shrimp topped with fresh Maryland jumbo lump crab imperial **GF** 35.99

WELLWOOD'S BAKED CRAB IMPERIAL medley of jumbo & lump fresh Maryland crab meat with imperial sauce **GF** 38.99

SEARED SEA SCALLOPS ^over a bed of saffron risotto with bay scallops, sundried tomatoes, spinach & capers^ and one side item 39.99

6oz. COLD WATER LOBSTER TAIL served with drawn butter **GF** 31.99

top off your lobster ...

Crab Imperial medley of fresh crab & imperial sauce +12.99

\$3 split plate

FRESH FISH

SERVED WITH TWO SIDES

PREPARED PAN-SEARED, OR BAKED WITH LEMON-HERB BUTTER

ATLANTIC SALMON 8oz. fillet **GF** 27.99

ROCKFISH 8oz. fillet **GF** 32.99

top off your fish...

Crab Imperial medley of fresh crab & imperial sauce +12.99

Lemon-Dill Aioli dill, lemon, garlic, olive oil +4.49

Traditional Bruschetta tomato, garlic, onion, basil, olive oil +5.49

COMBINATIONS

SERVED WITH TWO SIDES

SURF & TURF 6oz. filet mignon & 6oz. cold water lobster tail served with drawn butter **GF** 63.99

FILET & CRAB CAKE* 6oz filet mignon, seasoned & grilled paired with broiled crab cake **GF** 53.99

SEAFOOD STEAMED COMBINATION
~ ½ lb shrimp, ½ dozen mussels, ½ dozen clams & ½ lb snow crab steamed in Old Bay with sausage, potatoes, peppers, onions and steamed broccoli **GF** 39.99
(~no substitutions or modifications)

ENTREE SIDE ITEMS:

- TOSSED SALAD
- APPLE SAUCE
- SQUASH CREOLE
- BROCCOLI
- SEASONED BAKED POTATO
- POTATO WEDGES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25

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LAND LOVERS

SERVED WITH TWO SIDES

BBQ RIBS slow roasted "fall off the bone" ribs in tangy BBQ sauce ^with cornbread, potato wedges & slaw^
19.99 (1/2 rack) / 35.99 (full rack)

CHICKEN SALTIMBOCCA boneless chicken breast sautéed with prosciutto ham, sundried tomatoes, spinach, fresh sage in white wine sauce, topped with Italian cheeses **GF** 26.99

PRIME RIB* (FRI-SUN) slow roasted with au jus, horseradish cream **GF**
37.99 (12oz) / 45.99 (16oz)

FILET MIGNON* center cut, seasoned & grilled **GF** 39.99 (6oz) / 46.99 (8oz)

steak temperatures...

RARE red center

MEDIUM RARE red to warm pink

MEDIUM pink center

WELL cooked through

top off your steak...

Blackened +1.25

Bleu cheese +2.25

Grilled onions or mushrooms +3.25

Maryland Crab Cake +18.99

Single 6oz. Lobster Tail +23.99

Single Snow Crab Leg Cluster +22.99

HOUSE WINES

pairs nicely with Wellwood entrees

Red: Sea Sun Pinot Noir (CA) 10.5/glass

White: Kendall Jackson Chardonnay (Santa Rosa, CA) 11.5/glass

Sparkling: Veuve Clicquot Brut Reserve (Cuvee) 19/glass

PASTA

SERVED WITH ONE SIDE & GARLIC BREAD

GF PENNE PASTA

AVAILABLE UPON REQUEST

CHEESE RAVIOLI TOPPED WITH EXTRA-LARGE GULF SHRIMP & LUMP CRAB in a tomato blush sauce. 34.99

CHICKEN PARMESAN breaded chicken with linguini, mozzarella & marinara sauce 26.99

FETTUCINE ALFREDO fettuccine tossed with creamy alfredo sauce 20.99

top off your pasta...

Chicken +7.99

Broccoli +4.99

Shrimp +9.99

Crab Meat +14.99

Tenderloin Tips +11.99

ENTREE SIDE ITEMS:

- TOSSED SALAD
- APPLE SAUCE
- SQUASH CREOLE
- BROCCOLI
- SEASONED BAKED POTATO
- POTATO WEDGES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25

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DESSERTS



KEY LIME PIE homemade key lime pie topped with fresh whipped cream & shaved lime zest on graham cracker crust 6.99

WARM BROWNIE SUNDAE warm, homemade brownie topped with vanilla ice cream, chocolate syrup & whipped cream 9.99

CREME BRULEE traditional French custard made in-house with caramelized sugar top **GF** 8.99

GREEK-STYLE CHEESECAKE with chef's topping **GF** 9.99

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 9.99

DEATH BY CHOCOLATE CAKE Fudge brownie layers with chocolate mousse, oven baked meringue and chocolate ganache 9.99

BANANAS WELLWOOD bananas sauteed in warm caramel sauce with salted caramel gelato, crumbled graham crackers & whipped cream 10.99

ICE CREAM vanilla/chocolate 2.99 (1 scoop) / 4.99 (2 scoops)

SALTED CARAMEL GELATO 3.99 (1 scoop) / 6.99 (2 scoops)

AFTER DINNER DRINKS

Chocolate Bar Chocolate Port dessert wine 8.25

Sandemann Ruby Port 10.50

Cold Cocoa Martini

Three Olives Vanilla, St Brendans Irish Cream, topped off with a Cocoa Cube & cocoa powder rim 10.50

Pecan Pie Port-tini

Bulleit Bourbon, Rumchata, Chocolate Bar Port with caramel swirl, whipped cream & chopped pecans 11.50

Irish Coffee

Irish Whiskey, St Brendan's Irish Cream, Coffee, whipped cream, Creme de Menthe 8.50

Rumchata Coffee

Rumchata, Coffee, whipped cream 8.50

Salted Caramel Cappuccino Bailey's Salted Caramel, Cappuccino 10.50

Chocolate Port PB Old Fashioned Skrewball whiskey, Chocolate Bar Chocolate Port, muddled orange & cherry 12.50

Gingerbread Martini

Titos Vodka, Fireball, Buttershots, St. Brendan's Irish Cream 10.50

Jamie's Espresso Martini

Three Olives Vanilla Vodka, Frangelico, house espresso & a sugar rim 10.50

Sebastini

Skrewball Whiskey, Creme de Cacao, house espresso, cream, sugar rim & chocolate swirl 10

GROUPS OF 8 OR MORE - 20% STAFF GRATUITY WILL BE ADDED.