



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!

MARGARITAS

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

Mango Margarita Tres Agaves tequila, mangos, triple sec, sweet & sour mix, with salt or sugar rim

Strawberry Margarita Tres Agaves tequila, strawberries, triple sec, sweet & sour mix, with salt or sugar rim

Watermelon Margarita Tres Agaves tequila, watermelon, triple sec, sweet & sour mix, with salt or sugar rim

Spicy Margarita muddled jalapeno, spicy tequila, triple sec, sweet & sour mix, salt rim

Ruby Paloma Tres Agaves tequila, grapefruit & soda

MULES

GINGER BEER & MUDDLED LIME SERVED IN COPPER MUG

Pomela Mule Pomela 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

Strawberry Mule Capt Morgan & fresh strawberries



SPECIALTY COCKTAILS

Wellwood Pomela Springwater Pomela vodka, muddled lemon & lime, simple syrup, club soda

Shipwreck Malibu Pineapple & Coconut rums, orange juice, cranberry & grenadine with a Kraken dark rum floater

Sunkiss Figenza Fig vodka, fresh muddled oranges & club soda

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


Blackberry Lemonade Jack Daniels Blackberry Whiskey, lemonade, blackberry garnish


FRUIT CRUSHES


FRESH JUICE, LEMON-LIME SODA

Pineapple Crush Deep Eddy Pineapple, triple sec, blended pineapple 9


Jameson Orange Crush Jameson Orange, triple sec, fresh squeezed orange juice

 **Orange Crush** Orange vodka, triple sec, fresh squeezed orange juice

 **Grapefruit Crush** Deep Eddy Grapefruit vodka, triple sec, fresh grapefruit juice

 **Perfect Crush** Orange vodka, triple sec, fresh grapefruit juice

Strawberry Lemonade Crush Deep Eddy Lemon vodka, Malibu Strawberry rum, fresh muddled strawberries

 **Wild Berry Lemonade Crush** Deep Eddy Lemon vodka, wild berry refresher

Key Lime Crush Whipped vodka, pineapple, fresh lime, triple sec

Watermelon Crush Watermelon vodka, fresh watermelon

Peaches & Cream Crush Malibu Peach rum, Whipped vodka, fresh Orange juice

 AVAILABLE AS LOW-CALORIE UPON REQUEST



MOJITOS

YOUR CHOICE OF ISLAND RUM WITH MUDDLED MINT & LIME, SIMPLE SYRUP & SPLASH OF CLUB SODA. ANY FLAVOR

- Classic
- Coconut
- Pineapple
- Mango
- Strawberry
- Black Cherry
- Fig
- Watermelon
- Peach

MARTINIS

Pomegranate Titos vodka, pomegranate syrup & a splash of sweet & sour

Bikini Martini Malibu coconut rum, Titos vodka, pineapple juice & grenadine

The Clean & Dirty Titos vodka shaken, topped off with a single olive juice ice cube
+ *bleu cheese stuffed olive* +1

Wellwood Cosmo Figenza Fig vodka, triple sec, lime juice & a splash of cranberry

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

WHITE *wine*

chardonnay

Joel Gott Unoaked (CA)	10 / 38
Kendall Jackson, Santa Rosa (CA)	
glass / 1/2 bottle / bottle	11.5 / 21 / 42
La Crema Russian River (CA)	55

sauvignon blanc

Joel Gott, (CA)	10 / 38
Stoneleigh, (New Zealand)	11 / 40

pinot grigio

Cavit, Delle Venezie (Italy)	8.5 / 32
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moscato

Jacobs Creek, Southeast (Australia)	8.5 / 32
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riesling

Relax by Schmidt Sohn (Germany)	8.5 / 32
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rose'

Bieler Pere et Fils Sabine (France)	10 / 38
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sparkling

Lunetta Rose Brut, split	10.
Veuve Clicquot	
Brut Reserve, Cuvee	19 / 93.25
Maschio Prosecco (Italy)	
split / bottle	11 / 35

RED *wine*

cabernet

SAUVIGNON

Carmel Road (CA)	8.5 / 32
Francis Coppola Diamond	
Collection (CA) glass / bottle	11.5 / 42
Black Stallion (CA)	55
Neyers (CA)	95

merlot

Nobile Vines 181 (CA)	8.5 / 32
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pinot noir

Casillero del Diablo, (Chile)	8.5 / 32
Sea Sun, Fairfield (CA)	12 / 45

malbec

Portillo (Argentina)	10 / 38
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red blends

Caymus Conundrum	10 / 38
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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
Garage Beer Light
Garage Beer Lime
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

Virgin Orange Crush fresh OJ, lemon-lime
soda

Strawberry Lemonade Mocktail fresh
strawberries, lemonade

Bucket Juice cranberry & orange juices,
grenadine

Sparkling Wildberry Lemonade wildberry
refresher, lemonade, club soda

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, mignonette, cocktail sauce & lemon **GF** 14.99 (1/2 dozen)/27.99 (dozen)

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

SESAME SEARED TUNA blackened tuna seared medium rare, with seaweed salad, sriracha, wasabi aioli, wonton crisps 18.99

SHRIMP & GRITS lightly blackened shrimp in a lemon butter sauce with fresh tomato Served over creamy cheese grits 17.99

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

FRIED CHEESE BITES with marinara 11.99

CRAB & CHEESE CRINKLE 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

STEAMED SHRIMP peel & eat with Old Bay, onions, potatoes & peppers **GF** 14.99 (1/2 lb) / 26.99 (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 CRINKLE 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 9.99

FRESH SALADS

CHEF SALAD turkey, ham, swiss, cheddar, bacon bits, hard-boiled egg, tomato, cucumber, carrot & radish on a bed of mixed greens. Served with avocado ranch dressing 17.99

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) add anchovy +1

TOP OFF YOUR SALAD

Grilled Chicken Breast +7.99

Blackened Chicken Breast +8.99

Fried Oysters +11.99

Grilled Shrimp +9.99

Tenderloin Tips +11.99

Salmon +14.99

Fresh Chilled Crab +14.99

Blackened Scallops +19.99

Tuna (med rare) +11.99

*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 SPICY PICKLE, POTATO CHIPS & COLESLAW

SUBSTITUTE CRINKLE FRIES +2.99

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

CRAB MELT broiled Maryland crab on toasted baguette with tomato, melted provolone & cheddar 25.99

ITALIAN TURKEY CLUB WRAP sliced turkey, crispy prosciutto, balsamic dressed greens, roasted red peppers, shredded mozzarella cheese, bruschetta tomatoes & basil aioli served in flour tortilla wrap 15.99

SALMON BLT thin cut seared Atlantic salmon on toasted wheat bread with lettuce, tomato, bacon & lemon dill aioli 20.99

CRAB CAKE jumbo lump Maryland crabmeat, fried or broiled with lettuce & tomato on Martin's potato roll 24.99

FRIED OYSTER SANDWICH three buttermilk soaked, hand breaded oysters deep fried, served on kaiser roll with spicy tartar sauce, lettuce & tomato 17.99

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 kaiser roll 28.99

BUILD-A-BURGER* 1/2 lb. ground beef house blend of brisket, short rib & tenderloin, grilled, served with lettuce & tomato on kaiser 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, crinkle fries & cole slaw 18.99

BEEF TIP MARSALA tender beef tenderloin tips with mushrooms, sundried tomato, marsala wine and garlic butter. Served with tossed salad & garlic bread 18.99

FRESH BUTTERMILK CHICKEN TENDERS served with honey mustard sauce, cole slaw & crinkle fries 16.99

FISH N CHIPS beer battered pollock deep fried. Served with crinkle fries, 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 17.99

FRENCH DIP slow roasted rib-eye piled high on toasted french bread, provolone cheese, hot au jus, horsey sauce, served with crinkle fries 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 ENTREE SIDES

CRAB CAKE DINNER Wellwood's jumbo lump fresh Maryland crab cake broiled or fried. single 26.99 / double 46.99

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

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

FRIED JUMBO GULF SHRIMP hand breaded to order 27.99

FRIED OYSTER DINNER hand breaded to order 27.99

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

SCALLOP ROCKEFELLER RISOTTO four sea scallops seared, served with sautéed spinach, bay scallops and risotto infused with our signature Rockefeller sauce, topped with roasted red pepper aioli and prosciutto crisp^ 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 ENTREE SIDES

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

ATLANTIC SALMON 8oz. fillet **GF** 29.99

ROCKFISH 8oz. fillet **GF** 33.99

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 ENTREE SIDES

SURF & TURF 6oz filet mignon & 6oz cold water lobster tail served with drawn butter **GF** 64.99

FILET & CRAB CAKE* 6oz filet mignon, seasoned & grilled paired with broiled crab cake 58.99

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 corn on the cob **GF** 40.99
(~no substitutions or modifications)

ENTREE SIDE ITEMS:

- TOSSED SALAD
- APPLE SAUCE
- SQUASH CREOLE
- BROCCOLI
- SEASONED BAKED POTATO
- CRINKLE FRIES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25
- CORN ON THE COB +2.99

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LAND LOVERS

SERVED WITH TWO ENTREE SIDES

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

SUMMER CHICKEN CACCIATORE
pan-seared boneless chicken breast stewed with fresh tomatoes, peppers, onions, zucchini and mushrooms served over white rice **GF** 28.99

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) / 48.99 (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 +19.99

Single 6oz. Lobster Tail +26.99

Single Snow Crab Leg Cluster +25.99

HOUSE WINES

pairs nicely with Wellwood entrees

Red: Sea Sun Pinot Noir (CA) 12/glass

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

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

PASTA

SERVED WITH ONE ENTREE 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 27.99

CHICKEN ALFREDO grilled boneless chicken breast with fettuccine tossed with creamy alfredo sauce 28.99

top off your pasta...

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
- CRINKLE FRIES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25
- CORN ON THE COB +2.99

\$3 split plate

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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

Sandemann Ruby Port

Irish Coffee

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

Rumchata Coffee

Rumchata, Coffee, whipped cream

Salted Caramel Cappuccino Bailey's Salted Caramel, Cappuccino

Gingerbread Martini

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

Jamie's Espresso Martini

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

Sebastini

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

Perfect Crush Orange vodka, triple sec, fresh grapefruit juice

Strawberry Lemonade Crush Deep Eddy Lemon vodka, Malibu Strawberry rum, fresh muddled strawberries

Wild Berry Lemonade Crush Deep Eddy Lemon vodka, wild berry refresher

Key Lime Crush Whipped vodka, pineapple, fresh lime, triple sec

Watermelon Crush Watermelon vodka, fresh watermelon

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