

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

Butterscotch White Russian
Meyers Dark Rum, Kahlua, Buttershots and milk

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

Aperol Spritz
Aperol, Prosecco and Club soda garnished with an orange

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

Polar Berry Spritz
Raspberry Vodka, Blue Curacao, Lemon juice, sprite and a bit of Shimmer

Elderflower Fig Affair
Prosecco, Elderflower liquor, Fig Syrup topped with club soda and garnished with rosemary

Todd's Blackcherry Limeade
Blackcherry rum with lime, cherry juice and simple syrup, splash club soda

Apple Blossom
Crown Royal Apple, Cranberry Juice and Ginger Ale, garnished with an apple slice

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

CLASSIC COCKTAILS WITH A TWIST

Brown Sugar Oldfashion
Bulleit Bourbon, bitters, brown sugar simple syrup, muddled orange & cherry

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

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

Elderflower French 75
Bombay Sapphire, Elderflower Liquor, Lemon Juice and Prosecco

Cranberry Orange Whiskey Sour Jameson Orange with cranberry juice, orange juice, sour mix and ginger beer

Cranberry Margarita
Tres Agaves Tequilia, Triple Sec, Fresh Lime Juice, Cranberry and Simple Syrup

Apple Cider Mimosa
Apple Cider, Prosecco garnished with an apple slice

'SPIRITS' OF SUMMER

Ruby Breeze
Strawberry Malibu, Pineapple and Cranberry juices

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

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

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

Creamsicle Crush
Whipped Vodka, Triple Sec, Fresh squeezed orange juice with club soda

MARTINIS

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

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

Lemon Drop Martini
Deep Eddy's Lemon, Fresh Squeezed Lemon and Simple Syrup served with a sugar rim

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

Full Moon Martini
Orange Vodka, Pomegranate Syrup with a Full Moon Single Ice Cube and Blue Shimmer

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)	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

moscato

Jacobs Creek, Southeast (Australia)	8.5 / 32

riesling

Relax by Schmidt Sohn (Germany)	8.5/ 32

rose'

Bieler Pere et Fils Sabine (France)	10 /38

sparkling

Lunetta Rose Brut, split	10.
Veuve Clicquot Brut Reserve, Cuvee	19/93.25
Francis Coppola Prosecco (CA) split	12

RED *wine*

cabernet sauvignon

Greenwing (WA)	12 / 45
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

pinot noir

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

malbec

Portillo (Argentina)	10/ 38

shiraz

Penfolds (Australia)	10/40

ON TAP

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

BOTTLED

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

MOCKTAILS

Sailaway Cream of Coconut, Pineapple, Orange and Cranberry Juices with Grenadine

High Tide Cherry Juice, Lime Juice and Simple Syrup, club soda

Spicy Pineapple Muddle Jalapenoes with Pineapple and Lime Juice topped with Club Soda

Virgin Orange Crush fresh OJ, lemon-lime soda

Strawberry Lemonade Mocktail fresh strawberries, lemonade

Bucket Juice cranberry & orange juices, grenadine

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

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

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 15.99 (1/2 lb) / 27.99 (1 lb)

BONELESS CHICKEN BITES hand-breaded thigh meat, fried. Sauce choice: buffalo, apple garlic, thai chili, hot honey. 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

SPINACH SALAD with pickled beets, red onions, hard-boiled egg, mushrooms, tomatoes, bacon. Served with warm bacon vinaigrette 11.99

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

*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

HOT HONEY CHICKEN buttermilk chicken breast, flash fried & topped with chipotle honey, bacon, pepper jack cheese on Pub roll with mustard aioli 15.99

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

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

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

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

FRIED MARYLAND OYSTER PO'BOY jumbo buttermilk soaked, hand breaded oysters deep fried, served on baguette with spicy Old Bay tartar sauce, lettuce & tomato 19.99

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 Pub roll 28.99

BUILD-A-BURGER* 1/2 lb. ground beef house blend of brisket, short rib & tenderloin, grilled, served with lettuce & tomato on Pub 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
- brie +2.25

CASUAL FARE

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

BURGUNDY BEEF TIPS seared beef tenderloin tips with mushrooms & pearl onions, simmered in burgundy demi glace. Served with garlic bread 18.99

FRESH JUMBO BUTTERMILK CHICKEN TENDERS hand breaded & deep fried, served with honey mustard sauce, cole slaw & crinkle fries 16.99

SHACK'S FISH FRY hand breaded mild whitefish fried to order, served with crinkle fries & cole slaw. Sandwich on Pub Roll 14.99 OR Basket 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 20.99

SHRIMP & GRITS lightly blackened shrimp in a lemon butter sauce with fresh tomato Served over creamy cheese grits 18.99

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 (+1.99 guacamole)

BLACKENED CHICKEN TACOS build your own style-served with pico de gallo, lettuce, cheese, sour cream & warm flour tortilla shells 17.99 (+1.99 guacamole)

$3 split plate

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

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 53.99

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

FRIED JUMBO GULF SHRIMP hand breaded to order 27.99

FRIED MARYLAND JUMBO OYSTER DINNER hand breaded to order 29.99

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

6oz. COLD WATER LOBSTER TAIL served with drawn butter GF 34.99

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

FAROE ISLAND 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 broccoli GF 40.99
(~no substitutions or modifications)

ENTREE SIDE ITEMS:

- TOSSED SALAD
- APPLE SAUCE
- SQUASH CREOLE
- BROCCOLI
- SEASONED BAKED POTATO
- CRINKLE FRIES
- MASHED SWEET POTATOES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

LAND LOVERS

SERVED WITH TWO ENTREE SIDES

~APPLE BBQ PORK CHOPS two boneless 6oz pork chops basted with apple bbq sauce, served over mashed sweet potatoes, topped with grilled apples. ~Served with one side GF 32.99

~CHICKEN ALLA MARIA sauteed chicken breast with mushrooms, peas, scallions in a light marinara sauce, Served over angel hair pasta, topped with prosciutto and swiss cheese. ~Served with one side 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 & RISOTTO

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 linguine, tossed with creamy alfredo sauce 28.99

EXOTIC MUSHROOM RISOTTO local blended-mushroom risotto with peas & parsley simmered in mushroom stock, topped with pecorino cheese 23.99

top off your pasta or risotto ...

Broccoli +4.99
Shrimp +9.99
Chicken +8.99
Crab Meat +14.99
Tenderloin Tips +11.99

ENTREE SIDE ITEMS:

- TOSSED SALAD
- APPLE SAUCE
- SQUASH CREOLE
- BROCCOLI
- SEASONED BAKED POTATO
- CRINKLE FRIES
- MASHED SWEET POTATOES
- COLE SLAW
- SEASONAL VEGETABLE MEDLEY
- BROCCOLI WITH CHEESE +2.
- LOADED BAKED POTATO +3.25

$3 split plate

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.