

WILDWOOD RESTAURANT WEEK

FIRST COURSE

Homemade She-Crab Bisque

SALAD COURSE

Garden Salad With Herb Vinaigrette Dressing

ENTRÉE

Broiled Stuffed Flounder

Local fresh Filet Of Flounder broiled with our homemade crab imperial

Sea Scallops

Daily caught Jersey Sea Scallops served broiled in white wine, lemon, & butter
OR breaded and fried to a golden brown

Jumbo Fried Shrimp

Jumbo shrimp lightly breaded and fried to golden brown, with cocktail sauce

Maryland Style Crab Cake

Delicious homemade crab cake served broiled OR fried

Broiled Filet of Salmon

Topped with a blueberry balsamic glaze

Chicken Bruschetta

Grilled boneless chicken breast topped with our fresh house made
Bruschetta, Mozzarella Cheese, and Balsamic glaze

Chicken Parmigiana

Lightly breaded boneless breast of chicken topped with
fresh house made marinara sauce and Mozzarella cheese

Prime Rib of Beef Au Jus

Delicious Prime Rib of Beef served with a horseradish cream sauce

Red Wine Braised Short Rib

A Bone-In Beef Short Rib With Vegetables, Slow Cooked In A Red Wine Plum
Tomato Sauce With Herbs

Boathouse Steak Salad

Thinly Sliced Filet Mignon On A Bed Of Greens, With Carrots, Tomatoes, Red
Onions, Cucumbers and Gorgonzola Cheese, With Homemade Caesar Dressing

Linguini & Clams

Freshly Shucked Local Clams In Red Or White Sauce

Shrimp And Scallop Scampi

Fresh Jumbo Gulf Coast Shrimp With Local Scallops And Cherry Tomatoes.
Sautéed In A White Wine, Lemon, And Garlic Butter Sauce Over Linguini

DESSERT

CHOCOLATE MOUSSE, VANILLA OR CHOCOLATE ICE CREAM,
HOME MADE DECADENT CHOCOLATE PIE, OR
BOURBON GLAZED CHOCOLATE CHIP BREAD PUDDING