GREATER WILDWOOD CHAMBER OF COMMERCE

WILDWOODS RESTAURANT WEEK

AL The STEAK & PIZZA KING
NORTH WILDWOOD, NJ

Drinks

Homemade Sweet Tea
Blueberry Lemonade

Fried Burrata: Crispy fried burrata served over homemade vodka sauce, finished with fresh basil.
Personal Italian Sushi: Rolled prosciutto, mortadella, hot capicola, soppressata and stracciatella cheese and pesto served bite-sized with a balsamic drizzle.
Personal Salad (Arugula, Caesar, or House)
House Salad: Mixed greens with tomatoes, cucumbers, and red onions, served with your choice of dressing.
Caesar Salad: Crisp romaine hearts tossed in classic Caesar dressing, finished with shaved parmesan and croutons.
Arugula Salad: Fresh arugula tossed in a light lemon vinaigrette, finished with shaved parmesan, onions and blistered tomatoes.

Entrees

Surf and Turf: ½ of a 1.5 lb butter poached lobster and an 8 oz. filet, served with truffle parmesan steakhouse potato wedges and seasonal vegetables
Shrimp Scampi or Shrimp Fra Diavolo: Four jumbo shrimp sauteed in your choice of classic scampi (garlic, butter, white wine, lemon) or spicy Fra Diavolo, served over fettucini
Crab Cake Dinner: Two jumbo, colossal lump crab cakes, lightly seasoned, pan-seared, served with house crafted remoulade with French fries and seasonal vegetables
Chicken Florentine: Seasoned chicken breast topped with creamy spinach parmesan dip and artichokes, baked and drizzled with a Calabrian oil, served with pasta.

Desserts

Cannoli : Crisp pastry shell filled with sweet ricotta cream
Personal Brookie: House made rich brownie and chocolate chip cookie baked together, served warm.