

 GREATER WILDWOOD CHAMBER OF COMMERCE
 WILDWOODS RESTAURANT WEEK



Appetizers:

U-Peel Shrimp: shrimp simmered in Beer & Old Bay, served with
homemade cocktail sauce

Anglesea Seafood Chowder: shrimp, scallops, fish and baby clams and
vegetables in a rich cream broth

Mac and Cheese: Homemeade Mac and Cheese

Caesar Salad: romaine lettuce, parmesan cheese, and croutons, topped
with a creamy Caesar dressing

Entree:

Broiled Seafood Combo: broiled shrimp, scallops, & flounder served with
baked potato & vegetable

Beef and Guinness Pie: slow cooked Guinness braised beef simmered with
potatoes, carrots, & onions topped with puff pastry

Slow Roasted Prime Rib: slow roasted prime rib, served with a baked potato
& vegetable

Stuffed Flounder: broiled flounder stuffed with crab imperial topped with a
lemon buerre blanc sauce served with mashed potato and vegetable

Eggplant Parmesan: fried eggplant parmesan served over linguini

Dessert:

Rich Chocolate Cake with espresso cream cheese icing

Irish Bread Pudding

Creamy Cheese Cake

Carrot Cake

*ITEMS ARE SUBJECT TO CHANGE
NO SUBSTITUTIONS