

 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

*ITEMS ARE SUBJECT TO CHANGE
NO SUBSTITUTIONS