

WILDWOODS
RESTAURANT
week
June 16 to June 20, 2024

3 course meal - \$40 per person
plus tax and gratuity



Appetizers Choice Of:

Mozzarella Balls: hand breaded and fried with vodka marinara sauce

Scallop Fritters: homemade fritters served with cilantro cream

Pretzel Bites: Served with a beer cheese- smoked Gouda fondue & house mustard

Crispy Brussels: Fried Brussel sprouts served with jalapeno ranch

Caesar salad

Entrees Choice Of:

Crab Cake entree: homemade crab cake served with homemade tarter sauce. Served with fries and coleslaw.

Mariners Smash Burger: stacked with fried onions, bacon aioli, candied jalapenos, and cheddar cheese. Served with fries.

Fried Flounder Hoagie: locally fresh hand breaded flounder, bibb lettuce, tomato, malt poblano aioli, and pickled red onions

Chicken Parm: house breaded chicken cutlet topped with parmesan cheese & vodka marinara. Served with cavatappi pasta & toasted garlic bread.

Fried Shrimp: hand breaded & served with homemade cocktail sauce. Served with fries & coleslaw.

Desserts Choice Of:

Carrot Cake

Peace Pie: salted caramel brownie