Starters

Blackened Shrimp - 5 shrimp iron pan blackened with cajun spices & served with drawn butter 10.95	Raw Bar Clams - Littlenecks served on the half shell with lemons & cocktail sauce
Steamers - 1 dozen steamed Littleneck Clams served with broth and drawn butter	Fried Calamari - Lightly dusted with flour & fried to perfection. Choice of hot, medium or sweet sauce. 8.95
Creamy Crab Dip - Fresh crab meat combined with melted cheese and served with garlic toast points 7.50	Baked Clams - Chopped Clams baked with a topping of cheese & bacon
Stuffed Mushrooms - Baked Crabmeat Stuffed Mushroom Caps & drizzled with Bechamel Sauce 7.95 Bloomin' Onion - Colossial onion, dipped is seasoned	Mussels Marinara - Made hot, medium or sweet 9.95 Shrimp Cocktail - Freshly Pouched Jumbo Shrimp
batter and fried golden. Served with creamy horseradish sauce	Served with Coctail Sauce & Lemon
Mozzarella in Carozza - A layered sandwich of fresh mozzarella, fried & topped with a white cream sauce (anchovies on request)	hearts of artichokes floated in francese sauce 6.75 Fried Ravioli - Three cheese filled ravioli fried golden
Creamy Artichoke & Spinach Dip - Wanned & served with tortilla chips	brown. Topped with pink vodka sauce 6.25
Soups & Salads	
Soup of the Day - Made fresh daily. Please ask your server about todays selection Cup 3.75 Bowl 5.95	Caprese Salad - Sliced tomatoes with balsamic vinegar, olive oil, basil & fresh mozzarella cheese 8.50
French Onion Soup au Gratin - Homemade onion soup combined with fresh croutons. Served in a crock with swiss cheese melted on top	Spinach Salad - With mushrooms, bacon & hard boiled egg. Served with dressing of your choice
Mixed Garden Salad - with dressing of choice 3.50 Caesar Salad	Grilled or Blackened Chicken 5.25 Blackened Shrimp or Sea Scallops - 10.95
Fish & S	hellfish
Stuffed Filet of Flounder - With crab meat stuffing, baked & drizzled with a cream sauce. 17.95 Scallops & Shrimp - Broiled in their own natural	Shrimp Puttanesca - Shrimp sautéed with onions, black olives, capers & garlic. Tossed with crushed plum tomatoes seasoned with crushed red pepper and served
juices with a touch of white wine & lemon 18.95	over linguini
Filet of Sole Francese - Sautéed with white wine & herbal lemon butter	Shrimp Scampi - Sautéed Gulf shrimp tossed with a touch of garlic, herbs, white wine & butter. Served over linguini with toast tips
Maryland Style Crab Cakes - Twin lump meat crab cakes fried golden brown. Served with cole slaw & fries	Seafood Combo - Scallops, Shrimp & Flounder either fried golden brown or broiled 17.95
Broiled Stuffed Shrimp - Large Gulf shrimp stuffed with crab meat stuffing and topped with a white cream sauce. 18.95	Wagon Wheel Seafood Platter - Lobster, king- crab legs, scallops, shrimp, clams & mussels in a white clam sauce served over linguini
Sides	
Sautéed Broccoli Rabe 5.25	Sautéed Spinach 4.95
Linguini Garlic & Oil or Marinara - 5.50	Vegetable de Jour 4.95

A 20% Gratuity will be added to Parties 0f 6 or More $\sim 3.50 Charge for Plare Sharing

Range Selections

Murph's B.B.Q. Baby Back Ribs - Rubbed Tender pork baby back ribs & drizzed with BBQ sauce Served with french fries & cole slaw 17.95	Filet Mignon - Grilled to desired temperature and served with bearnaise sauce
N.Y. Sirloin Steak - 120z. boneless sirloin grilled or blackened with cajun spices	fried onions & sautéed mushrooms
<u>Chi</u>	<u>cken</u>
Chicken Florentine - Sautéed chicken breast with prosciutto & melted mozzarella cheese. Served over fresh sautéed creamed spinach & mushrooms 16:95 Stuffed Chicken Breast - Boneless chicken breast stuffed with crab meat stuffing 16:95 Chicken Marsala - Boneless breast of chicken sautéed in fine Marsala wine, herbs & mushrooms 16:95 Chicken Victoria Woodrow - Tender chicken filets sautéed with fresh Shiitake mushrooms, tomatoes & scallions. Served in a Dijon mustard sauce 16:95	Chicken Denise - Sautéed chicken breast layered with broccoli & melted swiss cheese. Topped off with beamaise sauce
\underline{P}_{c}	<u>ista</u>
Shrimp Natasha - Baby shrimp & angel hair pasta tossed with a pink vodka sauce	Angolotti - Half moon ravioli stuffed with puchini mushrooms & herbs in a plum tomato sauce 15.95
Wagon Wheel Pasta Riggati - Fresh broccoli rabe sautéed with garlic & oil, sun-dried tomatoes & strips of chicken breast with bechamel sauce & grated parmesan cheese	Capellini Rustica - Sautéed Shiitake mushrooms, spinach, fresh mozzarella & basil in a light plum tomato sauce. Served over capellini pasta
Fettuccine Alfredo - Fettuccine pasta tossed with a cream sauce. 14.95 Chicken Julienne - Sun-dried tomatoes, fresh basil, sliced black olives & broccoli tossed with penne pasta in a light garlic herb sauce. 15.95	Penne Vodka - Penne pasta tossed with diced tomatoes in a pink vodka sauce. 14.95 Linguini with White or Red Clam sauce - Chopped Clams sautéed with Whole Clams Sauted in Sauce of Choice 16.95
Veal Francese - Sautéed Veal lightly battered sautéed with white wine, herbs & lemon butter sauce 17.95 Veal Louis - medallions topped with prosciutto, mozzarella & white wine lemon butter sauce 17.95 Veal Milanese Gardinere - Herbal coated veal cutlets sautéed & topped with spinach, diced plum tomatoes & shallots. Topped with grated Parmigiana cheese, balsamic vinegar & broiled	Veal Saltimbocca Ala Romana - Pan seared veal topped with prosciutto ham, sliced melon or egg & mozzarella cheese. Baked over fresh spinach & mushrooms. 17.95 Veal Villaggio - Topped with ricotta cheese, prosciutto & mozzarella cheese. Served with a natural demi-glaze. 17.95 Veal Frangelica - Veal cutlets sautéed in a lightly flavored hazelnut cream sauce with Shiitake mushrooms. 17.95 Veal Parmigiana - Topped with melted mozzarella cheese & marinara sauce. & Served with Linguini 17.95

Entrées served with soup or salad & Baked Potato, Seasoned Rice or Linguini Marinara & Vegetable unless otherwise noted

The Wagon Wheel

Tasty Starters

Voodoo Clams or Mussels

Little Neck Clams in White Wine Olive Oil and Red Pepper Flakes \$12.95

The Fabulous Blooming Onion Served with a Horseradish Dipping Sauce \$6.95

**Fresh & Sexy Oysters on the 1/2 shell \$11.95 **

Creamy Crab Dip served with Garlic Toast \$7.50

Artichoke & Spinach Dip Served with Warmed Corn Chips \$7.50

Crispy Garlic Wings Topped Shredded Parmigiana \$6.95

Thundering Herd of Buffalo Wings Served with Blue Cheese & Celery Sticks \$6.95

Tonight's Special Entrée's

With a Choice of Soup de Jour or Garden Salad

Lobster Bake Special Starting at \$21.95**Pricing listed below **

Steamed Maine Lobster, Clams, Mussels, Corn on the Cob & Red Potatoes

Lobsters are priced per pound & by size /Baked with Seafood stuffing \$4.95 additional Per Lobster 1 ¼ # lobsters \$21.95 over 1 ¼ # to 2#'s \$22.95 over 2#s is 23.95 <u>all per pound</u>

Roasted Rack of Lamb with a Rosemary Demi

1/2 Rack \$23.95 or Full Rack \$33.95

Served with Baked Potato & Vegetable

18oz. Black Angus Sirloin Steak with Battered Onion Rings

Served with Baked Potato & Vegetable \$26.95

Broiled Tilapia with Caper Cream Sauce

Served with Rice & Vegetable \$18.95

Roasted 1/2 of Chicken with Stuffing

Served with Mashed Potatoes & Vegetable \$15.95

BBQ Baby Back Ribs & Crab Cake combo

Served with Pub Fries & Cole Slaw 1996

Blackened Salmon

Served over Sautéed Spinach with Shallots & White Served with Rice \$19.95

German Sauerbraten

Served with Red Cabbage & Potato Pancakes \$16.95

Chicken Velvet

Sautéed Chicken Breast with Bowties

Tossed with a Creamy Mushroom & Blue Cheese Sauce \$15.95