LUNCH served from 11:30am-3pm

wc seafood kitchen

COLD BAR

OYSTERS ON THE HALF SHELL*

19/half dozen • 36/dozen

OUR FRESH OYSTERS ROTATE DAILY

fresh horseradish, daily mignonette, cocktail sauce, lemon



MARINATED SEAFOOD COCKTAIL*	
shrimp & scallops, raspberry mignonette	19
TUNA POKE*	
sushi rice, edamame, spicy mayo, seaweed salad	19
CHILLED JUMBO SHRIMP (3)	
wild caught Gulf shrimp, Joe's shrimp sauce	18
SMOKED YELLOW FIN TUNA DIP	
mayo, pickled relish, saltines	9
APPETIZERS	
HOUSE POTATO CHIPS	12
vidalia onion dip	
ROASTED OYSTERS ROCKEFELLER	19
sambuca, spinach	

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WARM CRAB & ARTICHOKE DIP	16
jumbo lump crab, bechemel cheese sauce	
LITTLE FRIED FISH SANDWICHES	14
cabbage slaw, chipotle aioli, pickle	
STEAMED BUCHOT MUSSELS	15
white wine, roasted garlic broth or spicy tomato	
FRIED CALAMARI	16
red peppers, jalapeños, spicy marinara	
& creamy mustard aioli	
SALT AIR WINGS	12
brined & oven roasted, Old Bay	
chipotle, lime crema	
HAND BREADED CHICKEN TENDERS	12
housemade honey mustard	

DESSERT

BANANA CREAM PIE

MUSHROOM TOAST

SPICY SALMON

over crispy rice

FRIED OREOS	12
deep fried, vanilla ice cream, chocolate drizzle, strawberries	

smoked Gouda, Swiss, bacon, rosemary, toasted

fresh whipped cream	
CHOCOLATE GANACHE CAKE	12
double layer chocolate cake, chocolate ganache, chocolate drizzle	

WOODSIDE CREAMERY ICE CREAM vanilla ice cream -or- today's special flavor

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodbourne illness. Please let your server know if you have any food allergies or dietary restrictions.

SUSHI ROLLS

HAIRY TUNA	14
fried shrimp, avocado, spicy mayo,	
topped with crabstick & eel sauce	

CHESTER ROLL* 16 salmon, avocado, crabstick, scallion,

tempura fried, topped with spicy mayo, eel sauce & masago

SPREAD EAGLE ROLL

19 shrimp tempura, cucumber, spicy mayo inside, topped with shrimp, crab, masago, wasabi mayo, avocado & jalapeno

PHILLY ROLL 12 smoked salmon, cream cheese, scallions

SOUP + SALAD

CLAM CHOWDER cherrystone clams, potatoes, bacon, sherry cream sauce, oyster crackers	10
OYSTER STEW shucked oysters, celery, cream, fennel, oyster crackers	12

ARUGULA SALAD 14 arugula, shaved parm, dried cranberries, toasted walnuts

Add to any salad — CHICKEN +8 SHRIMP +7 CRAB CAKE +16

CHESTER WEDGE 12 bacon, crumbled blue, tomatoes,

croutons, eggs, buttermilk ranch **CAESAR**

10 romaine, shaved Parmesan, homemade croutons, classic Caesar dressing

THE KITCHEN SINK romaine, mixed greens, corn, cucumbers, cherry tomatoes, hard boiled egg, carrots, shredded cheese, red onion, salami



CRAB CAK	ES		38
jumbo lump	crab, impe	rial sauce	

housemade tartar sauce, two side choices LOBSTER MAC 'N CHEESE

creamy lobster bechemel sauce, Parmesan-garlic panko

LOPSTED BOLL

13

16

12

FISH OF THE DAY* MP chef's daily preparation

CHICKEN PAILLARD 22 arugula, tomato, mozzarela, local roasted mushrooms

SANDWICHES All sandwiches come with salted fries.

LOBSTER ROLL	34
hand picked lobster salad, bibb lettuce top split buttered roll	
CHEESEBURGER*	17
Cooper Sharp Cheddar, Applewood smo	

bacon jam, iceberg lettuce, tomato aioil, brioche bun

TURKEY FRENCH DIP 15 horseradish aioli, havarti, natural au jus, garlic parm roll

LOBSTER REUBEN Maine lobster, Swiss cheese, sauerkraut,

horseradish remoulade, rye bread CRISPY CHICKEN SANDWICH 14

battered chicken breast, crisp romaine, tomato, bacon, peppercorn ranch

CRAB CAKE SANDWICH

jumbo lump crab, crisp romaine, tomato, homemade tartar sauce, brioche bun



SIDES

NEVA'S POTATOES	8
GARLIC BROCCOLI OR SPINACH	8
KENNETT SQUARE MUSHROOMS sauteed, marsala-Eric style	9
SEA SALTED FRIES	5
CREAMED CORN	5
CABBAGE SLAW	5
ROASTED BRUSSELS SPROUTS	8