

BRUNCH

Menu served **FRI • SAT • SUN**

10:00 AM - 3:00 PM

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

ASSORTED PASTRY BASKET 9
with banana bread

APPETIZERS

HOUSE POTATO CHIPS

vidalia onion dip 12

ROASTED OYSTERS ROCKEFELLER

sambuca, spinach 19

WARM CRAB & ARTICHOKE DIP

jumbo lump crab, bechemel cheese sauce 16

STEAMED BUCHOT MUSSELS

white wine, roasted garlic broth or spicy tomato 15

FRIED CALAMARI

red peppers, jalapeños, spicy marinara & creamy mustard aioli 16

SALT AIR WINGS

brined & oven roasted, Old Bay chipotle, lime crema 12

SIDES

NEVA'S POTATOES

8

SEA SALTED FRIES

5

CABBAGE SLAW

5

TOAST

multi-grain -or- marble rye 2

TURKEY SAUSAGE

3

ROSEMARY POTATOES

5

THICK CUT BACON

4

DESSERT

FRIED OREOS

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

BANANA CREAM PIE

fresh whipped cream 12

CHOCOLATE GANACHE CAKE

double layer chocolate cake, chocolate ganache, chocolate drizzle 12

WOODSIDE CREAMERY ICE CREAM

vanilla ice cream -or- today's special flavor 5

SUSHI ROLLS

HAIRY TUNA

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

CHESTER ROLL*

salmon, avocado, crabstick, scallion, tempura fried, topped with spicy mayo, eel sauce & masago 16

SPREAD EAGLE ROLL

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

PHILLY ROLL

smoked salmon, cream cheese, scallions 12

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

arugula, shaved parm, dried cranberries, toasted walnuts 14

Add to any salad

CHICKEN +8 • SHRIMP +7 • CRAB CAKE +16

CHESTER WEDGE

bacon, crumbled blue, tomatoes, croutons, eggs, buttermilk ranch 12

CAESAR

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

THE KITCHEN SINK

romaine, mixed greens, corn, cucumbers, cherry tomatoes, hard boiled egg, carrots, shredded cheese, red onion, salami 16

SPECIALTIES

CRAB CAKES

jumbo lump crab, imperial sauce housemade tartar sauce, two sides 38

LOBSTER MAC 'N CHEESE

creamy lobster bechemel sauce, Parmesan-garlic panko 29

CHICKEN PAILLARD

arugula, tomato, mozzarella, local roasted mushrooms 22

TURKEY FRENCH DIP

horseradish aioli, havarti, natural au jus, garlic parm roll, salted fries 15

CHEESEBURGER*

Copper Sharp Cheddar, Applewood smoked bacon jam, iceberg lettuce, tomato aioli, brioche bun, salted fries 17

LOBSTER ROLL

hand picked lobster salad, bibb lettuce top split buttered roll, salted fries 34

CRAB CAKE SANDWICH

jumbo lump crab, crisp romaine, tomato, homemade tartar sauce, brioche bun, fries 24

LOBSTER REUBEN

Maine lobster, Swiss cheese, sauerkraut, horseradish remoulade, rye bread, salted fries 24

CRISPY CHICKEN SANDWICH

battered chicken breast, crisp romaine, tomato, bacon, peppercorn ranch, salted fries 14

EGGS BENEDICT

choice of: lobster, crab cake -or- spinach & tomato 16

STEAK & EGGS

prime filet, eggs your way 19

BREAKFAST BOWL

potato hash, fried cage free eggs 15

WC BREAKFAST SANDWICH

turkey sausage, fried egg, Vermont cheddar, bacon, English muffin 16

LEMON RICOTTA PANCAKES

blueberry syrup, fresh blueberries 11

CREME BRULEE FRENCH TOAST

fresh maple syrup, whipped cream 12

THREE EGG FRITTATA

ask for chef's daily preparation 14



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