we seafood kitchen BRUNCH

Menu served FRI • SAT • SUN 10:00 AM - 3:00 PM

14

+16

SPECIALT

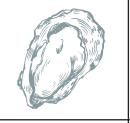
34

24

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

A P P E T I Z E R S

HOUSE POTATO CHIPS	12
vidalia onion dip	
ROASTED OYSTERS ROCKEFELLER	19
sambuca, spinach	
WARM CRAB & ARTICHOKE DIP	16
jumbo lump crab, bechemel cheese sauce	
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	
SIDES	
NEVA'S POTATOES	8
SEA SALTED FRIES	5
CABBAGE SLAW	5
TOAST	2

SUSHI ROLLS

HAIRY TUNA 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 ROLL19shrimp tempura, cucumber, spicy mayoinside, topped with shrimp, crab, masago,wasabi mayo, avocado & jalapenoPHILLY ROLL12

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 arugula, shaved parm, dried cranberrie toasted walnuts Add to any salad CHICKEN +8 • SHRIMP +7 • CRAB	

CHESTER WEDGE	12
bacon, crumbled blue, tomatoes, croutons, eggs, buttermilk ranch	
CAESAR romaine, shaved Parmesan, homemade	10

croutons, classic Caesar dressing

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

21

	CRAB CAKES	38	LOBSTEI
	jumbo lump crab, imperial sauce housemade tartar sauce, two sides		Maine lok horseradi fries CRISPY battered tomato, b
	LOBSTER MAC 'N CHEESE	29	
	creamy lobster bechemel sauce, Parmesan-garlic panko		
	CHICKEN PAILLARD	22	fries
	arugula, tomato, mozzarela, local roasted mushrooms		EGGS BE
	TURKEY FRENCH DIP	15	spinach 8
	horseradish aioli, havarti, natural au jus, garlic parm roll, salted fries		STEAK & prime file
	CHEESEBURGER*	17	BREAKF
	Copper Sharp Cheddar, Applewood s		potato ha
	bacon jam, iceberg lettuce, tomato a	ioil,	WC BRE

LOBSTER REUBEN	24
Maine lobster, Swiss cheese, sauerkraut horseradish remoulade, rye bread, salte fries	
CRISPY CHICKEN SANDWICH	14
battered chicken breast, crisp romaine, tomato, bacon, peppercorn ranch, salte fries	
EGGS BENEDICT	16
choice of: lobster, crab cake -or- spinach & tomato	
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	16

D DELIDEN

multi-grain -or- marble rye

THICK CUT BACON

TURKEY SAUSAGE

DESSERT

FRIED OREOS

deep fried, vanilla ice cream, chocolate drizzle, strawberries

BANANA CREAM PIE fresh whipped cream

CHOCOLATE GANACHE CAKE

double layer chocolate cake, chocolate ganache, chocolate drizzle

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

brioche bun, salted fries

3

5

4

12

12

12

5

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

CRAB CAKE SANDWICH

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



cheddar, bacon, English muffin

LEMON RICOTTA PANCAKES 11 blueberry syrup, fresh blueberries

- **CREME BRULEE FRENCH TOAST** 12 fresh maple syrup, whipped cream
- **THREE EGG FRITTATA**14ask for chef's daily preparation

*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.

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