

DINNER MENU

Monday - Saturday
4pm - 10pm
Sunday 4pm - 9pm



39 E Gay Street
West Chester, PA 19380
484-630-2980
weseafoodkitchen.com

COLD BAR

- MARINATED SEAFOOD COCKTAIL** Florida rock shrimp & Maine bay scallops, roasted tomato salsa, avocado, cilantro, crispy plantains 19
- TUNA POKE*** fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette 16
- CHILLED COLOSSAL SHRIMP (4)** U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce 19
- CHESAPEAKE JUMBO LUMP CRAB COCKTAIL** fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce 24
- CHILLED SPLIT MAINE LOBSTER** fresh steamed & chilled half of a 1.5 lb. lobster, drawn butter, lemon 24

CHILLED SEAFOOD TOWER* 80

oysters and clams on the half shell, chilled jumbo shrimp, split 2 lb. whole Maine lobster, fresh jumbo lump blue crab, marinated seafood cocktail, cocktail sauce, cold mustard sauce, truffle mignonette, Tabasco sauce, Old Bay, lemon, drawn butter

OYSTERS ON THE HALF SHELL*

fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon
half dozen • 18
full dozen • 34



APPETIZERS

- HOUSE CUT FRESH POTATO CHIPS & DIP** sea salt, fresh blended caramelized Vidalia onion dip, chives 12
- ROASTED PARMESAN GARLIC-HERB OYSTERS** baked oysters on the half shell, garlic-herb butter, lemon, Pecorino Romano, Parmesan Reggiano, Basil-Calabrian chili crumb topping 19
- BAKED CRAB & SPINACH ARTICHOKE DIP** fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, toasted focaccia 16
- BAJA CRISPY FISH SLIDERS (3)** fresh striped bass, Hawaiian sweet bread, house remoulade sauce, pickle, Asian slaw 19
- BOUCHOT MUSSELS DIABLO** Fresno peppers, shallots, garlic wine, spicy tomato broth, toasted focaccia 16
- NORTH ATLANTIC CALAMARI FRITTI** fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon 16
- STICKY THAI CARAMEL WINGS** Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, chopped peanuts, cilantro 12
- HAND BREADED CHICKEN TENDERS** buttermilk, seasoned flour, house made honey mustard sauce 12
- MUSHROOM TOAST** smoked Gouda, Emmentaler Swiss, Applewood smoked bacon, rosemary, toasted focaccia 13
- SPICY SALMON** fresh Scottish salmon, spicy aioli, over crispy rice 16

SOUP + SALAD

- NEW ENGLAND CLAM CHOWDER** 10
cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
- OYSTER STEW** 12
Chesapeake Bay shucked oysters, butter, cream, cracked pepper, fresh herbs
- TRUFFLE KALE SALAD** 11
baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette
- CAESAR** 10
romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing
- ARUGULA SALAD** 13
baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE** 12
Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, chives, buttermilk ranch
- HARVEST BOUNTY** 16
baby greens, romaine hearts, grilled corn, cucumbers, baby heirloom tomatoes, chopped eggs, carrots, red onion, shredded cheddar, chopped hand breaded chicken tenders, buttermilk ranch

Add to any salad | **CHICKEN +8** • **SHRIMP +9**
CRAB CAKE +MP • **LOBSTER SALAD +MP**
FRESH FISH +MP

SIDES

- NEVA'S POTATOES** 5
- DAILY SEASONAL VEGGIE** 6
- KENNETT SQUARE MUSHROOMS** 9
roasted cremini, shiitake, oyster, royal trumpet, fresh herbs, marsala wine, butter
- SEA SALTED FRIES** 5
- TRUFFLE CREAMED CORN** 5
- ASIAN CABBAGE SLAW** 5
- ROASTED CRISPY BRUSSELS** 8

SPECIALTIES

- CHESAPEAKE CRAB CAKES** 38
jumbo lump crab, Maryland style imperial sauce, house-made remoulade, grilled asparagus, roasted baby Yukon gold potatoes in a red pepper chimichurri
- JUMBO FRIED SHRIMP** 29
hand breaded Gulf coast U-15 shrimp, cocktail sauce, remoulade, Asian slaw, sea salt fries
- LOBSTER BUCATINI** 33
fresh picked Maine lobster, calabrian chili cream, Parmesan Reggiano
- CIOPPINO** 36
fresh fish, Gulf shrimp, scallops, clams, mussels, capellini, tomato-garlic wine broth, Parmesan-Reggiano toasted garlic-herb focaccia
- MARINATED ROASTED AIRLINE CHICKEN BREAST** 24
bone-in French style chicken breast, garlic-herb chimichurri marinated, grilled asparagus, roasted baby Yukon gold potatoes, demi-glace de poulet
- LOBSTER MAC 'N CHEESE** 29
fresh picked Maine lobster, Emmentaler Swiss & Vermont Cheddar mornay sauce, orecchiette pasta, garlic-basil crumb topping
- STEAK AU POIVRE*** 39
8 oz. center cut prime beef tenderloin, cognac peppercorn sauce, roasted garlic-herb butter, seasonal vegetable, roasted baby Yukon gold potatoes
- MAINE LOBSTER BLT** 31
hand-picked Maine lobster, lemon-herb aioli, Applewood smoked bacon, Boston bibb lettuce, vine ripe tomato, red onion, butter toasted Italian bread
- MAINE LOBSTER ROLL** 31
hand picked Maine lobster, lite herb mayo, lemon Boston bibb lettuce, split top butter toasted roll, Asian cabbage slaw, sea salt fries
- CHESTER CHEESEBURGER*** 17
fresh ground short rib & brisket blend, Cooper Sharp American, roasted tomato-Vidalia onion bacon jam, shredded lettuce, pickles, chipotle aioli, toasted salt & pepper sesame seed bun, sea salt fries

DESSERTS

- NEW YORK STYLE CHEESECAKE** 12
fresh whipped cream & mixed berry compote
- BANANA FOSTER** 11
flambéed caramelized bananas, sherry, brown sugar-cinnamon caramel sauce, Saigon cinnamon sugar ice cream & butter-toffee pecans
- BELGIAN CHOCOLATE MOUSSE CAKE** 11
fresh whipped cream
- MADAGASCAR VANILLA CRÈME BRÛLÉE** 9
fresh berries
- FLOURLESS CHOCOLATE CAKE** 9
decadent gluten-free chocolate fudge cake finished with marble chocolate curls, fresh whipped cream & raspberries
- BASSETS ICE CREAM TRIO** 8
one scoop of each: vanilla, chocolate & strawberry, topped with fresh whipped cream

*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.

WC | seafood kitchen

WINE

BUBBLES

LA MARCA, LUMINORE, SUPERIORE, D.O.C.G., ITALY, PROSECCO	12/48
ROGER GOULART, 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	16/68
IRIS, BRUT, WILLAMETTE VALLEY	76
DECOY, LIMITED, ROSÉ, CALIFORNIA	16/68
J VINEYARDS, BRUT, ROSÉ, RUSSIAN RIVER VALLEY	82
GOLDENEYE, BRUT, ROSÉ, NORTH COAST	95

RED

CABERNET SAUVIGNON

TWENTY ACRES, CALIFORNIA	12/45
BLOCK NINE 'CAIDEN'S VINEYARDS', CALIFORNIA	14/48
DECOY LIMITED, ALEXANDER VALLEY	17/65
SMITH & HOOK, CENTRAL COAST, CA	70
WHITEHALL LANE, 'RASSI', SONOMA VALLEY	78
TRUCHARD, CARNEROS	85
ORIN SWIFT PALERMO, NAPA VALLEY	99
NEAL FAMILY VINEYARDS, NAPA VALLEY	125
SHAFFER 'TD-9', NAPA VALLEY	160
TURKS HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121

MERLOT

GRAYSON, CALIFORNIA	12/42
PEIRANO, 'SIX CLONES', LODI	14/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82

PINOT NOIR

DECOY, LIMITED, ALEXANDER VALLEY	17/65
ELIZABETH ROSE, NAPA VALLEY	65
ETUDE, ESTATE, CARNEROS	70
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79
MORGAN, 'TWELVE CLONES', SANTA LUCIA HIGHLANDS	90
GOLDENEYE, ANDERSON VALLEY	98
SAMSARA, 'LA VINA', SANTA RITA HILLS	128
PONZI, 'RESERVE', WILLAMETTE VALLEY	140
CALERA, 'DE VILLIERS', MT. HARLAN	165

OTHER REDS

BLISS FAMILY VINEYARDS, 'BLISSFUL', MENDOCINO	54
MILL CREEK, 'WATERWHEEL', DRY CREEK	65
PARADUXX, NAPA VALLEY	95
ST. SUPREY, 'ELU', NAPA VALLEY	145

ZINFANDEL

LEGEND, PASO ROBLES	58
FRANK FAMILY VINEYARD, NAPA VALLEY	85

WHITE

CHARDONNAY

GRAYSON, CALIFORNIA	12/42
DECOY, CALIFORNIA	14/47
BELLE GLOS, 'GLASIR HOLT', SANTA RITA HILLS	18/65
STAGS' LEAP WINERY, NAPA VALLEY	62
PONZI, 'LAURELWOOD', WILLAMETTE VALLEY	79
HANSEL, 'ESTATE', RUSSIAN RIVER	83
ORIN SWIFT MANNEQUIN, CALIFORNIA	92
FROG'S LEAP, NAPA VALLEY	101
PLUMPJACK, 'RESERVE', NAPA VALLEY	116
SHAFFER, 'RED SHOULDER RANCH', CARNEROS	141
STAGLIN, 'SALUS', NAPA VALLEY	149

SAUVIGNON BLANC

JUGGERNAUT, MARLBOROUGH	13/52
DECOY, 'FEATHERWEIGHT', CALIFORNIA	15/56
ISABEL ESTATE, MARLBOROUGH	60
GHOST BLOCK, 'MORGAAN LEE', YOUNTVILLE	70
WHITEHALL LANE, RUTHERFORD	78
SALVESTRIN, 'LEBLANC CRYSTAL SPRINGS VINEYARD', ST. HELENA	97
GROTH, 'ESTATE', OAKVILLE	125

OTHER WHITES

MASSICAN, 'ANNIA', CALIFORNIA	75
ST. SUPREY 'VIRTU' NAPA VALLEY	89
ASHES & DIAMONDS, 'BLANC', NAPA VALLEY	105
TURKS HEAD, SÉMILLON, SONOMA VALLEY	16/62
TURKS HEAD, CHENIN BLANC, CLARKSBURG	14/52

RIESLING

URBAN, MOSEL, GERMANY	14/47
KARL SCHAEFER 'FUCHSMANTEL' DURKHEIM, GERMANY	89
ST URBANS, HOF 'WILTINGER SCHLANGENGRABEN ALTE REBEN', MOSEL, GERMANY	69

PINOT GRIGIO/PINOT GRIS

CIELO, DELLE VENZIE, ITALY, PINOT GRIGIO	12/45
DUCK POND, WILLAMETTE VALLEY, PINOT GRIS	14/55
JERMANN, FRIULI-VENEZIA GIULIA, ITALY	70
J VINEYARDS, ESTATE, RUSSIAN RIVER VALLEY, PINOT GRIS	75

ROSÉ/ORANGE

LA JOLIE FLEUR, PROVENCE, FRANCE	12/49
DUCK POND, WILLAMETTE VALLEY	14/55
DECOY, CALIFORNIA	50
SONOMA-CUTRER, ROSE OF PINOT NOIR, RUSSIAN RIVER VALLEY	60

COCKTAILS

INDIGO CLUB | 17

Empress Gin, Vermouth, Raspberry Simple, Yuzu, Egg White

REVIVED 75 | 15

Copper Bonnet Gin, Honey-Vanilla Simple, Yuzu, Brut

SILVER SPRITZ | 16

Tito's, Aperol, Orgeat, Orange, Brut

SMOKE SHOW | 16

Disaronno, Fontbonne, Mixed Nut Simple, Orange, Walnut & Orange Bitters, Smoked

SALT AIRE | 14

New Amsterdam, Lime, Cucumber, Orange Bitters, Club Soda

ANJOU PEAR | 15

Absolut Pear, Pierre Ferrand Ambre, St. Germain, Simple, Lemon

KENTUCKY MAPLE MANHATTAN | 15

Bulliet Bourbon, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters

"NEW" FASHIONED | 16

Duck Fat Washed Resurgent Bourbon, Demerara, Angostura & Orange Bitters, Smoked

APPLE SANGRIA | 16

Gekkeikan Plum, New Amsterdam Apple, Domaine de Canton, Cinnamon Simple, Sparkling Apple Cider

WHITE SANGRIA | 16

St. Rita 120 Sauvignon Blanc, New Amsterdam Lemon, St. Germain, Lemonade, Sprite, Lemon Bitters

WCSK SANGRIA | 16

Vina Borgia Garnacha, Cruzan Citrus, Cruzan Raspberry, Marie Brizard Peach, Lemonade, Sprite

MANGO MARGARITA | 15

Sauza Blanco, Triple Sec, Agave, Mango, Lime

SPICY MARGARITA | 15

Sauza Reposado, Montelobos, Cointreau, Agave, Strawberry Simple, Lime, Tajin

REAL MARGARITA | 16

Patron Reposado, Patron Citronage, Agave, Lemon, Lime

ESPRESSO MARTINI | 16

Bulltown Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

PEANUT BUTTER ESPRESSO MARTINI | 16

Bulltown Vodka, Skrewball Peanut Butter Whiskey, Kahlua, Mixed Nut Simple, Espresso

CINNAMON CHURRO ESPRESSO MARTINI | 16

Bulltown Vodka, Baileys Cinnamon Churro, Kahlua, Cinnamon Simple, Espresso

MOCKTAILS

CITRUS FIZZ | 7

Sparkling Apple Cider, Blood Orange, Simple, Lemon

FEELING MULE-ISH | 7

Ginger Beer, Berry Simple, Lime, Mint

FLY ME TO THE MOON | 8

Club Soda, Butterfly Pea Simple, Mango, Orange

FLORAL REFRESHER | 8

Sparkling Water, Hibiscus Simple, Cranberry, Pomegranate

BEER

DRAFT

SHIP BOTTOM LINVILLA ORCHARDS CIDER

8 **DEWEY BEER CO. ANCHORSIDE** 9

BIG OYSTER SOLAR POWER

9 **DEWEY BEER CO. SECRET MACHINE** 9

DOGFISH HEAD 60 MINUTE IPA

8 **TIRED HANDS TRENDLER KOLSCH** 7

LEVANTE CRAFT PILSNER

7 **VICTORY DONNYBROOK NITRO** 8

BUD LIGHT

6 **YUENGLING** 6

BOTTLES + CANS

ATHLETIC FREE WAVE (N/A)

6 **DEWEY BEER CO. ANCHORSIDE** 6

BUDWEISER

5 **STELLA ARTOIS** 6

BUD LIGHT

5 **TIRED HANDS ALIEN CHURCH** 9

COORS LIGHT

5 **TROEGS DREAMWEAVER** 6

CORONA EXTRA

6 **WRONG CROWD THE BOROUGH** 8

DEWEY BEER CO. SWISHY PANTS

6 **YARDS PHILLY PALE ALE** 7

DOGFISH HEAD SEAQUENCH

6 **PIPEWORKS BLOOD OF THE UNICORN** 8

HEINEKEN

6 **CIDERBOYS PEAR NAKED** 9

MICHELOB ULTRA

5 **CAPE MAY ALWAYS READY** 7

GUINNESS

7 **COPPER BONNET CRAN-FIZZ** 9

LAWSON'S SIP OF SUNSHINE

9 **COPPER BONNET SPIKED TEA** 9

LEVANTE CLOUDY & CUMBERSOME

8 **STATESIDE CHERRY / ORANGE** 9

MILLER LITE

4 **SURFSIDE LEMONADE / TEA** 9

OTHER HALF GREEN CITY

9

SAKE

IMAYO TSUKASA, 'ARTESIAN WATER', JUNMAI | 24
SHIBATA, 'PINK CLOUDY', JUNMAI GINJO NIGORI | 21
ECHIGOZAKURA, 'FUTSUSHU', NAMACHOZO, NIIGATA | 31