

WC | seafood kitchen

BRUNCH

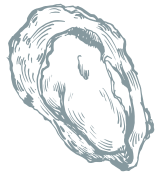
Menu served SAT • SUN 10:00 AM - 2:00 PM

COLD BAR

FRESH SEAFOOD CEVICHE Gulf Coast shrimp, Maine Bay scallops, & Maryland Blue Crab, vine ripe tomato, avocado, cilantro, fresh chilis, cucumber, lime juice, Tajin, crispy tortillas	22	CHILLED COLOSSAL SHRIMP (4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce	23
TUNA POKE* fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette	19	CHESAPEAKE JUMBO LUMP CRAB COCKTAIL fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce	28

OYSTERS ON THE HALF SHELL*
fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon
half dozen • 21 | full dozen • 39

CHILLED SEAFOOD TOWER* 95
oysters and clams on the half shell, chilled jumbo shrimp, split 2 lb. whole Maine lobster, fresh jumbo lump blue crab, cocktail sauce, cold mustard sauce, truffle mignonette, Tabasco sauce, Old Bay, lemon, drawn butter



APPETIZERS

HOUSE CUT FRESH POTATO CHIPS & DIP sea salt, fresh blended caramelized Vidalia onion dip, chives	12	NORTH ATLANTIC CALAMARI FRITTI fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon	17	MAPLE SRIRACHA BRUNCH SLIDERS (3) Hawaiian sweet bread, breakfast sausage patty, cheesy scramble, Fresno peppers, hash browns, maple Sriracha glaze	15
CLASSIC OYSTERS ROCKEFELLER baked oysters on the half shell, baby spinach, garlic-herb butter, lemon zest, parsley, shallots, anise liqueur, parmesan herb crumb topping	22	STICKY THAI CARAMEL WINGS Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, chopped peanuts, cilantro	13	JUMBO LUMP BLUE CRAB DEVILED EGGS fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps	16
BAKED CRAB & SPINACH ARTICHOKE DIP fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, toasted focaccia	18	YOGURT PARFAIT traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb	18	AVOCADO TOAST smashed Hass avocado, dressed truffle vinaigrette micro arugula, baby heirloom tomato, toasted Italian bread, everything seasoning, chili crisp, shaved Parmesan	16
ADD A FARM FRESH EGG ANY STYLE +2					

SOUP + SALAD

NEW ENGLAND CLAM CHOWDER 10 cherrystone clams, double smoked bacon, cream, potatoes, 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 18 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

BRUNCH

SWEET & SPICY FRIED CHICKEN & WAFFLES 19 savory green onion & Vermont cheddar house made waffles, honey-jalapeno butter, maple Sriracha glazed boneless crispy chicken
LEMON RICOTTA PANCAKES 15 whipped ricotta, lemon zest, Chantilly cream, fresh seasonal berries, pure Pennsylvania maple syrup, fresh mint, hash brown potatoes
CLASSIC EGGS BENNY 16 farm fresh poached eggs, imported Levoni ham, toasted English muffin, fresh house-made hollandaise sauce, hash brown potatoes
MAINE LOBSTER BENEDICT 44 JUMBO LUMP CRAB CAKE BENEDICT 39
SEAFOOD CROQUE MADAME SANDWICH 28 Gulf shrimp, Maine bay scallops Emmentaler Swiss & Vermont Cheddar mornay sauce, imported Levoni ham, battered brioche, sunny side up farm fresh egg
BRUNCH PLATTER 16 two farm fresh eggs any style, breakfast meat, home fried potatoes, and toast
STEAK FRITES & EGGS 29 grilled prime NY strip steak, sliced over Parmesan truffle home fries with onion strings, topped with a garlic-pecorino chimichurri, farm fresh sunny side up egg
CHESAPEAKE BAY CRAB OMELET 22 jumbo lump Maryland crab, sautéed spinach, garlic, chili peppers, blistered baby heirloom tomatoes, Vermont cheddar, chives, hash browns, dressed champagne vinaigrette baby greens
CHALLAH FRENCH TOAST 14 Challah bread dipped in cinnamon, Madagascar vanilla bean, honey, and orange custard, with maple syrup, honey-jalapeno butter, powdered sugar

SANDWICHES

CHESTER BRUNCH BURGER* 19 fresh ground short rib & brisket blend, Cooper Sharp American, roasted tomato-Vidalia onion bacon jam, fried egg, sausage patty, toasted salt & pepper sesame seed bun, sea salt fries
MAINE LOBSTER ROLL 34 hand-picked Maine lobster, lite herb mayo, lemon, Boston bibb lettuce, split top butter toasted roll, Asian cabbage slaw, sea salt fries
CRISPY BUTTERMILK CHICKEN SANDWICH 16 pickle brined, fresh herb buttermilk marinated free range chicken breast, double battered and fried, lite chili glazed, lettuce, tomato, pickles, Ranch dressing, toasted salt & pepper bun, salted fries
CRAB CAKE SANDWICH 24 our signature fresh jumbo lump crab cake, Maryland style imperial sauce, house-made remoulade, toasted potato bun, shredded lettuce, tomato, pickle, served with salted fries

SIDES

NEVA’S AU GRATIN POTATOES 8	FARM FRESH EGG ANY STYLE 2
HOME FRIED POTATOES 5 with caramelized onions & peppers	TOAST -OR- ENGLISH MUFFIN 5 multi-grain or white toast, served with honey jalapeño butter & jam
APPLEWOOD SMOKED BACON 5	RAPA SCRAPPLE 5
HOUSE-MADE WAFFLE 5 with butter & maple syrup	SEA SALTED FRIES 5
	SAUSAGE LINKS 6
	DAILY SEASONAL VEGGIE 8

**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.*



WINE

BUBBLES

	gl / btl
TENUTA, SANT'ANNA, 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	gl / btl
BLOCK NINE ‘CAIDEN’S VINEYARDS’, CALIFORNIA	14/48
DECOY LIMITED, ALEXANDER VALLEY	17/65
WHITEHALL LANE, ‘RASSI’, SONOMA VALLEY	78
TRUCHARD, CARNEROS	85
ORIN SWIFT PALERMO, NAPA VALLEY	99
NEAL FAMILY VINEYARDS, NAPA VALLEY	125
SHAFER ‘TD-9’, NAPA VALLEY	160
TURKS HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121
NICKEL & NICKEL “JOHN C. SULLENGER VINEYARD, OAKVILLE	250

MERLOT	
PEIRANO, ‘SIX CLONES’, LODI	14/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82

PINOT NOIR	
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUE MYTH, SAN LUIS OBISPO COAST	13/52
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	
KAIKEN, ‘ESTATE’, MALBEC, MENDOZA	15/56
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
RIDGE, LYTTON SPRINGS, DRY CREEK VALLEY	85

WHITE

CHARDONNAY	gl / btl
DECOY, CALIFORNIA	14/47
SIDURI, SONOMA COAST	18/65
R FIVE CHARDONNAY, DRY CREEK VALLEY	22/79
BELLE GLOS, 'GLASIR HOLT', SANTA RITA HILLS	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
WILLIAMS SELYEM, ‘ESTATE’, RUSSIAN RIVER VALLEY	120
FAR NIENTE, NAPA VALLEY	125
SHAFER, ‘RED SHOULDER RANCH’, CARNEROS	141
STAGLIN, ‘SALUS’, NAPA VALLEY	149

SAUVIGNON BLANC	
JUGGERNAUT, MARLBOROUGH	13/52
NAIA, S’NAIA, RUEDA, SPAIN	15/58
TURKS HEAD, EXPOSITION EAST, SONOMA VALLEY	18/66
GHOST BLOCK, ‘MORGAAN LEE’, YOUNTVILLE	70
WHITEHALL LANE, RUTHERFORD	78
SALVESTRIN, ‘LEBLANC CRYSTAL SPRINGS VINEYARD’, ST. HELENA	97
GROTH, ‘ESTATE’, OAKVILLE	125

OTHER WHITES	
BODEGAS VINA NORA NORA, ALBARIÑO, RIAS BAIXAS, SPAIN	14/49
MASSICAN, ‘ANNIA’, CALIFORNIA	75
ST. SUPREY ‘VIRTU’ NAPA VALLEY	89
ASHES & DIAMONDS, ‘BLANC’, NAPA VALLEY	105

RIESLING	
URBAN, MOSEL, GERMANY	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
JOHN DAPETROSINO, TERRE SICILIANE, PINOT GRIGIO	55
TORRE ROSAZZA, FRIULI COLLI ORIENTALI, FRIULANO, ITALY	68
JERMANN, FRIULI-VENEZIA GIULIA, ITALY	70
J VINEYARDS, ESTATE, RUSSIAN RIVER VALLEY, PINOT GRIS	75

ROSÉ/ORANGE	
LA JOLIE FLEUR, PROVENCE, FRANCE	12/49
GERARD BERTRAND “ORANGE GOLD”, FRANCE	14/60
SONOMA-CUTRER, ROSE OF PINOT NOIR, RUSSIAN RIVER VALLEY	60

BRUNCH COCKTAILS

BLOODY MARY 16 House-made WCSK Bloody Mix, New Amsterdam Hot Ones Vodka	TROPICAL 75 17 Bacardi, Honey-Vanilla Simple, Yuzu, Prosecco
BRUNCH PUNCH 16 Bulltown Vodka, Pineapple & Orange, Strawberry Simple, Mint, Prosecco	NEWER FASHIONED 17 Bacon Fat Washed Resurgent Bourbon, Maple Syrup, Plum & Orange Bitters
THE PALOMA 16 Sauza Blanco, St. Germain, Cointreau, Agave, Grapefruit, Lime	MIMOSA 12 Orange or Grapefruit
THE TOMATINI 17 Revivalist Gin,Vermouth, Tomato, Balsamic Vin, Simple, Basil	BELLINI 12 Peach or Mango

BEER

DRAFT

DEWEY BEER CO. ANCHORSIDE ipa - hazy	9	DOWNEAST PEACH MANGO cider	8
ATHLETIC RUN WILD (N/A) non-alcoholic ipa	6	MICHELOB ULTRA light lager	6
DOGFISH HEAD 60 MINUTE american ipa	8	MILLER LITE light lager	6
LEVANTE BLANC CANVAS wheat beer - witbier	7	TIRED HANDS TRENDLER kolsch	7
LEVANTE CRAFT PILSNER pilsner	7	VICTORY PEACH PIER shandy - radler	7

BOTTLES + CANS

ATHLETIC FREE WAVE (N/A) non-alcoholic ipa	6	DEWEY BEER CO. ANCHORSIDE ipa - hazy	6
BUDWEISER lager	5	DOGFISH HEAD CITRUS SQUALL	6
BUDLIGHT light lager	5	LEVANTE CLOUDY & CUMBERSOME ipa - n.e. / hazy	8
COORS LIGHT light lager	5	MOTHER EARTH CALI CREAMIN’ cream ale	8
CORONA EXTRA lager	6	STIEGL-RADLER GRAPEFRUIT fruit beer	8
GUINNESS stout	7	TIRED HANDS WATERMELON MILKSHAKE ipa - milkshake	9
HEINEKEN pale lager	6	TIRED HANDS ALIEN CHURCH ipa - n.e./hazy	9
MICHELOB ULTRA light lager	5	STATESIDE HARD SELTZER ask your server for today’s selections	9
MILLER LITE light lager	5	SURFSIDE HARD SELTZER ask your server for today’s selections	9
STELLA ARTOIS pale lager	6		
YUENGLING amber lager	5		

SAKE

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

MOCKTAILS

CITRUS FIZZ 8 Sparkling Grapefruit, Lemon, Lime, Orange	FLORAL REFRESHER 8 Sparkling Water, Hibiscus Simple, Cranberry, Pomegranate	FLY ME TO THE MOON 8 Sparkling Apple Cider, Butterfly Pea Simple, Mango, Yuzu
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BEVERAGES

BOYLAN SPARKLING LEMONADE • 12 OZ. BOTTLE	5
MAINE ROOT BEER • 12 OZ. BOTTLE	5

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39 E Gay Street • West Chester, PA 19380

484-630-2980 • weseafoodkitchen.com