

DINNER MENU

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



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

COLD BAR

TUNA POKE* fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette	19
CHILLED COLOSSAL SHRIMP GF (4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce	23
CHESAPEAKE JUMBO LUMP CRAB COCKTAIL GF fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce	28
CHILLED SPLIT MAINE LOBSTER GF fresh steamed & chilled half of a 1.5 lb. lobster, drawn butter, lemon	26

CHILLED SEAFOOD TOWER* 95 GF 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	OYSTERS ON THE HALF SHELL* fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon GF half dozen • 21 full dozen • 39
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APPETIZERS

HOUSE CUT FRESH POTATO CHIPS & DIP GF sea salt, fresh blended caramelized Vidalia onion dip, chives	12
ROASTED PARMESAN GARLIC-HERB OYSTERS GF baked oysters on the half shell, garlic-herb butter, lemon, Pecorino Romano, Parmesan Reggiano, Basil-Calabrian chili crumb topping	21
BAKED CRAB & SPINACH ARTICHOKE DIP GF ** fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, toasted focaccia	18
BAJA CRISPY FISH SLIDERS (3) fresh striped bass, Hawaiian sweet bread, aji amarillo aioli, pickle, Asian slaw	19
BOUCHOT MUSSELS DIABLO GF ** Fresno peppers, shallots, garlic wine, spicy tomato broth, toasted focaccia	18
NORTH ATLANTIC CALAMARI FRITTI fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon	17
STICKY THAI CARAMEL WINGS Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, chopped peanuts, cilantro	13
HAND BREADED CHICKEN TENDERS buttermilk, seasoned flour, house made honey mustard sauce	13
MUSHROOM TOAST smoked Gouda, Emmentaler Swiss, Applewood smoked bacon, rosemary, toasted focaccia	14
SPICY SALMON GF ** 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	
TRUFFLE KALE SALAD GF 11 baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette	
CAESAR GF ** 12 romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing	

ARUGULA SALAD GF 13 baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette	
CHESTER WEDGE GF ** 12 Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, chives, buttermilk ranch	
HARVEST BOUNTY GF ** 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	

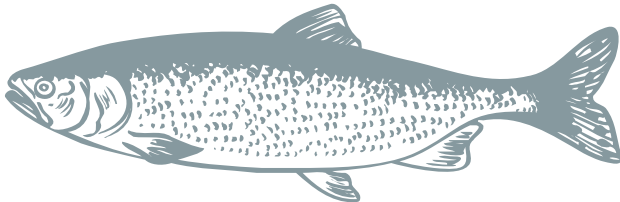
Add to any salad | **CHICKEN** +9 • **SHRIMP** +11
CRAB CAKE +24 • **LOBSTER SALAD** +28
SALMON +24 • **TUNA** 24 • **LUMP CRAB** +24
GF All proteins are gluten free except crab cakes.

SPECIALTIES

CHESAPEAKE CRAB CAKES 42 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 35 fresh picked Maine lobster, calabrian chili cream, Parmesan Reggiano	
CIOPPINO 37 fresh fish, Gulf shrimp, scallops, clams, mussels, capellini, tomato-garlic wine broth, Parmesan-Reggiano toasted garlic-herb foccacia	
MARINATED ROASTED AIRLINE CHICKEN BREAST GF 26 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* GF 43 8 oz. center cut prime beef tenderloin, cognac peppercorn sauce, roasted garlic-herb butter, seasonal vegetable, roasted baby Yukon gold potatoes	
MAINE LOBSTER BLT 35 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 35 hand picked Maine lobster, lite herb mayo, lemon Boston bibb lettuce, split top butter toasted roll, Asian cabbage slaw, sea salt fries	
CHESTER CHEESEBURGER* 18 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	

SIDES

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



WC | seafood kitchen

GF GLUTEN FREE

**Menu item needs to be modified to be made gluten free.

*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

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
GRAND SPOSATO, PREMIUM RESERVE, MENDOZA, ARGENTINA, MALBEC.....	90

ZINFANDEL

LEGEND, PASO ROBLES	58
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WHITE

CHARDONNAY

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

COCKTAILS

INDIGO CLUB 17 Empress Gin, Vermouth, Raspberry Simple, Yuzu, Egg White	THE HUGO 16 St. Germain Elderflower, Fresh Lemon, Prosecco, Mint
SILVER SPRITZ 16 Bulltown Vodka, Aperol, Orgeat, Orange, Brut	MANGO MARGARITA 15 Sauza Blanco, Triple Sec, Agave, Mango, Lime
SALT AIRE 14 Bulltown Vodka, Lime, Cucumber, Orange Bitters, Club Soda	SPICY MARGARITA 15 Sauza Reposado, Montelobos, Cointreau, Agave, Strawberry Simple, Lime, Tajin
ANJOU PEAR 15 Grey Goose La Poire, Pierre Ferrand Ambre, St. Germain, Simple, Lemon	REAL MARGARITA 16 Espolòn Reposado, Patron Citronage, Agave, Lemon, Lime
KENTUCKY MAPLE MANHATTAN 15 Bulliet Bourbon, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters	ESPRESSO MARTINI 16 Bulltown Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso
“NEW” FASHIONED 16 Duck Fat Washed Resurgent Bourbon, Demerara, Angostura & Orange Bitters, Smoked	PEANUT BUTTER ESPRESSO MARTINI 16 Bulltown Vodka, Skrewball Peanut Butter Whiskey, Kahlua, Mixed Nut Simple, Espresso

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 6 🌀 ipa – hazy
BUDWEISER lager	5	DOGFISH HEAD CITRUS SQUALL 6 golden ale - double
BUDLIGHT light lager	5	LEVANTE CLOUDY & CUMBERSOME 8 ipa – n.e. / hazy
COORS LIGHT light lager	5	STIEGL-RADLER GRAPEFRUIT 8 fruit beer
CORONA EXTRA lager	6	MOTHER EARTH CALI CREAMIN’ 8 cream ale
GUINNESS stout	7	TIRED HANDS WATERMELON MILKSHAKE 9 ipa – milkshake
HEINEKEN pale lager	6	TIRED HANDS ALIEN CHURCH 9 ipa – n.e./hazy
MICHELOB ULTRA light lager	5	STATESIDE HARD SELTZER 9 ask your server for today’s selections
MILLER LITE light lager	5	SURFSIDE HARD SELTZER 9 ask your server for today’s selections
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