

WC | seafood kitchen BRUNCH

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

COLD BAR

- FRESH SEAFOOD CEVICHE** 22
Gulf Coast shrimp, Maine Bay scallops, & Maryland Blue Crab, vine ripe tomato, avocado, cilantro, fresh chilis, cucumber, lime juice, Tajin, crispy tortillas
- TUNA POKE*** 19
fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette

- CHILLED COLOSSAL SHRIMP** 23
(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce
- CHESAPEAKE JUMBO LUMP CRAB COCKTAIL** 28
fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce

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** 12
sea salt, fresh blended caramelized Vidalia onion dip, chives
- CLASSIC OYSTERS ROCKEFELLER** 22
baked oysters on the half shell, baby spinach, garlic-herb butter, lemon zest, parsley, shallots, anise liqueur, parmesan herb crumb topping
- BAKED CRAB & SPINACH ARTICHOKE DIP** 18
fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, toasted focaccia

- NORTH ATLANTIC CALAMARI FRITTI** 17
fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon
- STICKY THAI CARAMEL WINGS** 15
Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, chopped peanuts, cilantro
- YOGURT PARFAIT** 18
traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb

- MAPLE SRIRACHA BRUNCH SLIDERS (3)** 15
Hawaiian sweet bread, breakfast sausage patty, cheesy scramble, Fresno peppers, hash browns, maple Sriracha glaze
- JUMBO LUMP BLUE CRAB DEVILED EGGS** 16
fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps
- AVOCADO TOAST** 16
smashed Hass avocado, dressed truffle vinaigrette micro arugula, baby heirloom tomato, toasted Italian bread, everything seasoning, chili crisp, shaved Parmesan
- ADD A FARM FRESH EGG ANY STYLE +2

SOUP + SALAD

- NEW ENGLAND CLAM CHOWDER** 11
cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
- TRUFFLE KALE SALAD** 12
baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette
- CAESAR** 13
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** 14
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
LUMP CRAB 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
pan seared beef tenderloin 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** 17
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
HOME FRIED POTATOES 5
with caramelized onions & peppers
- APPLEWOOD SMOKED BACON** 5
HOUSE-MADE WAFFLE 5
with butter & maple syrup
- FARM FRESH EGG ANY STYLE** 2
TOAST -OR- ENGLISH MUFFIN 5
multi-grain or white toast, served with honey jalapeño butter & jam
- RAPA SCRAPPLE** 5
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 foodborne illness. Please let your server know if you have any food allergies or dietary restrictions.



WINE

BUBBLES

	gl / btl
TENUTA, SANT'ANNA, PROSECCO	13/48
ROGER GOULART, 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17/68
IRIS, BRUT, WILLAMETTE VALLEY	76
DECOY, LIMITED, ROSÉ, CALIFORNIA	17/68
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	15/48
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	15/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82

PINOT NOIR

DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUE MYTH, SAN LUIS OBISPO COAST	14/52
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	15/47
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	14/52
NAIA, S'NAIA, RUEDA, SPAIN	16/58
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	15/49
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	13/45
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	13/49
GERARD BERTRAND "ORANGE GOLD", FRANCE	15/60
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

BRUNCH PUNCH 16

Bulltown Vodka, Pineapple & Orange,
Strawberry Simple, Mint, Prosecco

THE PALOMA 16

Sauza Blanco, St. Germain, Cointreau,
Agave, Grapefruit, Lime

THE TOMATINI 17

Revivalist Gin, Vermouth, Tomato,
Balsamic Vin, Simple, Basil

TROPICAL 75 17

Bacardi, Honey-Vanilla Simple,
Yuzu, Prosecco

NEWER FASHIONED 17

Bacon Fat Washed Resurgent
Bourbon, Maple Syrup,
Plum & Orange Bitters

MIMOSA 12

Orange or Grapefruit

BELLINI 12

Peach or Mango

BEER

DRAFT

DEWEY BEER CO. ANCHORSIDE
ipa - hazy

ATHLETIC RUN WILD (N/A)

non-alcoholic ipa

MICHELOB ULTRA

light lager

ESTRELLA JALISCO

premium mexican pilsner

TIRED HANDS TRENDLER

kolsch

VICTORY PEACH PIER 7

shandy - radler

LEVANTE BIRRA DI LEVANTE 7

czech style pilsner

DOWNEAST BLACKBERRY 8

cider

SOUTH COUNTY STELLAR PHASE 8

hazy pale ale

ALLAGASH WHITE 8

belgian style wheat beer

BOTTLES + CANS

ATHLETIC FREE WAVE (N/A) 6

non-alcoholic ipa

BUDWEISER 5

lager

BUDLIGHT 5

light lager

COORS LIGHT 5

light lager

CORONA EXTRA 6

lager

GUINNESS 7

stout

HEINEKEN 6

pale lager

MICHELOB ULTRA 5

light lager

MILLER LITE 5

light lager

STELLA ARTOIS 6

pale lager

YUENGLING 5

amber lager

DEWEY BEER CO. ANCHORSIDE 6

ipa - hazy

DOG FISH HEAD CITRUS SQUALL 6

golden ale - double

ESTRELLA JALISCO 6

premium mexican pilsner

LEVANTE CLOUDY & CUMBERSOME 8

ipa - n.e. / hazy

MOTHER EARTH CALI CREAMIN' 8

cream ale

STIEGL-RADLER GRAPEFRUIT 8

fruit beer

TIRED HANDS WATERMELON MILKSHAKE 9

ipa - milkshake

TIRED HANDS ALIEN CHURCH 9

ipa - n.e./hazy

STATESIDE HARD SELTZER 9

ask your server for today's selections

SURFSIDE HARD SELTZER 9

ask your server for today's selections

SAKE

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

MOCKTAILS

CITRUS FIZZ | 10

Sparkling Grapefruit,
Lemon, Lime, Orange

FLORAL REFRESHER | 10

Sparkling Water, Hibiscus
Simple, Cranberry,
Pomegranate

FLY ME TO THE MOON | 10

Sparkling Apple Cider,
Butterfly Pea Simple,
Mango, Yuzu

BEVERAGES

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

WC | seafood kitchen

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