

WC | seafood kitchen

BRUNCH

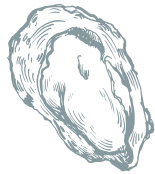
Menu served SAT • SUN 10:00 AM - 2:00 PM

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 1.5 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	15	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 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
LOCAL JERSEY TOMATO & BURRATA 16 Beef steak tomatoes, fresh basil, red onion, burrata cheese, aged balsamic reduction
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	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.

BUBBLES	gl / btl
CASA FARIVE ‘CUVÉE’ GLERA BRUT, VENETO	13/GL
ROGER GOULART, ‘GRAN RESERVA JOSEP VALLS’ CAVA, SPAIN	17/68
DECOY, LIMITED, ROSÉ, CALIFORNIA	17/68
MOET & CHANDON IMPERIAL, CHAMPAGNE 187 ML	24
MOET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29
IRIS, BRUT, WILLAMETTE VALLEY	76
J VINEYARDS, BRUT, ROSÉ, RUSSIAN RIVER VALLEY	82
GOLDENEYE, BRUT, ROSÉ, NORTH COAST	95
MOET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	130
MOET & CHANDON ‘LUMINOUS’ NECTAR IMPERIAL ROSÉ, CHAMPAGNE	190

WHITE	gl / btl
CHARDONNAY	
DECOY, CALIFORNIA	15/47
SIDURI, SONOMA COAST	18/65
BELLE GLOS, 'GLASIR HOLT', SANTA RITA HILLS	18/69
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
NICKEL & NICKEL CHARDONNAY, TRUCHARD VINEYARD, NAPA VALLEY	145
STAGLIN, ‘SALUS’, NAPA VALLEY	149
MADAME VEUVE POINT BLANC MERSAULT BURGUNDY	225

SAUVIGNON BLANC	
JUGGERNAUT, MARLBOROUGH	14/52
NAIA, S'NAIA, RUEDA, SPAIN	16/58
DIPINTI, TREVENEZIE, ITALY	17/64
GHOST BLOCK, ‘MORGAEN 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	
KARL SCHAEFER 'FUCHSMANTEL' DURKHEIM, GERMANY	89

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

RED	gl / btl
CABERNET SAUVIGNON	
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
CHATEAU GISCOURS MARGAUX BORDEAUX	190
LONG MEADOW RANCH NAPA VALLEY 1.5L	225
NICKEL & NICKEL ‘JOHN C. SULLINGER VINEYARD’, OAKVILLE	250
DUCKHORN VINEYARDS, NAPA VALLEY 1.5L	275
SALVESTRIN THREE D, NAPA VALLEY	350
PLUMPJACK RESERVE OAKVILLE, NAPA	850
BOND QUELLA, NAPA VALLEY	1100

MERLOT	
PEIRANO, ‘SIX CLONES’, LODI	15/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82
DUCKHORN THREE PALMS NAPA VALLEY	195

PINOT NOIR	
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUE MYTH, SAN LUIS OBISPO COAST	14/52
ELIZABETH ROSE, NAPA VALLEY	65
MAISON NOIR, OPP, WILLAMETTE VALLEY	68
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
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
RIDGE, LYTTON SPRINGS, DRY CREEK VALLEY	85

COCKTAILS

INDIGO CLUB 17 Empress Gin, Vermouth, Raspberry Simple, Yuzu, Egg White	THE HUGO 16 St. Germain Elderflower, Fresh Lemon, Prosecco, Mint
SILVER SPRITZ 15 Bulltown Vodka, Aperol, Orgeat, Orange, Brut	MANGO MARGARITA 16 Sauza Blanco, Triple Sec, Agave, Mango, Lime
SALT AIRE 15 Bulltown Vodka, Lime, Cucumber, Orange Bitters, Club Soda	SPICY MARGARITA 16 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 16 Ransom 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 Ransom Bourbon, Demerara, Angostura & Orange Bitters, Smoked	PEANUT BUTTER ESPRESSO MARTINI 16 Bulltown Vodka, Skrewball Peanut Butter Whiskey, Kahlua, Mixed Nut Simple, Espresso

BRUNCH COCKTAILS

BLOODY MARY 16 House-made WCSK Bloody Mix, New Amsterdam Hot Ones Vodka	MIMOSA 12 Orange or Grapefruit
	BELLINI 12 Peach or Mango

BEER

DRAFT

MILLER LITE light lager • 4.2% ABV	6	DEWEY BEER CO.  ANCHORSIDE ipa - hazy • 6.0% ABV	9
ESTRELLA JALISCO premium mexican pilsner 4.5% ABV	6	SOUTH COUNTY FESTIFALL märzen • 5.1% ABV	3
TIRED HANDS TRENDLER kolsch • 4.8% ABV	7	ALLAGASH WHITE belgian style wheat beer 5.2% ABV	8

BOTTLES + CANS

ATHLETIC LITE (N/A) non-alcoholic ipa • 0.5% ABV	6	DEWEY BEER CO.  ANCHORSIDE 6  ipa – hazy • 6.0% ABV	6
BUDWEISER lager • 5.0% ABV	5	DOGFISH HEAD CITRUS SQUALL 6 golden ale - double • 8.0% ABV	6
BUD LIGHT light lager • 4.2% ABV	5	DOGFISH HEAD WAKE UP WORLD WIDE STOUT stout - imperial/double coffee 17.0% ABV	25
COORS LIGHT light lager • 4.2% ABV	5	ESTRELLA JALISCO premium mexican pilsner 4.5% ABV	6
CORONA EXTRA lager • 4.5% ABV	6	LEVANTE CLOUDY & CUMBERSOME ipa – n.e. / hazy • 5.9% ABV	8
DOGFISH HEAD 120 MIN ipa • 15.5% ABV	25	MOTHER EARTH CALI CREAMIN' 8 cream ale • 5.0% ABV	8
GUINNESS stout • 4.2% ABV	7	TIRED HANDS WITH OMNIPOLLO DOUBLE APPLE CIDER DONUT MILKSHAKE ipa – milkshake • 9.0% ABV	9
HEINEKEN pale lager • 5.0% ABV	6	TIRED HANDS ALIEN CHURCH ipa - n.e./hazy • 7.0% ABV	9
MICHELOB ULTRA light lager • 4.2% ABV	5	STATESIDE HARD SELTZER ask your server for today's selections 4.5% ABV	9
MILLER LITE light lager • 4.2% ABV	5	SURFSIDE HARD SELTZER ask your server for today's selections 5.0% ABV	9
STELLA ARTOIS pale lager • 5.0% ABV	6		
YUENGLING amber lager • 4.5% ABV	5		

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
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BEVERAGES

MAINE ROOT BEER • 12 OZ. BOTTLE | 5