

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
- 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 SEAFOOD TOWER* 95 ^{GF}

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

OYSTERS ON THE HALF SHELL*

fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon ^{GF}



half dozen • 21
full dozen • 39

APPETIZERS

- HOUSE CUT FRESH POTATO CHIPS & DIP ^{GF}

sea salt, fresh blended caramelized Vidalia onion dip, chives

12
- SHRIMP GRATIN ROASTED GARLIC TOAST

Gulf Coast shrimp, roasted garlic spread, three cheese blend, fresh basil, toasted Italian bread

18
- BAKED STUFFED NEW ENGLAND STYLE CLAMS

Rhode Island Cherrystone Clams, garlic, white wine, leeks, fresh herbs, double smoked bacon, Pecorino Romano, brown butter panko crumb

19
- 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

15
- HAND BREADED CHICKEN TENDERS

buttermilk, seasoned flour, house made honey mustard sauce

15
- SPICY SALMON ^{GF}**

fresh Scottish salmon, spicy aioli, over crispy rice

16

SOUP + SALAD

- NEW ENGLAND CLAM CHOWDER

11

cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
- TRUFFLE KALE SALAD ^{GF}

12

baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette
- CAESAR ^{GF} **

13

romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing
- LOCAL JERSEY TOMATO & BURRATA ^{GF}

16

Beef steak tomatoes, fresh basil, red onion, burrata cheese, aged balsamic reduction
- ARUGULA SALAD ^{GF}

13

baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE ^{GF}**

14

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

SPECIALTIES

- CHESAPEAKE CRAB CAKES

28/46

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
- CRISPY CHICKEN BLT

17

sous vide, double batter free range chicken breast, Thai chili crisp aioli, melted Cooper Sharp, crispy shallots, bibb lettuce, tomato, double smoked bacon, toasted Italian bread
- 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
- 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 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*

19

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

SHAREABLE SIDES

- NEVA’S SHREDDED AU GRATIN POTATOES

9
- DAILY SEASONAL VEGGIE ^{GF}

7
- KENNETT SQUARE MUSHROOMS ^{GF}

9

roasted blend of local wild mushrooms, tossed with fresh herbs, garlic butter, & Marsala wine
- SEA SALTED FRIES ^{GF}

6
- TRUFFLE CREAMED CORN

7
- ASIAN CABBAGE SLAW

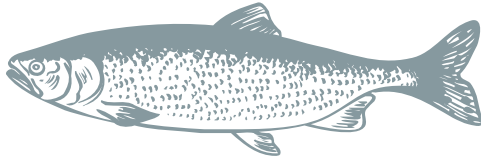
6
- ROASTED CRISPY BRUSSELS ^{GF}

9
- MAC ‘N CHEESE

14

Vermont Cheddar, Emmentaler Swiss Mornay sauce, orechiette pasta, garlic-basil crumb
- ADD FRESH PICKED MAINE LOBSTER

18



*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.

^{GF} GLUTEN FREE

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

Add to any salad | CHICKEN +9 • SHRIMP +11 • CRAB CAKE +24 • LOBSTER SALAD +28 • SALMON +24 • TUNA 24 • LUMP CRAB +24

All proteins are gluten free except crab cakes.

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

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

wc | seafood kitchen

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