

# WC | seafood kitchen BRUNCH

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

## COLD BAR

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

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|---|--|---|
| <b>HOUSE CUT FRESH POTATO CHIPS &amp; DIP</b> 12<br>sea salt, fresh blended caramelized Vidalia onion dip, chives   | <b>NORTH ATLANTIC CALAMARI FRITTI</b> 17<br>fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon     | <b>MAPLE SRIRACHA BRUNCH SLIDERS (3)</b> 15<br>Hawaiian sweet bread, breakfast sausage patty, cheesy scramble, Fresno peppers, hash browns, maple Sriracha glaze                            |
| <b>CLASSIC OYSTERS ROCKEFELLER</b> 22<br>baked oysters on the half shell, baby spinach, garlic-herb butter, lemon zest, parsley, shallots, anise liqueur, parmesan herb crumb topping | <b>STICKY THAI CARAMEL WINGS</b> 15<br>Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, chopped peanuts, cilantro | <b>JUMBO LUMP BLUE CRAB DEVILED EGGS</b> 16<br>fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps  |
| <b>BAKED CRAB &amp; SPINACH ARTICHOKE DIP</b> 18<br>fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, toasted focaccia  | <b>YOGURT PARFAIT</b> 18<br>traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb                        | <b>AVOCADO TOAST</b> 16<br>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
- APPLE BRUSSELS SALAD 15**  
Shaved brussels, arugula, red cabbage, Honeycrisp apples, pomegranate arils, toffee pecans, Parmesan Reggiano, apple cider vinaigrette

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-jalapeño 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
- 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-jalapeño 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

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



# BUBBLES

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
FAR NIENTE, NAPA VALLEY	125
SHAHER, '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
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## 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
SHAHER '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, Pasteurized Egg White\*

## SILVER SPRITZ | 15

Bulltown Vodka, Aperol, Orgeat, Orange, Brut

## SALT AIRE | 15

Bulltown Vodka, Lime, Cucumber, Orange Bitters, Club Soda

## ANJOU PEAR | 15

Grey Goose La Poire, Pierre Ferrand Ambre, St. Germain, Simple, Lemon

## KENTUCKY MAPLE MANHATTAN | 16

Ransom Bourbon, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters

## "NEW" FASHIONED | 16

Ransom Bourbon, Demerara, Angostura & Orange Bitters, Smoked

## THE HUGO | 16

St. Germain Elderflower, Fresh Lemon, Prosecco, Mint

## SPICY MAPLE MARGARITA | 16

Espolon Reposado, Montelobos Mezcal, Spicy Maple Chipotle Syrup, Lime, Cointreau

## MA'S APPLE PIE | 16

Espolon Blanco, Honeycrisp Apples, Nutmeg, Roasted Walnuts, Cinnamon, Graham, Caramel Apple rim

## ESPRESSO MARTINI | 16

Bulltown Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

## Holiday Cocktails

### CHRISTMA-POLITAN | 17

Grey Goose Vodka, Elderflower, House Made Spiced Cranberry Syrup, Fresh Lime, Dry Vermouth, Absinthe Rinse

### SOUR GRINCH | 17

Midori, Skyy Vodka, Fresh Lemon, Fresh Lime

### SPICED CRANBERRY MARGARITA | 17

Espolon, Spiced Cranberry Syrup, Elderflower Liqueur, Cointreau, Lime

### ESPRESSO MARTINI EGG NOG | 17

Pierre Ferrand Ambre Cognac, Fresh Espresso, House Made Egg Nog

# 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

**ESTRELLA JALISCO**  
premium mexican pilsner  
4.5% ABV

**LEVANTE CLOUDY & CUMBERSOME**  
ipa - hazy • 5.9% ABV

**DEWEY BEER CO. ANCHORSIDE**  
ipa - hazy • 6.0% ABV

**ALLAGASH WHITE**  
belgian style wheat beer  
5.2% ABV

## BOTTLES + CANS

**ATHLETIC LITE (N/A)**  
non-alcoholic ipa • 0.5% ABV

**BUDWEISER**  
lager • 5.0% ABV

**BUD LIGHT**  
light lager • 4.2% ABV

**COORS LIGHT**  
light lager • 4.2% ABV

**CORONA EXTRA**  
lager • 4.5% ABV

**DOGFISH HEAD 120 MIN**  
ipa • 15.5% ABV

**GUINNESS**  
stout • 4.2% ABV

**HEINEKEN**  
pale lager • 5.0% ABV

**MICHELOB ULTRA**  
light lager • 4.2% ABV

**MILLER LITE**  
light lager • 4.2% ABV

**STELLA ARTOIS**  
pale lager • 5.0% ABV

**YUENGLING**  
amber lager • 4.5% ABV

**DOGFISH HEAD CITRUS SQUALL**  
golden ale - double • 8.0% ABV

**DOGFISH HEAD WAKE UP WORLD WIDE STOUT**  
stout - imperial/double coffee  
17.0% ABV

**TIRED HANDS WITH OMNIPOLLO DOUBLE APPLE CIDER DONUT MILKSHAKE**  
ipa - milkshake • 9.0% ABV

**TIRED HANDS ALIEN CHURCH**  
ipa - n.e./hazy • 7.0% ABV

**STATESIDE HARD SELTZER**  
ask your server for today's selections  
4.5% ABV

**SURFSIDE HARD SELTZER**  
ask your server for today's selections  
5.0% ABV

# 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

MAINE ROOT BEER • 12 OZ. BOTTLE | 5

WC | seafood kitchen

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