

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 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** 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, tri-colored tortilla chips

- 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
- 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

- 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.



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

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
SHAFFER, '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

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
SHAFFER '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. SULLENGER 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*

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

RUNWAY 322 | 16

Wild Turkey 101, Averna, Aperol, Lemon

WINTER SPICED NEGRONI | 16

Tanquery, Winter Spice Infused Campari & Carpano Antica

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	ALLAGASH WHITE belgian style wheat beer 5.2% ABV	8
LEVANTE CLOUDY & CUMBERSOME ipa - hazy • 5.9% ABV	9		

BOTTLES + CANS

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

BEVERAGES

MAINE ROOT BEER • 12 OZ. BOTTLE | 5

WCSK | seafood kitchen

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