

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*** 19
fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette
- CHILLED COLOSSAL SHRIMP GF** 23
(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce
- CHESAPEAKE JUMBO LUMP CRAB COCKTAIL GF** 28
fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce
- 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

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

- BEEF CARPACCIO** 17
thinly sliced angus beef tenderloin, espresso black garlic crema, pickled shallots, crispy leeks, micro arugula, sea salt, truffle oil, shaved Parmesan Reggiano, garlic crostini
- HOUSE CUT FRESH POTATO CHIPS & DIP GF** 12
sea salt, fresh blended caramelized Vidalia onion dip, chives
- SEARED BLACKENED AHI TUNA CRISPS** 17
wonton chips, chili crisp aioli, Wakame seaweed salad, cucumber, scallion, ginger-soy vinaigrette, sushi sauce, Sriracha aioli
- BAKED STUFFED NEW ENGLAND STYLE CLAMS** 19
Rhode Island Cherrystone Clams, garlic, white wine, leeks, fresh herbs, double smoked bacon, Pecorino Romano, brown butter panko crumbs
- CRISPY FIRECRACKER SHRIMP** 16
Gulf Coast shrimp, buttermilk, seasoned flour, chili-garlic sauce, Thai-chili aioli, scallions, toasted sesame seeds, Fresno peppers, micro cilantro
- ROASTED PARMESAN GARLIC-HERB OYSTERS GF** 21
baked oysters on the half shell, garlic-herb butter, lemon, Pecorino Romano, Parmesan Reggiano, Basil-Calabrian chili crumb topping
- BAKED CRAB & SPINACH ARTICHOKE DIP GF**** 18
fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, tri-colored tortilla chips
- BAJA CRISPY FISH SLIDERS (3)** 19
fresh striped bass, Hawaiian sweet bread, aji amarillo aioli, pickle, Asian slaw
- BOUCHOT MUSSELS DIABLO GF**** 18
Fresno peppers, shallots, garlic wine, spicy tomato broth, 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
- HAND BREADED CHICKEN TENDERS** 15
buttermilk, seasoned flour, house made honey mustard sauce
- SPICY SALMON GF**** 16
fresh Scottish salmon, spicy aioli, over crispy rice

SOUP + SALAD

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

All salad proteins are gluten free *except* crab cakes.

- 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
- APPLE BRUSSELS SALAD GF** 15
Shaved brussels, arugula, red cabbage, Honeycrisp apples, pomegranate arils, toffee pecans, Parmesan Reggiano, apple cider vinaigrette
- 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 focaccia
- 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
with bacon
- 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.

WC | seafood kitchen

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
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
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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
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. 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

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

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

DOG FISH 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

BOTTLES + CANS

STELLA ARTOIS
pale lager • 5.0% ABV

YUENGLING
amber lager • 4.5% ABV

DOG FISH HEAD CITRUS SQUALL
golden ale - double • 8.0% ABV

DOG FISH 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