

# 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

<b>CHARDONNAY</b>	
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
CLOUDY BAY, TE KOKO VINEYARD, NEW ZEALAND .....	140

## OTHER WHITES

BODEGAS VINA NORA NORA, ALBARIÑO, RIAS BAIXAS, SPAIN .....	15/49
SPOSATO FAMILY VINEYARDS FRESH BLEND, ARGENTINA.....	15/49
MASSICAN, 'ANNIA', CALIFORNIA .....	75
HARTFORD COURT, ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY .....	85
ST. SUPREY 'VIRTU', NAPA VALLEY .....	89
ASHES & DIAMONDS, 'BLANC', NAPA VALLEY .....	105

## RIESLING

KARL SCHAEFER 'FUCHSMANTEL' DURKHEIM, GERMANY .....	8
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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

# 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
CAYMUS VINEYARDS, CALIFORNIA .....	149
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
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA .....	95
THE SHEPHERD, ESTATE RED, CARNEROS .....	125
ST. SUPREY, 'ELU', NAPA VALLEY .....	145
SPOSATO FAMILY VINEYARDS, SABIA SAVIA, ARGENTINA .....	149
VÉRITÉ, LA JOIE, SONOMA COUNTY .....	305
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**  
Duck Fat Washed 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**  
Tanquary, Winter Spice Infused Campari & Carpano Antica

## Girl Scout Cookie Cocktails

**THE LEMONADE | 17**  
Skyy Vodka, House Made Lemon Crème, Fiorito Limoncello, Demerara Syrup, Egg White

**THE ADVENTUREFUL | 17**  
Vanilla Vodka, Chocolate Liqueur, House Made Toffee-Vanilla Syrup, Chocolate Bitters, Topped with House Made Chocolate Whipped Foam

**THE CARAMEL DELITE | 17**  
Skyy Vodka, Coffee Liqueur, House Made Coconut Syrup, Fresh Espresso, and Chocolate Bitters

**THE THIN MINT | 17**  
Dark Crème de Cacao, Crème de Menthe, and House Made Vanilla Syrup

**THE TAGALONG | 17**  
Peanut-Washed Ransom Bourbon, Demerara Syrup, and Chocolate Bitters

# 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** 6  
light lager • 4.2% ABV

**ESTRELLA JALISCO** 6  
premium mexican pilsner 4.5% ABV

**LEVANTE CLOUDY & CUMBERSOME** 9  
ipa - hazy • 5.9% ABV

**DEWEY BEER CO. ANCHORSIDE** 9  
ipa - hazy • 6.0% ABV

**ALLAGASH WHITE** 8  
belgian style wheat beer 5.2% ABV

**ATHLETIC LITE (N/A)** 6  
non-alcoholic ipa • 0.5% ABV

**BUDWEISER** 5  
lager • 5.0% ABV

**BUD LIGHT** 5  
light lager • 4.2% ABV

**COORS LIGHT** 5  
light lager • 4.2% ABV

**CORONA EXTRA** 6  
lager • 4.5% ABV

**DOGFISH HEAD 120 MIN** 25  
ipa • 15.5% ABV

**GUINNESS** 7  
stout • 4.2% ABV

**HEINEKEN** 6  
pale lager • 5.0% ABV

**MICHELOB ULTRA** 5  
light lager • 4.2% ABV

## BOTTLES + CANS

**MILLER LITE** 5  
light lager • 4.2% ABV

**STELLA ARTOIS** 6  
pale lager • 5.0% ABV

**YUENGLING** 5  
amber lager • 4.5% ABV

**DOGFISH HEAD CITRUS SQUALL** 6  
golden ale - double • 8.0% ABV

**DOGFISH HEAD WAKE UP WORLD WIDE STOUT** 25  
stout - imperial/double coffee 17.0% ABV

**TIRED HANDS ALIEN CHURCH** 9  
ipa - n.e./hazy • 7.0% ABV

**STATESIDE HARD SELTZER** 9  
ask your server for today's selections 4.5% ABV

**SURFSIDE HARD SELTZER** 9  
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

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