

# WC | seafood kitchen BRUNCH

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

## COLD BAR

### 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

### TUNA POKE\*

fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette

22

### CHILLED COLOSSAL SHRIMP

(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce

23

### CHESAPEAKE JUMBO LUMP CRAB COCKTAIL

fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce

28

### 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

sea salt, fresh blended caramelized Vidalia onion dip, chives

12

### NORTH ATLANTIC CALAMARI FRITTI

fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon

17

### SMOKED CHILI PEPPER

### BONELESS CHICKEN BITES

crispy chicken tenders, smoky chipotle-ancho chili sauce, lime-cilantro avocado aioli

15

### ROASTED PARMESAN GARLIC-HERB OYSTERS

baked oysters on the half shell, garlic-herb butter, lemon, pecorino romano, Parmesan reggiano, Calabrian chili-basil crumb

22

### FRESH FRUIT & CHANTILLY CREAM

blend of fresh strawberries, blueberries, blackberries & fresh whipped cream with vanilla wafers

12

### JUMBO LUMP BLUE CRAB DEVILED EGGS

fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps

16

### BAKED CRAB & SPINACH ARTICHOKE DIP

fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, tri-colored tortilla chips

18

### YOGURT PARFAIT

traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb

18

### AVOCADO TOAST

smashed Hass avocado, dressed truffle vinaigrette micro arugula, baby heirloom tomato, toasted Italian bread, everything seasoning, chili crisp, shaved Parmesan

16

ADD A FARM FRESH EGG ANY STYLE +2

## SOUP + SALAD

### NEW ENGLAND CLAM CHOWDER

cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs

### TRUFFLE KALE SALAD

baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette

### CAESAR

romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing

### ARUGULA SALAD

baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette

### CHESTER WEDGE

Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, cucumbers, chives, buttermilk ranch

### HARVEST BOUNTY

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

Shaved brussels, arugula, red cabbage, Honeycrisp apples, pomegranate arils, toffee pecans, Parmesan Reggiano, apple cider vinaigrette

## BRUNCH

### SWEET & SPICY FRIED CHICKEN & WAFFLES

Belgian waffle, honey butter, maple-Sriracha glazed boneless crispy chicken, bacon, and scallions

### LEMON RICOTTA PANCAKES

whipped ricotta, lemon zest, Chantilly cream, fresh seasonal berries, pure Pennsylvania maple syrup, fresh mint

### CLASSIC EGGS BENNY

farm fresh poached eggs, imported Levoni ham, toasted English muffin, fresh house-made hollandaise sauce, hash brown potatoes

### MAINE LOBSTER BENEDICT

LUMP CRAB BENEDICT

### BRUNCH PLATTER

two farm fresh eggs any style, breakfast meat, home fried potatoes, and toast

### NEW ORLEANS STYLE CAJUN SHRIMP & CHEESY STONE GROUND GRITS

jumbo Gulf coast shrimp, double smoked bacon, cherry tomato, peppers, green onion, gruyere, cheddar, and fontina cheese

### STEAK FRITES & EGGS

pan seared sliced 12 oz. prime grade NY strip steak, truffle-Parmesan Belgian fries, farm fresh sunny side up egg

### CHESAPEAKE BAY CRAB OMELET

jumbo lump Maryland crab, sautéed spinach, garlic, chili peppers, blistered baby heirloom tomatoes, Vermont cheddar, chives, hash browns, dressed champagne vinaigrette baby greens

### CANNOLI STYLE FRENCH TOAST

brioche dipped in cinnamon, Madagascar vanilla bean and egg, pan seared, layered between cannoli cream, and topped with honey butter, maple syrup & cannoli crumble

### NUTELLA BELGIAN WAFFLES

honey butter, fresh strawberries, blueberries, blackberries, Nutella drizzle, and Chantilly cream

## SANDWICHES

### DELCO BREAKFAST SAMMY

toasted Thomas' English muffin, melted Cooper sharp, farm fresh fried egg your way, hash browns, and your choice of sausage patty, scrapple or bacon

### CHESTER BRUNCH BURGER\*

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

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

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

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

### FRESH FRUIT

8

### HASH BROWN POTATOES

7

with caramelized onions & peppers

### APPLEWOOD SMOKED BACON

7

honey butter & maple syrup

### FARM FRESH EGG ANY STYLE

3

### TOAST -OR- ENGLISH MUFFIN

5

multi-grain or white toast, served with honey jalapeño butter & jam

### RAPA SCRAPPLE

7

### SEA SALTED FRIES

6

### SAUSAGE LINKS

7

### DAILY SEASONAL VEGGIE

8

Add to any salad | CHICKEN +8 • SHRIMP +9  
CRAB CAKE +MP • LOBSTER SALAD +MP  
FRESH FISH +MP

\*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
PLUMBJACK, '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
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	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

# 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
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
PLUMBJACK 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

**THE KITCHEN SPRITZ** | 17  
Grey Goose Berry Rouge, Berry Lemonade, Soda Water, Strawberry Garnish

**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  
Tanquery, 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

**GUINNESS** 8  
stout • 4.2% 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

## BOTTLES + CANS

**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

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

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

**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

WCSK | seafood kitchen

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