

## 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** <sup>GF</sup> 23  
(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce
- CHESAPEAKE JUMBO LUMP CRAB COCKTAIL** <sup>GF</sup> 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 <sup>GF</sup>

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 <sup>GF</sup>



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** <sup>GF</sup> 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** <sup>GF</sup> 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** <sup>GF</sup>\*\* 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** <sup>GF</sup>\*\* 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** <sup>GF</sup>\*\* 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** <sup>GF</sup> 12  
baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette
- CAESAR** <sup>GF</sup>\*\* 13  
romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing
- APPLE BRUSSELS SALAD** <sup>GF</sup> 15  
Shaved brussels, arugula, red cabbage, Honeycrisp apples, pomegranate arils, toffee pecans, Parmesan Reggiano, apple cider vinaigrette
- ARUGULA SALAD** <sup>GF</sup> 13  
baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE** <sup>GF</sup>\*\* 14  
Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, chives, buttermilk ranch
- HARVEST BOUNTY** <sup>GF</sup>\*\* 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** <sup>GF</sup> 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\*** <sup>GF</sup> 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** <sup>GF</sup> 7
- KENNETT SQUARE MUSHROOMS** <sup>GF</sup> 9  
roasted blend of local wild mushrooms, tossed with fresh herbs, garlic butter, & Marsala wine
- SEA SALTED FRIES** <sup>GF</sup> 6
- TRUFFLE CREAMED CORN** 7
- ASIAN CABBAGE SLAW** 6
- ROASTED CRISPY BRUSSELS** <sup>GF</sup> 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.

<sup>GF</sup> 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
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**  
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, Demarara Syrup, and Chocolate Bitters

# 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

## 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

**GUINNESS** 7  
stout • 4.2% 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

# BEVERAGES

MAINE ROOT BEER • 12 OZ. BOTTLE | 5

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