

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} MP
fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce
- FRESH SEAFOOD CEVICHE** 23
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 • 22
full dozen • 39

APPETIZERS

- BEEF CARPACCIO** 18
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} 13
sea salt, fresh blended caramelized Vidalia onion dip, chives
- SEARED BLACKENED AHI TUNA CRISPS** 18
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, fresno & serrano peppers, Pecorino Romano, brown butter panko crumbs
- CRISPY FIRECRACKER SHRIMP** 17
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** 16
Thai seasoned dry rub, slow roasted, battered & fried, savory sticky caramel sauce, Thai fish sauce, chopped peanuts, cilantro
- HAND BREADED CHICKEN TENDERS** 16
buttermilk, seasoned flour, house made honey mustard sauce
- SPICY SALMON** ^{GF}** 17
fresh Scottish salmon, spicy aioli, eel sauce, 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.

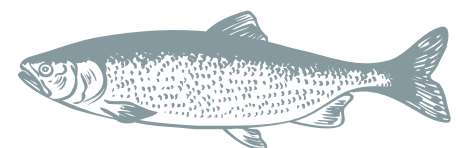
- NEW ENGLAND CLAM CHOWDER** 11
cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
- TRUFFLE KALE SALAD** ^{GF} 13
baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette
- CAESAR** ^{GF}** 14
romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar 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} 14
baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE** ^{GF}** 15
Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, cucumbers, 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** 29/46
jumbo lump crab, Maryland style imperial sauce, house-made remoulade, grilled asparagus, roasted baby Yukon gold potatoes
- JUMBO FRIED SHRIMP** 29
hand breaded Gulf coast U-15 shrimp, cocktail sauce, remoulade, Asian slaw, sea salt fries
- CRISPY CHICKEN BLT** 18
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** MP
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} 28
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** MP
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

WINE LIST

COCKTAILS

BUBBLES

| | |
|---|-------|
| CASA FARIVE 'CUVÉE' GLERA BRUT, VENETO | 13/gl |
| ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN | 17/68 |
| IRIS, BRUT, WILLAMETTE VALLEY | 76 |
| J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY | 82 |
| GOLDENEYE, BRUT ROSÉ, NORTH COAST | 95 |
| DECOY, LIMITED, ROSÉ, CALIFORNIA | 17/68 |
| MOET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE | 130 |
| MOET & CHANDON IMPERIAL, CHAMPAGNE 187 ML | 24 |
| MOET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML | 29 |
| MOET & CHANDON 'LUMINOUS' NECTAR IMPERIAL ROSÉ, CHAMPAGNE | 190 |

PINOT GRIGIO / PINOT GRIS

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|---|-------|
| CIELO, DELLE VENEZIE, ITALY, PINOT GRIGIO | 13/45 |
| JOHN DAPETROSINO, TERRE SICILIANE, PINOT GRIGIO | 55 |
| TORRE ROSAZZA, FRIULI COLLI ORIENTALI, FRIULANO | 68 |
| JERMANN, FRIULI-VENEZIA GIULIA, ITALY | 70 |
| J VINEYARDS, ESTATE, RUSSIAN RIVER VALLEY, PINOT GRIS | 75 |

SAUVIGNON BLANC

| | |
|--|-------|
| JUGGERNAUT, MARLBOROUGH | 14/52 |
| DOMAINE DES CHEZELLES, TOURAINE, LOIRE VALLEY, FRANCE | 16/62 |
| THE SHEPHERD, CARNEROS, NAPA VALLEY | 18/67 |
| GHOST BLOCK 'MORGAEN LEE', YOUNTVILLE | 70 |
| WHITEHALL LANE, RUTHERFORD | 78 |
| SALVESTRIN 'LE BLANC CRYSTAL SPRINGS VINEYARD', ST. HELENA | 97 |
| GROTH 'ESTATE', OAKVILLE | 125 |
| CLOUDY BAY TE KOKO VINEYARD, NEW ZEALAND | 140 |

OTHER WHITES

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| PAOLO E NOEMIA D'AMICO 'SEIANO' BIANCO | 14/52 |
| LAGARDE INDRA, ALBARIÑO, RIAS BAIXAS, SPAIN | 15/65 |
| 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

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| KARL SCHAEFER 'FUCHSMANTEL', DURKHEIM, GERMANY | 89 |
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ROSÉ / ORANGE

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|---|-------|
| DOMAINE GUILLAMAN, COTES DE GASCOGNE ROSÉ, FRANCE | 14/53 |
| GERARD BERTRAND "ORANGE GOLD", FRANCE | 15/60 |

CHARDONNAY

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| SYLVAIN DEBORD, COTEAUX BOURGUIGNONS, BURGUNDY, FRANCE | 21/74 |
| PETER ZEMMER, ALTO ADIGE, ITALY | 19/69 |
| PONZI 'LAURELWOOD', WILLAMETTE VALLEY | 79 |
| STAGS' LEAP WINERY, NAPA VALLEY | 62 |
| DECOY, CALIFORNIA | 15/47 |
| HANSEL 'ESTATE', RUSSIAN RIVER | 83 |
| CA'MOMI, NAPA VALLEY | 17/64 |
| FROG'S LEAP, NAPA VALLEY | 101 |
| ORIN SWIFT MANNEQUIN, CALIFORNIA | 92 |
| FAR NIENTE, NAPA VALLEY | 125 |
| PLUMPJACK 'RESERVE', NAPA VALLEY | 116 |
| SHAFFER 'RED SHOULDER RANCH', CARNEROS | 141 |
| NICKEL & NICKEL CHARDONNAY, TRUCHARD VINEYARD, NAPA VALLEY | 145 |
| STAGLIN 'SALUS', NAPA VALLEY | 149 |
| MADAME VEUVE POINT BLANC MEURSAULT, BURGUNDY | 225 |

PINOT NOIR

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|---|-------|
| TRUEMYTH, SAN LUIS OBISPO COAST | 14/52 |
| ELIZABETH ROSE, NAPA VALLEY | 65 |
| MAISON NOIR, OPP, WILLAMETTE VALLEY | 68 |
| DECOY, LIMITED, ALEXANDER VALLEY | 17/65 |
| 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 |

MERLOT

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|-----------------------------------|-------|
| PEIRANO 'SIX CLONES', LODI | 15/48 |
| DECOY, LIMITED, ALEXANDER VALLEY | 17/65 |
| TRUCHARD, CARNEROS | 82 |
| DUCKHORN THREE PALMS, NAPA VALLEY | 195 |

OTHER REDS

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|--|-------|
| PAOLO E NOEMIA D'AMICO 'SEIANO' ROSSO | 14/52 |
| MILL CREEK 'WATERWHEEL', DRY CREEK | 65 |
| KAIKEN 'ESTATE' MALBEC, MENDOZA | 15/56 |
| GRAND SPOSATO PREMIUM RESERVE, MENDOZA, MALBEC | 90 |
| PARADUXX, NAPA VALLEY | 95 |
| THE SHEPHERD, ESTATE RED, CARNEROS | 125 |
| ORIN SWIFT '8 YEARS IN THE DESERT', CALIFORNIA | 95 |
| ST. SUPREY 'ELU', NAPA VALLEY | 145 |
| SPOSATO FAMILY VINEYARDS, SABIA SAVIA, ARGENTINA | 149 |
| VÉRITÉ 'LA JOIE', SONOMA COUNTY | 305 |

ZINFANDEL

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| LEGEND, PASO ROBLES | 58 |
| RIDGE LYTTON SPRINGS, DRY CREEK VALLEY | 85 |

CABERNET SAUVIGNON

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| BLOCK NINE 'CAIDEN'S VINEYARDS', CALIFORNIA | 15/48 |
| DECOY LIMITED, ALEXANDER VALLEY | 17/65 |
| WHITEHALL LANE 'RASSI', SONOMA VALLEY | 78 |
| TRUCHARD, CARNEROS | 85 |
| TURK'S HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD | 121 |
| ORIN SWIFT PALERMO, NAPA VALLEY | 99 |
| NEAL FAMILY VINEYARDS, NAPA VALLEY | 125 |
| CAYMUS VINEYARDS, CALIFORNIA | 149 |
| SHAFFER 'TD-9', NAPA VALLEY | 160 |
| CHATEAU GISOURS, 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 |

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

Espolòn Reposado, Montelobos Mezcal, Spicy Maple Chipotle Syrup, Lime, Cointreau

MA'S APPLE PIE | 16

Espolòn Blanco, Honeycrisp Apples, Nutmeg, Roasted Walnuts, Cinnamon, Graham, Caramel Apple rim

Jonny's Spiked Ice

Blended Frozen Treats

WEST CHESTER LEMONADE | 16
Fresh Lemon and Lemon Infused Vodka beneath a Mountain of Kakigori Shaved Ice with Limoncello and House Lemon Cordial

Non-Alcoholic Style | 10

WHITE SANDS | 17

Coconut & Aged Rums, Fresh Pineapple, Coconut Cloud, Robusta Coffee Cherry, PX Sherry Float, Blended

Non-Alcoholic Style | 10

ISLAND GOLD | 16

Wild Passion Fruit, Plata Tequila, Fresh Lime, Organic Raw Agave, Salt & Sugar Rim, Blended

ESPRESSO MARTINI | 16

Bulltown Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

RUNWAY 322 | 16

Wild Turkey 101, Averna, Aperol, Lemon

KITCHEN WATER | 15

Espolòn Blanco, Fresh Squeezed Lime Juice, Agave, Topo Chico

SILVER RUSH | 16

Wyoming Small Batch Bourbon, Savannah Bee Company Honey, Fresh Squeezed Lemon Juice

BEER

DRAFT

| | | | |
|---|---|---|---|
| MILLER LITE light lager • 4.2% ABV | 6 |  | 9 |
| GUINNESS stout • 4.2% ABV | 8 | ALLAGASH WHITE belgian style wheat beer 5.2% ABV | 8 |
| LEVANTE CLOUDY & CUMBERSOME ipa - hazy • 5.9% ABV | 9 | | |

BOTTLES + CANS

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|--|----|---|----|
| 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 ALIEN CHURCH ipa - n.e./hazy • 7.0% ABV | 9 |
| DOGFISH HEAD 120 MIN ipa • 15.5% ABV | 25 | 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

FLY ME TO THE MOON | 10

Sparkling Apple Cider, Butterfly Pea Simple, Mango, Yuzu

FLORAL REFRESHER | 10

Sparkling Water, Hibiscus Simple, Cranberry, Pomegranate

THE 60/40 CLUB | 8

60% Diet, 40% Club, Served in a Chilled Bottle

BEVERAGES

ABITA DRAFT STYLE ROOT BEER

12 OZ. BOTTLE from New Orleans | 5

WC | seafood kitchen

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Updated 04.22.26