

## 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, avocado, 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> 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
- RAW BAR COMBO** 35  
(4) oysters on the half shell and (4) colossal shrimp

### CHILLED SEAFOOD TOWER\* MP <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 • 22  
full dozen • 39

## APPETIZERS

- HOUSE CUT FRESH POTATO CHIPS & DIP** <sup>GF</sup> 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
- CRISPY FIRECRACKER SHRIMP** 17  
Gulf Coast shrimp, buttermilk, seasoned flour, chili-garlic sauce, Thai-chili aioli, scallions, toasted sesame seeds, Fresno peppers, micro cilantro
- BAKED CRAB & SPINACH ARTICHOKE DIP** <sup>GF</sup> \*\* 17  
fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, tri-colored tortilla chips
- FRESH MAINE MUSSELS** <sup>GF</sup> \*\* 19  
served with grilled focaccia and your choice of preparation style:
- **DIABLO** sautéed with olive oil, Fresno & Serrano peppers, garlic, spicy tomato broth
  - **GARLIC WINE** butter, garlic, white wine, fresh herbs
- NORTH ATLANTIC CALAMARI FRITTI** 17  
fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon
- WINGS** <sup>GF</sup> 17  
Your choice of preparation:
- **STICKY THAI CARAMEL SAUCE**
  - **RED CHILI SOY GLAZE**
  - **CLASSIC BUFFALO & BLUE CHEESE DIP**
- HAND BREADED CHICKEN TENDERS** 16  
buttermilk, seasoned flour, house made honey mustard sauce
- SPICY SALMON** <sup>GF</sup> \*\* 17  
fresh Scottish salmon, spicy aioli, eel sauce, over crispy rice
- CRISPY SOY GLAZED BRUSSELS** 14  
bacon, almonds, pickled onion
- CALABRIAN CHILI PANKO CRUSTED CLAMS CASINO** 19  
fresh top neck clams, white wine, lemon, roasted red peppers, parmesan reggiano, prosciutto
- CHESAPEAKE BAY BABY CRAB CAKES** MP  
broiled maryland jumbo lump, remoulade, mixed baby greens

## SOUP + SALAD

### TOP YOUR SALAD

### ADD CHICKEN +9

Add any protein to any salad below.

ASK YOUR SERVER FOR DETAILS

- NEW ENGLAND CLAM CHOWDER** 11  
cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
- BURRATA SALAD** 19  
prosciutto, baby greens, roasted red peppers, grilled artichokes, cherry tomatoes, basil, evoo, aged balsamic
- CAESAR** <sup>GF</sup> \*\* 14  
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> 14  
baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE** <sup>GF</sup> \*\* 15  
Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, cucumbers, 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

All salad proteins are gluten free except crab cakes.

## SPECIALTIES

- CHESAPEAKE CRAB CAKES** MP  
broiled Maryland jumbo lump, imperial sauce, remoulade, grilled asparagus, roasted sweet corn succotash with citrus vinaigrette
- 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, 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 foccacia
- MARINATED ROASTED AIRLINE CHICKEN BREAST** <sup>GF</sup> 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\*** <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** MP  
fresh picked lobster meat on a butter toasted split-top bun with bibb lettuce & salted fries with your choice of preparation:
- **TRADITIONAL LOBSTER SALAD** with lemon & herb mayo
  - **BUTTER POACHED**, served warm with drawn butter
- 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
- STEAK FRITES\*** 49  
prime 12 oz. NY Strip, belgian truffle Parmesan fries, roasted asparagus, demi-glace, onion crisps

## SHAREABLE SIDES

- BELGIAN PARMESAN TRUFFLE FRIES** 10
- SEASONAL RISOTTO** 10
- SEASONAL VEGETABLE** 8 <sup>GF</sup>
- SEA SALTED FRIES** 6 <sup>GF</sup>
- OLD BAY FRIES** 6 <sup>GF</sup>
- ROASTED KENNETT SQUARE WILD MUSHROOMS** 9
- CRISPY ONION STRINGS** 6

\*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.



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# WINE LIST COCKTAILS

<b>BUBBLES</b>	gl / btl
CASA FARIVE 'CUVÉE' GLERA BRUT, VENETO	13/gl
ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17/68
GOLDENEYE ROSE, CALIFORNIA	15/65
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 IMPERIAL, CHAMPAGNE 187 ML	24
MOET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29
MOET & CHANDON 'LUMINOUS' NECTAR IMPERIAL ROSÉ, CHAMPAGNE	190

<b>PINOT GRIGIO / PINOT GRIS</b>	
CIELO, DELLE VENEZIE, ITALY, PINOT GRIGIO	13/45
JERMANN, FRIULI-VENEZIA GIULIA, ITALY	70
GREENWING BY DUCKHORN, WILLAMETTE VALLEY OR	64
J VINEYARDS, ESTATE, RUSSIAN RIVER VALLEY, PINOT GRIS	75

<b>SAUVIGNON BLANC</b>	
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, MARLBOROUGH, NZ	140
INTRADA BY CARDINALE, SAUVIGNON BLANC, NAPA VALLEY	199

<b>OTHER WHITES</b>	
PAOLO E NOEMIA D'AMICO 'SEIANO' BIANCO	14/52
LAGARDE INDRA, ALBARIÑO, RIAS BAIXAS, SPAIN	15/65
MASSICAN 'ANNIA', CALIFORNIA	75
ST. SUPREY 'VIRTU', NAPA VALLEY	89
ASHES & DIAMONDS 'BLANC', NAPA VALLEY	105

<b>RIESLING</b>	
KARL SCHAEFER 'FUCHSMANTEL', DURKHEIM, GERMANY	89
CHATEAU STE. MICHELLE X DR. LOOSEN, EROICA, RIESLING, COLUMBIA VALLEY, WA	58

<b>ROSÉ / ORANGE</b>	
DOMAINE GUILLAMAN, COTES DE GASCOGNE ROSÉ, FRANCE	14/53
GERARD BERTRAND "ORANGE GOLD", FRANCE	15/60
HARTFORD COURT, ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY	85

<b>CHARDONNAY</b>	
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
BOGLE PHANTOM, CLARKSBURG	17/64
FRANK FAMILY VINEYARDS, NAPA VALLEY	68
TREFETHEN, ESCHOL RANCH, NAPA VALLEY	15/47
HANSEL 'ESTATE', RUSSIAN RIVER	83
FROG'S LEAP, NAPA VALLEY	101
ORIN SWIFT MANNEQUIN, CALIFORNIA	92
FAR NIENTE, NAPA VALLEY	125
PLUMPJACK 'RESERVE', NAPA VALLEY	116
SHAHER '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

<b>PINOT NOIR</b>	
TRUEMYTH, SAN LUIS OBISPO COAST	14/52
ELIZABETH ROSE, NAPA VALLEY	65
MAISON NOIR, OPP, WILLAMETTE VALLEY	68
SCHUG, CARNEROS, NAPA 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
HARTFORD COURT, ROSE OF PINOT NOIR, RUSSIAN RIVER VALLEY	99
SAMSARA 'LA VINA', SANTA RITA HILLS	128
PONZI 'RESERVE', WILLAMETTE VALLEY	140
CALERA 'DE VILLIERS', MT. HARLAN	165

<b>MERLOT</b>	
PEIRANO 'SIX CLONES', LODI	15/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82
DUCKHORN THREE PALMS, NAPA VALLEY	195

<b>OTHER REDS</b>	
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
TENUTA LUCE, MONTALCINO, TOSCANA, ITALY	280
VÉRITÉ 'LA JOIE', SONOMA COUNTY	305

<b>ZINFANDEL</b>	
LEGEND, PASO ROBLES	58
RIDGE LYTTON SPRINGS, DRY CREEK VALLEY	85

<b>CABERNET SAUVIGNON</b>	
BLOCK NINE 'CAIDEN'S VINEYARDS', CALIFORNIA	15/48
ELIZABETH ROSE, NAPA 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
SHAHER 'TD-9', NAPA VALLEY	160
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
TO KALON VINEYARD, HIGHEST BEAUTY, OAKVILLE, NAPA VALLEY	475
DIAMOND CREEK, GRAVELLY MEADOW, NAPA VALLEY	995

**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  
Skyy Vodka, Lime, Cucumber, Orange Bitters, Club Soda

**ANJOU PEAR** | 15  
Grey Goose La Poire, Courvoisier, St. Germain, Simple, Lemon

**KENTUCKY MAPLE MANHATTAN** | 16  
Wild Turkey 101, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters

**"NEW" FASHIONED** | 16  
Duck Fat Washed Wild Turkey 101, Demerara, Angostura & Orange Bitters, Smoked

**THE HUGO** | 16  
St. Germain Elderflower, Fresh Lemon, Prosecco, Mint

**SPICY MARGE** | 17  
Espolon Reposado, Montelobos Mezcal, Fresh Lime, Strawberry, Agave

**HEMINGWAY'S GHOST** | 17  
Bacardi Superior, Banana, Lime, Clarified

## 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

**SUMMER APEROL SPRITZ** | 17  
Aperol, Prosecco, Fresh Lemon, Orange and Lime


**ESPRESSO MARTINI** | 16  
Skyy Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

**KITCHEN WATER** | 15  
Espolon 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

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

## BOTTLES + CANS

<b>ATHLETIC LITE (N/A)</b> non-alcoholic ipa • 0.5% ABV	6	<b>RUSSIAN RIVER BREWING CONSECRATION</b> sour aged ale in cabernet sauvignon barrels 10% ABV	39
<b>BUDWEISER</b> lager • 5.0% ABV	5	<b>RUSSIAN RIVER BREWING INTINCTION</b> sour aged ale in sauvignon blanc barrels 8.5% ABV	39
<b>BUD LIGHT</b> light lager • 4.2% ABV	5	<b>SIERRA NEVADA</b> pale ale • 5.0% ABV	7
<b>COORS LIGHT</b> light lager • 4.2% ABV	5	<b>SIERRA NEVADA</b> pale ale • 5.0% ABV	7
<b>CORONA EXTRA</b> lager • 4.5% ABV	6	<b>STELLA ARTOIS</b> pale lager • 5.0% ABV	6
<b>DOGFISH HEAD TROPICAL SQUALL</b> golden ale - double • 9.0% ABV	6	<b>STATESIDE HARD SELTZER</b> ask your server for today's selections 4.5% ABV	9
<b>DOGFISH HEAD WAKE UP WORLD WIDE STOUT</b> stout - imperial/double coffee 17.0% ABV	25	<b>SURFSIDE HARD SELTZER</b> ask your server for today's selections 5.0% ABV	9
<b>HEINEKEN</b> pale lager • 5.0% ABV	6	<b>TIRED HANDS ALIEN CHURCH</b> ipa - n.e./hazy • 7.0% ABV	9
<b>MICHELOB ULTRA</b> light lager • 4.2% ABV	5	<b>YUENGLING</b> amber lager • 4.5% ABV	5
<b>MILLER LITE</b> 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

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Updated 6.5.26