

WC | seafood kitchen BRUNCH

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

COLD BAR

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 COLOSSAL SHRIMP 23 (4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce
TUNA POKE* 24 fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, avocado, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette	CHESAPEAKE JUMBO LUMP CRAB COCKTAIL MP fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce
	RAW BAR COMBO 35 (4) oysters on the half shell and (4) colossal shrimp, old bay, cocktail sauce, mignonette, lemon, tabasco sauce

OYSTERS ON THE HALF SHELL*

fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon

half dozen • 22 | full dozen • 39



CHILLED SEAFOOD TOWER* MP

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 13 sea salt, fresh blended caramelized Vidalia onion dip, chives	YOGURT PARFAIT 18 traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb	AVOCADO TOAST 16 smashed Hass avocado, dressed truffle vinaigrette micro arugula, baby heirloom tomato, toasted Italian bread, everything seasoning, chili crisp, shaved Parmesan
NORTH ATLANTIC CALAMARI FRITTI 17 fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon	SMOKED CHILI PEPPER BONELESS CHICKEN BITES 15 crispy chicken tenders, smoky chipotle-ancho chili sauce, lime-cilantro avocado aioli	ADD A FARM FRESH EGG ANY STYLE +2
FRESH FRUIT & CHANTILLY CREAM 12 blend of fresh strawberries, blueberries, blackberries & fresh whipped cream with vanilla wafers	JUMBO LUMP BLUE CRAB DEVEILED EGGS 16 fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps	SEAFOOD FONDUE 24 bay scallops, Gulf shrimp, white wine, fontina, gruyere, cream, sea salted crispy potato wedges & rosemary-herb focaccia
STEAMED MIDDLE NECK CLAMS 26 fresh Virginia clams in a garlic wine broth, herb-rosemary focaccia		

SOUP + SALAD

NEW ENGLAND CLAM CHOWDER 11

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

BURRATA SALAD 13

prosciutto, baby greens, roasted red peppers, grilled artichokes, cherry tomatoes, basil, evoo, aged balsamic

CAESAR 14

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

ARUGULA SALAD 14

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

CHESTER WEDGE 15

Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, cucumbers, 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 CHICKEN +9 • ADD SHRIMP +12

Add any protein to any salad below.

ASK YOUR SERVER FOR DETAILS

BRUNCH

SWEET & SPICY FRIED CHICKEN & WAFFLES 20

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

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

BRUNCH PLATTER 16

two farm fresh eggs any style, breakfast meat, hash brown potatoes, and toast

NEW ORLEANS STYLE CAJUN SHRIMP & CHEESY STONE GROUND GRITS 22

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

STEAK FRITES & EGGS 39

pan seared sliced 12 oz. prime grade NY strip steak, truffle-Parmesan Belgian fries, 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, shredded homestyle potatoes, dressed champagne vinaigrette baby greens

CANNOLI STYLE FRENCH TOAST 16

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

NUTELLA BELGIAN WAFFLES 16

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

SANDWICHES

DELCO BREAKFAST SAMMY 14

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

WEST CHESTER CHEESEBURGER* 20

seafood kitchen fresh ground blend, Cooper Sharp, Vidalia onion bacon jam, shredded lettuce, pickles, chipotle aioli, salt & pepper sesame seed bun, sea salt fries

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

CRISPY CHICKEN SANDWICH 18

buttermilk, seasoned flour, free range chicken breast, Thai chili glaze, Cooper sharp, Bibb lettuce, tomato, applewood smoked bacon, ranch dressing, salt & pepper sesame seed bun, sea salt fries

CHESAPEAKE BAY CRAB CAKE SANDWICH 29

broiled Maryland jumbo lump crab cake, remoulade, lettuce, tomato, pickle, salt & pepper sesame seed bun, sea salt fries

SIDES

FRESH FRUIT 8	FARM FRESH EGG ANY STYLE 3
HASH BROWN POTATOES 7 with caramelized onions & peppers	TOAST -OR- ENGLISH MUFFIN 5 multi-grain or white toast, served with whipped butter & jam
APPLEWOOD SMOKED BACON 7	RAPA SCRAPPLE 7
BELGIAN WAFFLE 8 whipped butter & maple syrup	SEA SALTED FRIES 6
BELGIAN PARMESAN TRUFFLE FRIES 10	SAUSAGE LINKS 7
	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.

WINE LIST COCKTAILS

BUBBLES

CASA FARIVE 'CUVÉE' GLERA BRUT, VENETO	13 68
ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17 65
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15 76
IRIS, BRUT, WILLAMETTE VALLEY	82
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY	130
MOET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	24
MOET & CHANDON IMPERIAL, CHAMPAGNE 187 ML	29
MOET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	190
MOET & CHANDON 'LUMINOUS' NECTAR IMPERIAL ROSÉ, CHAMPAGNE	

PINOT GRIGIO / PINOT GRIS

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

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
SPOTTSWOODE, CALIFORNIA	99
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
REALM, FIDELIO, NAPA VALLEY	240
INTRADA BY CARDINALE, SAUVIGNON BLANC, NAPA VALLEY	199

OTHER WHITES

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

RIESLING

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

ROSÉ

DOMAINE GUILLAMAN, COTES DE GASCOGNE ROSÉ, FRANCE	14 53
HARTFORD COURT, ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY	85

CHARDONNAY

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
PAUL HOBBS, RUSSIAN RIVER VALLERY	165
FRANK FAMILY VINEYARDS, NAPA VALLEY	68
TREFETHEN, ESCHOL RANCH, NAPA VALLEY	15 47
DOMAINE LOUIS MOREAU, CHABLIS, BURGUNDY, FRANCE	95
HANSEL 'ESTATE', RUSSIAN RIVER	83
FROG'S LEAP, NAPA VALLEY	101
ORIN SWIFT MANNEQUIN, CALIFORNIA	92
FAR NIENTE, NAPA VALLEY	125
DUMOL ESTATE, RUSSIAN RIVER VALLEY	165
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

PINOT NOIR

TRUEMYTH, SAN LUIS OBISPO COAST	14 52
ELIZABETH ROSE, NAPA VALLEY	65
MAISON NOIR, OPP, WILLAMETTE VALLEY	68
SCHUG, CARNEROS, NAPA VALLEY	17 65
DECOY BY DUCKHORN, SONOMA COAST	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
MINER FAMILY VINEYARDS, GARY'S VINEYARD, NAPA VALLEY	138
SAMSARA 'LA VINA', SANTA RITA HILLS	128
PONZI 'RESERVE', WILLAMETTE VALLEY	140
CALERA 'DE VILLIERS', MT. HARLAN	165

MERLOT

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

OTHER REDS

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
MERRYVALE, PROFILE, NAPA VALLEY	425

ZINFANDEL

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

CABERNET SAUVIGNON

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, RUTHERFORD, NAPA VALLEY	210
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
REALM, FARELLA, COOMBSVILLE, NAPA VALLERY	495

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 Bourbon, 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

PAINKILLER | 17

Pusser's Navy strength rum, fresh pineapple, fresh orange juice, cream of coconut, nutmeg

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

ST. GERMAIN SLUSH | 17

St. Germain Elderflower, Bombay Dry Gin, Mint, Lime, Italian Bubbles

50'S FOUNTAIN FREEZE | 17

Skyy Vodka, Cherry Cola Reduction, Mexican Coca-Cola, Madagascar Vanilla Bean, Vanilla Whip

SUMMER APEROL SPRITZ | 17

Aperol, Prosecco, Fresh Lemon, Orange and Lime

ESPRESSO MARTINI | 16

Skyy Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

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

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
light lager • 4.2% ABV

GUINNESS
stout • 4.2% ABV

LEVANTE CLOUDY & CUMBERSOME
ipa - hazy • 5.9% ABV

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

BUDWEISER
lager • 5.0% ABV

BUD LIGHT
light lager • 4.2% ABV

COORS LIGHT
light lager • 4.2% ABV

CORONA EXTRA
lager • 4.5% ABV

DOGFISH HEAD TROPICAL SQUALL
golden ale - double • 9.0% ABV

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

HEINEKEN
pale lager • 5.0% ABV

MICHELOB ULTRA
light lager • 4.2% ABV

MILLER LITE
light lager • 4.2% ABV

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

ALLAGASH WHITE
belgian style wheat beer
5.2% ABV

DOGFISH 120 MIN IPA
imperial IPA • 19% ABV

BOTTLES + CANS

RUSSIAN RIVER BREWING
CONSECRATION
sour aged ale in cabernet sauvignon barrels
10% ABV

RUSSIAN RIVER BREWING
INTINCTION
sour aged ale in sauvignon blanc barrels
8.5% ABV

SIERRA NEVADA
west coast pale ale • 5.0% ABV

STELLA ARTOIS
pale lager • 5.0% ABV

STATESIDE HARD SELTZER
orange or cherry • 4.5% ABV

SURFSIDE HARD SELTZER
iced tea • lemonade • half & half
5.0% ABV

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

YUENGLING
amber lager • 4.5% 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

THE 60/40 CLUB | 8
60% Club, 40% Diet

*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.

Updated 06.26.26.