

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

*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.

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

CHESTER BRUNCH BURGER* 19

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 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	TOAST -OR- ENGLISH MUFFIN 5
with caramelized onions & peppers	multi-grain or white toast, served with whipped butter & jam
APPLEWOOD SMOKED BACON 7	RAPA SCRAPPLE 7
BELGIAN WAFFLE 8	SEA SALTED FRIES 6
whipped butter & maple syrup	SAUSAGE LINKS 7
BELGIAN PARMESAN TRUFFLE FRIES 10	DAILY SEASONAL VEGGIE 8

WINE LIST COCKTAILS

BUBBLES

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

PINOT GRIGIO / PINOT GRIS

CIELO, DELLE VENEZIE, ITALY, PINOT GRIGIO	13	gl	/ 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	gl	/ 52
DOMAINE DES CHEZELLES, TOURAINE, LOIRE VALLEY, FRANCE	16	gl	/ 62
THE SHEPHERD, CARNEROS, NAPA VALLEY	18	gl	/ 67
GHOST BLOCK 'MORGAEN LEE', YOUNTVILLE	70		
WHITEHALL LANE, RUTHERFORD	78		
SALVESTRIN 'LE BLANC CRYSTAL SPRINGS VINEYARD', ST. HELENA	97		
SPOTTSWOODE, CALIFORNIA	99		
GROTH 'ESTATE', OAKVILLE	125		
INTRADA BY CARDINALE, SAUVIGNON BLANC, NAPA VALLEY	199		
REALM, FIDELIO, NAPA VALLEY	240		
CLOUDY BAY, TE KOKO VINEYARD, MARLBOROUGH, NZ	140		

OTHER WHITES

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

RIESLING

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

ROSÉ

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

CHARDONNAY

SYLVAIN DEBORD, COTEaux BOURGUIGNONS, BURGUNDY, FRANCE	21	gl	/ 74
DOMAINE LOUIS MOREAU, CHABLIS, BURGUNDY, FRANCE	95		
PETER ZEMMER, ALTO ADIGE, ITALY	19	gl	/ 69
TREFETHEN, ESCHOL RANCH, NAPA VALLEY	15	gl	/ 47
BOGLE PHANTOM, CLARKSBURG	17	gl	/ 64
STAGS' LEAP WINERY, NAPA VALLEY	62		
PONZI 'LAURELWOOD', WILLAMETTE VALLEY	79		
HANSEL 'ESTATE', RUSSIAN RIVER	83		
FRANK FAMILY VINEYARDS, NAPA VALLEY	68		
FROG'S LEAP, NAPA VALLEY	101		
ORIN SWIFT MANNEQUIN, CALIFORNIA	92		
PLUMPJACK 'RESERVE', NAPA VALLEY	116		
FAR NIENTE, NAPA VALLEY	125		
PAUL HOBBS, RUSSIAN RIVER VALLERY	165		
DUMOL ESTATE, RUSSIAN RIVER VALLEY	165		
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

TRUEMYTH, SAN LUIS OBISPO COAST	14	gl	/ 52
MAISON NOIR, OPP, WILLAMETTE VALLEY	68		
ETUDE, ESTATE, CARNEROS	70		
ELIZABETH ROSE, NAPA VALLEY	65		
SCHUG, CARNEROS, NAPA VALLEY	17	gl	/ 65
DECOY BY DUCKHORN, SONOMA COAST	17	gl	/ 65
MORGAN 'TWELVE CLONES', SANTA LUCIA HIGHLANDS	90		
PONZI 'RESERVE', WILLAMETTE VALLEY	140		
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79		
GOLDENEYE, ANDERSON VALLEY	98		
SAMSARA 'LA VINA', SANTA RITA HILLS	128		
MINER FAMILY VINEYARDS, GARY'S VINEYARD, NAPA VALLEY	138		
CALERA 'DE VILLIERS', MT. HARLAN	165		

MERLOT

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

OTHER REDS

PAOLO E NOEMIA D'AMICO 'SEIANO' ROSSO	14	gl	/ 52
MILL CREEK 'WATERWHEEL', DRY CREEK	65		
KAIKEN 'ESTATE' MALBEC, MENDOZA	15	gl	/ 56
GRAND SPOSATO PREMIUM RESERVE, MENDOZA, MALBEC	90		
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		
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	gl	/ 48
ELIZABETH ROSE, NAPA VALLEY	17	gl	/ 65
WHITEHALL LANE 'RASSI', SONOMA VALLEY	78		
TRUCHARD, CARNEROS	85		
ORIN SWIFT PALERMO, NAPA VALLEY	99		
TURK'S HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121		
NEAL FAMILY VINEYARDS, NAPA VALLEY	125		
CHATEAU GISCOURS, MARGAUX, BORDEAUX	190		
CAYMUS VINEYARDS, CALIFORNIA	149		
SHAFFER 'TD-9', NAPA VALLEY	160		
LONG MEADOW RANCH, NAPA VALLEY 1.5L	225		
DUCKHORN VINEYARDS, RUTHERFORD, NAPA VALLEY	210		
NICKEL & NICKEL 'JOHN C. SULLENGER VINEYARD', OAKVILLE	250		
DUCKHORN VINEYARDS, NAPA VALLEY 1.5L	275		
SALVESTRIN THREE D, NAPA VALLEY	350		
TO KALON VINEYARD, HIGHEST BEAUTY, OAKVILLE, NAPA VALLEY	475		
REALM, FARELLA, COOMBSVILLE, NAPA VALLERY	495		
PLUMPJACK RESERVE, OAKVILLE, NAPA	850		
DIAMOND CREEK, GRAVELLY MEADOW, NAPA VALLEY	995		
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

Skyvodka, 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

Skyvodka, 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

Skyvodka, 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

DEWEY BEER CO. ANCHORSIDE

ipa - hazy • 6.0% ABV

ALLAGASH WHITE

belgian style wheat beer
5.2% ABV

DOGFISH 120 MIN IPA*

12 oz. imperial IPA • 19% ABV
*Coming Soon!

BOTTLES + CANS

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

HEINEKEN

pale lager • 5.0% ABV

MICHELOB ULTRA

light lager • 4.2% ABV

MILLER LITE

light lager • 4.2% ABV

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

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