



seafood kitchen

DINNER

Monday - Saturday 4pm - 10pm

Sunday 4pm - 9pm



COLD BAR

- TUNA POKE*** 24
fresh ahi tuna, sushi rice, edamame, avocado, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette
- CHILLED COLOSSAL SHRIMP** ^{GF} 23
(4) U-10 texas gulf coast shrimp, J.O. Spice #2 crab house seasoning, 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
- RAW BAR COMBO** 35
(4) oysters on the half shell and (4) colossal shrimp old bay, cocktail sauce, mignonette, lemon, tabasco sauce

CHILLED SEAFOOD TOWER* MP ^{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* ^{GF}
fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon

 half dozen • 22  full dozen • 39

APPETIZERS

- CRISPY SHRIMP TACOS** 18
fried gulf shrimp, chipotle aioli, micro cilantro, shredded lettuce, pico de gallo, avocado, (3) warm corn tortillas
- 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
- STEAMED MIDDLE NECK CLAMS** 26
fresh virginia clams in a garlic wine broth, herb-rosemary focaccia
- CRISPY FIRECRACKER SHRIMP** 17
gulf coast shrimp, buttermilk, seasoned flour, chili-garlic sauce, thai-chili aioli, scallions, toasted sesame seeds, fresno peppers, micro cilantro

- CRISPY SESAME CHICKEN BAO BUNS** 17
boneless breaded chicken thighs, asian sesame-ginger glaze, pickled onion, napa cabbage, fresno pepper, steamed bao buns
- CHESAPEAKE BAY BABY CRAB CAKES** MP
broiled maryland jumbo lump, remoulade, mixed baby greens
- SEAFOOD FONDUE** 24
bay scallops, gulf shrimp, white wine, fontina, gruyere, cream, sea salted crispy potato wedges & rosemary-herb focaccia
- FRESH MAINE MUSSELS** ^{GF}** 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** ^{GF} 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** ^{GF}** 17
fresh scottish salmon, spicy aioli, eel sauce, over crispy rice
- CRISPY SOY GLAZED BRUSSELS** 14
bacon, almonds, applewood smoked bacon, pickled onion

SOUP + SALAD

- 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** 14 ^{GF}**
romaine hearts, parmesan reggiano, garlic-herb croutons, classic caesar dressing
- ARUGULA SALAD** 14 ^{GF}
baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette
- CHESTER WEDGE** 15 ^{GF}**
Iceberg lettuce, applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, cucumbers, chives, buttermilk ranch
- HARVEST BOUNTY** 18 ^{GF}**
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 ^{GF}
shaved brussels, arugula, red cabbage, honeycrisp apples, pomegranate arils, toffee pecans, parmesan reggiano, apple cider vinaigrette

SPECIALTIES

- CHESAPEAKE CRAB CAKES** MP
broiled maryland jumbo lump, imperial sauce, remoulade, grilled asparagus, roasted sweet corn succotash with citrus vinaigrette
- STEAK FRITES*** 49
prime 12 oz. ny strip, belgian truffle parmesan fries, roasted asparagus, demi-glace, onion crisps
- 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
- TUSCAN AIRLINE CHICKEN BREAST** 29 ^{GF}
marinated pan roasted bone-in breast, parmesan risotto, spinach, blistered cherry tomatoes, roasted garlic, basil cream
- STEAK BORDELAISE*** 43/58 ^{GF}
whipped roasted yukon gold mashed potatoes, wild mushroom bordelaise sauce, and crispy onion strings, choose your cut:
 - **PRIME 6 OZ. PETITE CENTER-CUT FILET MIGNON**
 - **PRIME 9 OZ. CENTER-CUT FILET MIGNON**
- CHARRED LEMON CLAM TAGLIATELLE** 32
virginia middle neck clams, crispy pancetta, charred lemon, white wine, roasted garlic, cream, parmesan, brown butter breadcrumbs, rosemary-herb focaccia

HANDHELDS

- CRISPY CHICKEN BLT** 18
sous vide, double batter free range chicken breast, thai chili crisp aioli, melted coopersharp, bibb lettuce, tomato, double smoked bacon, toasted italian bread
- 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*** 20
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

SHAREABLES

- YUKON GOLD ROASTED GARLIC MASHED POTATOES** 9
- BELGIAN PARMESAN TRUFFLE FRIES** 10
- SEASONAL RISOTTO** 10
- SEASONAL VEGETABLE** 8 ^{GF}
- SEA SALTED FRIES** 6 ^{GF}
- OLD BAY FRIES** 6 ^{GF}
- ROASTED KENNETT SQUARE WILD MUSHROOMS** 9
- CRISPY ONION STRINGS** 6
- ROASTED CRISPY BRUSSELS** 10 ^{GF}
bacon, almonds, applewood smoked bacon

^{GF} GLUTEN FREE

**Menu item needs to be modified to be made gluten free. All salad proteins are gluten free except crab cakes.

Menu updated 06.29.2026.

TOP YOUR SALAD

- ADD CHICKEN +9
- ADD GRILLED SHRIMP +12
- Add any protein to any salad.
- 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.

WINE LIST COCKTAILS

BUBBLES gl / btl

CASA FARIVE 'CUVÉE' GLERA BRUT, VENETO	13 68
ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17 68
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15 65
IRIS, BRUT, WILLAMETTE VALLEY	76
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY	82
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

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, COTE AUX 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
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 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
SHAFFER '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, 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

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

MILLER LITE light lager • 4.2% ABV	6	DEWEY BEER CO. ANCHORSIDE ipa - hazy • 6.0% ABV	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	DOGFISH 120 MIN IPA imperial IPA • 19% ABV	19
ATHLETIC LITE (N/A) non-alcoholic ipa • 0.5% ABV	6	RUSSIAN RIVER BREWING CONSECRATION sour aged ale in cabernet sauvignon barrels 10% ABV	39
BUDWEISER lager • 5.0% ABV	5	RUSSIAN RIVER BREWING INTINCTION sour aged ale in sauvignon blanc barrels 8.5% ABV	39
BUD LIGHT light lager • 4.2% ABV	5	SIERRA NEVADA west coast pale ale • 5.0% ABV	7
COORS LIGHT light lager • 4.2% ABV	5	STELLA ARTOIS pale lager • 5.0% ABV	6
CORONA EXTRA lager • 4.5% ABV	6	STATESIDE HARD SELTZER orange or cherry • 4.5% ABV	9
DOGFISH HEAD TROPICAL SQUALL golden ale - double • 9.0% ABV	6	SURFSIDE HARD SELTZER iced tea • lemonade • half & half 5.0% ABV	9
DOGFISH HEAD WAKE UP WORLD WIDE STOUT stout - imperial/double coffee 17.0% ABV	25	TIRED HANDS ALIEN CHURCH ipa - n.e./hazy • 7.0% ABV	9
HEINEKEN pale lager • 5.0% ABV	6	YUENGLING amber lager • 4.5% ABV	5
MICHELOB ULTRA light lager • 4.2% ABV	5		
MILLER LITE light lager • 4.2% ABV	5		

BOTTLES + CANS

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% Club, 40% Diet

BEVERAGES

ABITA DRAFT STYLE ROOT BEER
12 OZ. BOTTLE from New Orleans | 5

wc | seafood kitchen

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Updated 6.29.26