



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
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

^{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.

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}

almonds, applewood smoked bacon

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	61
ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17	68
IRIS, BRUT, WILLAMETTE VALLEY		76
MÖET & CHANDON IMPERIAL BRUT, CHAMPAGNE 187 ML		24
MÖET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE		130
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15	65
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY		82
MÖET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML		29
MÖET & 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
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	52
LAGARDE INDRA, ALBARIÑO, RIAS BAIXAS, SPAIN	15	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', DÜRKHEIM, GERMANY		89

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
DOMAINE LOUIS MOREAU, CHABLIS, BURGUNDY, FRANCE		95
PETER ZEMMER, ALTO ADIGE, ITALY	19	69
TREFETHEN, ESCHOL RANCH, NAPA VALLEY	15	47
BOGLE PHANTOM, CLARKSBURG	17	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
PLUMPIACK '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	52
MAISON NOIR, OPP, WILLAMETTE VALLEY		68
ETUDE, ESTATE, CARNEROS		70
ELIZABETH ROSE, NAPA VALLEY		65
SCHUG, CARNEROS, NAPA VALLEY	17	65
DECOY BY DUCKHORN, SONOMA COAST	17	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	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
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	48
ELIZABETH ROSE, NAPA VALLEY	17	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
PLUMPIACK 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

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

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

GUINNESS

stout • 4.2% ABV

LEVANTE CLOUDY & CUMBERSOME

ipa - hazy • 5.9% ABV

6

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



9

8

ALLAGASH WHITE
belgian style wheat beer
5.2% ABV

8

9

DOGFISH 120 MIN IPA*
12 oz. imperial IPA • 19% ABV
**Coming Soon!*

19

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

6

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

39

5

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

39

5

SIERRA NEVADA
west coast pale ale • 5.0% ABV

7

6

STELLA ARTOIS
pale lager • 5.0% ABV

6

6

STATESIDE HARD SELTZER
orange or cherry • 4.5% ABV

9

6

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

9

5

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

9

5

YUENGLING
amber lager • 4.5% 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% Club, 40% Diet

BEVERAGES

ABITA DRAFT STYLE ROOT BEER

12 OZ. BOTTLE from New Orleans | 5

WC | seafood kitchen

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Updated 7.06.26