

WC |

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, truffle 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, truffle mignonette, cocktail sauce, tabasco, lemon



half dozen • 22
full dozen • 39



APPETIZERS

CRISPY SHRIMP TACOS	16
fried gulf shrimp, chipotle aioli, micro cilantro, shredded lettuce, pico de gallo, avocado, (2) 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 <i>sautéed with olive oil, fresno & serrano peppers, garlic, spicy tomato broth</i>	
• GARLIC WINE <i>butter, garlic, white wine, fresh herbs</i>	

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 BAY 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, crispy onion rings

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

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 rings,
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 07.21.2026.

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,
sea salted fries

MAINE LOBSTER ROLL MP

fresh picked lobster meat on a butter toasted split-top
bun with bibb lettuce & sea 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 salted fries

SHAREABLES

**WHIPPED ROASTED GARLIC
YUKON GOLD MASHED 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 RINGS 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 foodbourne illness. Please let your server know if you have any food allergies or dietary restrictions.

WINE LIST

BUBBLES

	gl	/	btl
CASA FARIVE ‘CUVÉE’ GLERA BRUT, VENETO	13		gl
ROGER GOULART ‘GRAN RESERVA JOSEP VALLS’ CAVA, SPAIN	17		68
MÔET & CHANDON IMPERIAL BRUT, CHAMPAGNE 187 ML	24		
MÔET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	130		
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15		65
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY	82		
MÔET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29		
MÔET & 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		
SPOTTSWOODE, CALIFORNIA	99		
GROTH ‘ESTATE’, OAKVILLE	125		
INTRADA BY CARDINALE, SAUVIGNON BLANC, NAPA VALLEY	199		
REALM, FIDELIO, NAPA VALLEY	240		

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’, DURKHEIM, 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		
PLUMPJACK ‘RESERVE’, NAPA VALLEY	116		
FAR NIENTE, NAPA VALLEY	125		
PAUL HOBBS, RUSSIAN RIVER VALLERY	165		
DUMOL ESTATE, RUSSIAN RIVER VALLEY	165		
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
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		
SHAHER ‘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

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

Posser’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

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

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

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Updated 7.21.26