

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 ^{GF}	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 ^{GF}	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 **	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 **	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 **	17
fresh scottish salmon, spicy aioli, eel sauce, over crispy rice	
CRISPY SOY GLAZED BRUSSELS ^{GF}	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
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
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 ^{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 
marinated pan roasted bone-in breast,
parmesan risotto, spinach, blistered cherry tomatoes,
roasted garlic, basil cream

STEAK BORDELAISE 43/58**
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 10.05.2026.

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 foodborne 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	14 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 DELAPORTE, SANCERRE ‘CHAVIGNOL’, LOIRE VALLEY, FRANCE	90
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
NIK WEIS, ST.URBANS-HOF, WILTINGER ALTE REBEN, MOSEL	89

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
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
SHAFER ‘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	
TRUE MYTH, 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
LEMELSON VINEYARDS, WILLAMETTE VALLEY AVA, OR	18 75
MORGAN ‘TWELVE CLONES’, SANTA LUCIA HIGHLANDS	90
DOMAINE DU CLOS DES POULETTES, CÔTE DE NUITS-VILLAGES ‘EN VIERVILLE’, FRANCE	101
PONZI ‘RESERVE’, WILLAMETTE VALLEY	140
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79
AU BON CLIMAT, SANTA BARBARA COUNTY	84
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
TRAPICHE, TESORO, UCO VALLEY, ARGENTINA, MALBEC	16 61
GRAND SPOSATO PREMIUM RESERVE, MENDOZA, MALBEC	90
PARADUX, 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
Pusher’s Navy Strength Rum, Fresh Pineapple, Fresh Orange Juice, Cream Of Coconut, Nutmeg

BEER

DRAFT	
MILLER LITE light lager • 4.2% ABV	6
GUINNESS stout • 4.2% ABV	8
DOGFISH PUNKIN ALE brown ale • 7% ABV	7

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

DOGFISH 120 MIN IPA 12 oz. imperial IPA • 19% ABV
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BOTTLES + CANS

ALLAGASH WHITE belgian style wheat beer • 5.2% ABV	8	MILLER LITE light lager • 4.2% ABV	5
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
DEWEY BEER CO. ANCHORSIDE ipa - hazy • 6.0% ABV	9	SURFSIDE HARD SELTZER iced tea • lemonade • half & half 5.0% ABV	9
DOGFISH HEAD TROPICAL SQUALL golden ale - double • 9.0% ABV	6	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
LEVANTE CLOUDY & CUMBERSOME ipa - hazy • 5.9% ABV	9		
MICHELOB ULTRA light lager • 4.2% 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 <i>from New Orleans</i> 5

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