

VILLAIN & SAINT

DRINK, DINE & MUSIC

{ APPETIZERS & SMALL PLATES }

MARYLAND CRAB DIP
Jumbo Lump, Jalapeños, Cream Cheese, Blue Corn Chips **GS**
\$23

THE KRAKEN
Seared Spanish Octopus, Saffron Aioli, Crispy Plantain **GS**
\$15

CRISPY FRIED BRUSSELS SPROUTS
Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce Caramel **VO**
\$12

GARLIC & CHEDDAR BISCUITS
Chili Honey, Maple Butter
\$8

BRAISED PORK BELLY
Pineapple-Red Pepper Jelly, Jalapeño Cream Cheese **GS**
\$14

KFC - KOREAN FRIED CHICKEN WINGS
Twice Fried, Choice of:
Miso/Mustard Honey Glaze, Sesame Seeds or Sriracha Agave, Cilantro, Lime
\$15

{ RAW BAR SPECIALTIES }

All Raw Bar Items are Gluten Sensitive **GS**

SEAFOOD PLATTER
Dozen Oysters, Half Dozen Clams, Shrimp, Ceviche, Cocktail Sauce, Mignonette, Lemon
\$65

ADD WHOLE CHILLED LOBSTER
1.25 Lb.
\$20

CEVICHE
Citrus, Radish, Micro Cilantro, Jalapeño
\$13

U-PEEL SHRIMP
Cocktail Sauce, Lemon
\$18

EAST & WEST COAST OYSTERS
on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon
½ dozen \$17 dozen \$28

BRIGANTINE CLAMS
on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon
½ dozen \$11 dozen \$19

{ MUSSELS & FRITES }

Served with Truffle Aioli

CLASSIC WHITE WINE MUSSELS
Roasted Garlic, Parsley, Cream, Lemon
\$21

CIOPPINO
Shrimp, Mussels, Clams, Scallops, Fennel, Tomato Broth, Garlic Crostini
\$32

STEAMED CLAMS
Local Clams, White Wine, Bacon, Herb Butter, Julienne Vegetables
\$23

{ WOOD FIRED FLATBREADS }

SHRIMP DIAVOLO
Gulf Shrimp, Spicy Tomato, Red Onion, Fresh Basil
\$16

VEGGIE
Shaved Zucchini, Squash, Brussels Sprouts, Tomato Fondue, Gruyère **VO**
\$14

CHARCUTERIE
Chorizo, Jalapeño, Red Onion, Romesco
\$15

{ SOUPS & SALADS }

POTATO & BACON CHOWDER
Applewood Smoked Bacon, Potatoes, Cream
\$10

VILLAIN HOUSE SALAD
Dried Cranberries, Candied Walnuts, Granny Smith Apple, Goat Cheese, Basil Champagne Vinaigrette,
\$14

BOARDWALK CAESAR
Hearts of Romaine, Soft Boiled Egg, Garlic Grits Croutons, Pecorino, Caesar Dressing
\$11

BEET TARTARE
Avocado, Balsamic, Pink Peppercorn **V**
\$12

{ ENTREES }

THE CHEF BURGER
Blended Prime Black Angus Beef, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Griddled Squishy Bun, Fries
\$20

CRAB CAKE SANDWICH
Jumbo Lump Crab, Harissa Aioli, Griddled Bun, Lettuce
\$23

HONEY GARLIC SALMON
Butternut Squash Puree, Charred Broccolini **GS**
\$30

VILLAIN LOBSTER
Pan Fried Lobster & Shrimp, Romesco, Spicy Tomato, Garlic Confit, Fried Jalapeño
\$34

SAINT LOBSTER
Tempura Fried Lobster & Shrimp, Sweet & Spicy Red Pepper Aioli, Blistered Shishito
\$34

SEARED SCALLOPS
Thai Curry, Bok Choy, Chilis **GS**
\$34

STICKY RIBS
Street Corn **GS**
\$26

POLLO MELANZANA
Chicken Cutlet, Grilled Eggplant, Shallots, Mushrooms, Fondue
\$22

IBERICO BURGER
Blended Prime Black Angus Beef, Iberico Chorizo, Manchego, Midnight Moon Cheese, Pickled Red Onions, Apricot Mustard, Fries
\$21

GRILLED PORK CHOP
Sakura Pork, Cheesy Grits, Brussels Sprouts, Bacon **GS**
\$32

NY STRIP STEAK
12oz, Fingerling Potatoes, Shiitake Mushrooms, Gorgonzola Cream **GS**
\$45

{ SIDES \$6 }

BROCCOLINI

FRIED BRUSSELS SPROUTS

SAUTÉED MUSHROOMS

FINGERLING POTATOES

FRIES

{ SWEET ENDINGS }

TAKING BACK SUNDAE
Warm Monkey Bread, Butter Pecan Ice Cream, Bourbon Caramel, Whipped Cream, Spiced Candied Walnuts
\$15

LAVA LAVA ISLAND
Chocolate Lava Cake, Nutella Ganache, Salted Caramel Pretzel Ice Cream, Ferrero Rocher, Whipped Cream, Chocolate Shavings
\$16

HAVE YOUR CAKE & EAT IT TOO
NY Style Cheesecake, Ice Cream, Nilla Wafers, Raspberry Compote, White Chocolate Shavings
\$15

GS Gluten Sensitive

V Vegan

VO Vegan Option Available

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ DRAFT BEER }

3 FLOYD ZOMBIE DUST, 6.2% Pale Ale-American, Indiana	\$14
ALLAGASH WHITE, 5.2%, Belgian Witbier Style, Maine	\$10
ANTIGOON DOUBLE BLONDE, 6.8% Strong Blonde Ale, Belgium	\$12
ATLANTIC CITY DIVING HORSE IPA, 6.8% ABV, IPA, New Jersey	\$9
BLUE MOON, 5.4% Belgian White, Colorado	\$6
BOSTEELS PUUWEL KWAK, 8.4% Strong Ale-Belgian Pale Belgium	\$15
BREWDOG ELVIS JUICE, 6.5% American IPA, Ohio	\$12
BROTHERTON JERSEY DEVIL DIP, 8.2% Imperial IPA, New Jersey	\$10
CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	\$7
CARLSBERG, 5%, European Pale Ale, Denmark	\$8
CHERRY BELGIAN TRIPEL, 8.5% ABV, Belgian Tripel, New Jersey	\$9
COORS LIGHT, 4.2% Light Lager, Colorado	\$6
DOUBLE NICKEL WEEKEND WARRIOR HAZY PALE ALE, 5.8% ABV, Pale Ale, New England	\$10
DOWNEAST ORIGINAL CIDER, 5.1% ABV, American Cider, Massachusetts	\$8
FIDDLEHEAD, 6.2% IPA-NE Style, Vermont	\$12
FLYING DOG RAGING BITCH, 8.3% Belgian-Style IPA, Maryland	\$12
FOUNDERS BREAKFAST STOUT, 8.3% ABV, American Double Chocolate Coffee Oatmeal Stout, Michigan	\$10
GLASSTOWN 609, 6.9% IPA, New Jersey	\$8
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
HEINEKEN, 5% ABV, Lager, Euro-Pale, Ireland	\$7
KRONENBOURGH BLANC, 5% ABV, Belgian White Ale Style, France	\$8
PORTER AGED ON PALO SANTO WOOD, 6.9% ABV, American Porter, NJ	\$9
SHIP BOTTOM THE SHACK, 7.0%, American IPA, New Jersey	\$8
SIERRA NEVADA HAZY LITTLE THING, 6.7% ABV, IPA, New England	\$9
STEVE AUSTIN EL SEGUNDO BROKEN SKULLS 6.7% American IPA, California	\$15
STONE BUENAVEZA SALT & LIME LAGER, 4.7% Lager, CA	\$12
THREE 3'S BACK TO REALITY, 6% American IPA, New Jersey	\$8
TROEGS SUNSHINE PILSNER, 4.5% Pilsner, Pennsylvania	\$10
YARDS PHILADELPHIA PALE ALE, 4.6% American Pale, Philadelphia	\$8

{ BOTTLED BEER }

• ABITA PURPLE HAZE	\$10	• KONA LONGBOARD	\$10
• ALLAGASH RIVER TRIP	\$13	• LORD HOBO BOOM SAUCE	\$13
• BALLAST POINT SCULPIN	\$13	• LORD HOBO JUICE LORD	\$14
• BELLS TWO HEARTED	\$10	• MILLER LITE	\$6
• BLUE MOON	\$8	• MICHELOB ULTRA	\$6
• BREWDOG LAZY JANE	\$10	• O'DOULS NA	\$6
• BUD	\$7	• OKOCIM O.K. BEER	\$10
• BUD LIGHT	\$7	• PABST BLUE RIBBON	\$6
• CHIMAY PREMIÈRE (RED)	\$14	• PACIFICO	\$10
• CHIMAY WHITE	\$25	• PILSNER URQUELL	\$7
• COORS LIGHT	\$6	• ROUGE DEAD GUY ALE	\$10
• CORONA	\$8	• SAN MIGUEL	\$10
• DUVEL TRIPLE HOP IPA	\$15	• STELLA ARTOIS	\$8
• EVIL GENIUS #ADULTING	\$8	• TROEGGS TROEGENATOR	\$8
• EVIL GENIUS STACYS MOM	\$8	• WEINSTEPHANER	\$8
• HEINEKEN	\$7	• WHITE CLAW BLACK CHERRY	\$7
• HEINEKEN LIGHT	\$7	• WHITE CLAW LIME	\$7
• HOUBLON CHOUFFE	\$12	• YARDS BRAWLER	\$8
• KONA BIG WAVE	\$7	• YUENGLING	\$7
• ALLAGASH BLACK BELGIAN STYLE STOUT	\$9		
• DESCHUTES FRESH HAZE IPA	\$12		
• DOGFISH SLIGHTLY MIGHTY	\$10		
• FOUNDERS ALL DAY IPA SESSION ALE	\$12		
• OMMEGANG 3 PHILOSOPHERS	\$15		
• REKORDERLING PEAR CIDRE	\$7		
• ROTHHAUS TANNENZAPFLE PILSNER	\$10		

{ COCKTAILS }

WINTERLAND
Casamigos Blanco, Amaretto, Limoncello, Cranberry
\$18

VILLAIN'S MOJITO Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	\$15
MANGO JALAPENO MARGARITA Patron Silver, Mango Puree, lime Juice, Chile Tajin, Chamoy, Jalapeño Half	\$15
KEY LIME MARTINI Vanilla Vodka, Lime, Pineapple Juice, Cream	\$15
SIN CITY Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	\$15
SAINTS MARTINI Tanqueray, Splash of Simple Syrup, Muddled Cucumber	\$14
HELL OR HIGH WATER Angel's Envy, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitter, Muddled Orange, Cherry	\$14
SYMPATHY FOR THE DEVIL Amador Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter	\$14
STAIRWAY TO HEAVEN Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	\$14

{ WINE }

SPARKLING

	GLS.	BTL.
Prosecco Brut, CAPOSALDO Veneto, Italy	\$10	
Cava Brut, POEMA Spain, NV		\$30
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	375 ml	\$65
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	750 ml	\$115
Rosé Brut, DOMAINE CHANDON, Napa, NV		\$30

WHITE

Pinot Grigio, BARONE FINI, Italy, 2019	\$12	\$40
Pinot Grigio, SANTA MARGHERITA, Italy, 2019	\$16	\$65
Sauvignon Blanc, MATUA, Marlborough, New Zealand,	\$10	
Sauvignon Blanc, JUSTIN California, 2020	\$10	\$35
Sauvignon Blanc, CAKEBREAD, Napa, 2017	\$17	\$75
White Blend, CARPINETO DOGAJOLO, Toscana, Italy	\$12	
Chardonnay, J.LOHR "RIVERSTONE", Monterey	\$10	
Rosé, MAISON NO. 9, Provence, France, 2019	\$12	\$48
Sauvignon Blanc, CLOUDY BAY, Marlborough, New Zealand, 2017		\$75
Sauvignon Blanc, ROUND POND ESTATE, Rutherford, Napa, 2017		\$60
Fumé Blanc, FERRARI CARANO, Sonoma, 2018		\$35
Chardonnay, THE HESS COLLECTION, Napa Valley, 2017		\$40
Chardonnay, SILVERADO, Carneros, 2016		\$85
Chardonnay, SONOMA-CUTRER, Sonoma Coast, 2017		\$60
Chardonnay, BERINGER, "PRIVATE RESERVE", Napa Valley, 2015		\$95
Chardonnay, JOSEPH PHELPS "FREESTONE", Sonoma Coast, 2015		\$90

RED

Pinot Noir, JOEL GOTT, California	\$14	
Merlot, BV, Napa Valley	\$14	
Zinfandel, FOUR VINES, "THE BIKER", Paso Robles, 2017	\$12	\$45
Tempranillo, Maurodos, "PRIMA", Toro, 2015	\$16	\$67
Cabernet Sauvignon, STONE CELLARS, California	\$10	
Cabernet Sauvignon, ROBERT HALL, California, 2018	\$12	\$35
Cabernet Sauvignon, BENZIGER FAMILY, Sonoma, 2018	\$15	\$50
Petite Sirah, STAG'S LEAP WINERY, Napa Valley, 2018	\$20	\$85
Merlot, BV, Napa Valley	\$14	
Pinot Noir, ETUDE, Carneros, 2016		\$95
Pinot Noir, FLOWERS, Sonoma Coast, 2018		\$75
Merlot, PROVENANCE, Rutherford, Napa, 2015		\$60
Malbec, ALTA VISTA "PREMIUM", Mendoza, Argentina, 2018		\$48
Cabernet Sauvignon, ROUND POND, "KITH & KIN", Napa Valley, 2018		\$65
Cabernet Sauvignon, CAYMUS, Napa Valley, 2018		\$275
Cabernet Sauvignon, OPUS ONE, Napa Valley, 2016		\$580