VILLAIN & SAINT

DRINK, DINE & MUSIC

{ RAW BAR SPECIALTIES }

SEAFOOD PLATTER
Dozen Oysters, Half Dozen Clams, Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette, Lemon
$65

ADD WHOLE 1¼ LB. CHILLED LOBSTER
$25

SHRIMP COCKTAIL
Cocktail Sauce, Lemon
$17

TUNA TARTARE
Avocado, Crispy Plaintain, Chili Vinaigrette
$20

EAST & WEST COAST OYSTERS on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen $18 — dozen $32

BRIGANTINE CLAMS on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen $11 — dozen $19

{ APPETIZERS & SMALL PLATES }

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

FRIED OCTOPUS
Romesco, Arugula, Marcona Almonds, Goat Cheese
$18

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

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

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

GARLIC & CHEDDAR BISCUITS
Chili Honey, Maple Butter
$8

{ SOUPS & SALADS }

CORN & CRAB CHOWDER
Sweet Yellow Corn, Crabmeat, Cream, Mini Crab Fritter
$12

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

BOARDWALK CAESAR
Hearts of Romaine, Soft Boiled Egg, Herb Croutons, Pecorino, Caesar Dressing
$11

ROASTED BEETS
Seasoned Tomato Medley, Arcadian Greens, Crème Fraiche, Walnuts
$14

{ MUSSELS & FRITES }

Served with Truffle Aioli

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 }

BIRRIA
Short Rib, Pico, Crema, Queso
$16

MARGHERITA
Smoked Mozzarella, Herbed Tomato, Balsamic Reduction
$14

VEGGIE
Shaved Zuchinni, Squash, Brussels Sprouts, Tomato Fondue, Gruyère VO
$14

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

{ ENTREÉS }

THE CHEF BURGER
Wagyu Beef, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Griddled Squishy Bun, Fries
$20

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

ROASTED HALIBUT
Yucca Puree, Broccolini, Shallot Tomato Confit GS
$36

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

CHICKEN & BISCUITS
Fried Chicken Breast, Garlic Cheddar Biscuits, Onion Gravy
$24

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

IBERICO BURGER
Wagyu 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
$36

16 OZ. BONE-IN RIBEYE
Grilled Asparagus, Onion Rings, House Steak Sauce
$49

{ SIDES $6 }

BROCCOLINI
SAUTÉED MUSHROOMS
FINGERLING POTATOES
FRIED BRUSSELS SPROUTS
GRILLED ASPARAGUS
FRIES

{ SWEET ENDINGS }

TAKING BACK SUNDAE
Charred Pound Cake, 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

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VILLAIN & SAINT

DRINK, DINE & MUSIC

{ DRAFT BEER }

ANTIGOON DOUBLE BLONDE, 6.8% Strong Blonde Ale, Belgium	$12
ATLANTIC CITY DIVING HORSE IPA, 6.8% IPA, New Jersey	$10
BLUE MOON, 5.4% Belgian White, Colorado	$6
BOSTEELS PUUWEL KWAK, 8.4% Strong Ale-Belgian Pale Belgium	$15
BROTHERTON JERSEY DEVIL DIPA, 8.2% Imperial IPA, New Jersey	$10
CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	$10
CARLSBERG, 5%, European Pale Ale, Denmark	$8
CHERRY BELGIAN TRIPEL, 8.5% Belgian Tripel, New Jersey	$9
COORS LIGHT, 4.2% Light Lager, Colorado	$6
DOUBLE NICKEL WEEKEND WARRIOR HAZY PALE ALE, 5.8% Pale Ale, New England	$10
DOWNEAST ORIGINAL CIDER, 5.1% American Cider, Massachusetts	$8
FAITH AMERICAN CALICO MAN, 6.9% IPA, New York	$8
FIDDLEHEAD, 6.2% IPA-NE Style, Vermont	$12
FLYING DOG RAGING BITCH, 8.3% Belgian-Style IPA, Maryland	$12
GLASSTOWN 609, 6.9% IPA, New Jersey	$8
GOLDEN ROAD MANGO CART, 4% Fruit Beer, L.A	$10
GUINNESS, 4.2%, Dry Stout, Ireland	$8
KOSTRITZER SCHWARZBIER, 4.8% Schwarzbier/Black Lager, Germany	$12
KRONENBOURGH BLANC, 5% ABV, Belgian White Ale Style, France	$8
NEW BELGIUM VOODOO RANGER JUICY HAZE 7.5% New England IPA, Colorado	$10
SAMUEL ADAMS OCTOBERFEST, 5.3% Marzen, Boston	$10
SIERRA NEVADA HAZY LITTLE THING, 6.7% IPA, New England	$9
SPELLBOUND FUZZY PROPHECY, 6.5% Fruit Beer, Mount Holly, New Jersey	$10
STEVE AUSTIN EL SEGUNDO BROKEN SKULLS 6.7% American IPA, California	$15
STELLA ARTOIS, 5.2% Belgian Lager, Belgium	$8
STONE BUENAVEZA SALT & LIME LAGER, 4.7% Lager, California	$12
THREE 3'S BACK TO REALITY, 6% American IPA, New Jersey	$8
TRÖEGS SUNSHINE PILSNER, 4.5% Pilsner, Pennsylvania	$10

{ BOTTLED BEER }

ABITA PURPLE HAZE	$10	HOUBLON CHOUFFE	$12
ALLAGASH RIVER TRIP	$13	KONA BIG WAVE	$7
BALLAST POINT SCULPIN	$13	KONA LONGBOARD	$10
BELLS TWO HEARTED	$10	LORD HOBO BOOM SAUCE	$13
BLUE MOON	$8	LORD HOBO JUICE LORD	$14
BREWDOG HAZY JANE	$10	MILLER LITE	$6
BUD	$7	MICHELOB ULTRA	$6
BUD LIGHT	$7	O'DOULS NA	$6
CHIMAY PREMIÈRE (RED)	$14	OKOCIM O.K. BEER	$10
CHIMAY WHITE	$25	PABST BLUE RIBBON	$6
COORS LIGHT	$6	PACIFICO	$10
CORONA	$8	PILSNER URQUELL	$7
DUVEL TRIPLE HOP IPA	$15	ROUGE DEAD GUY ALE	$10
EVIL GENIUS #ADULTING	$8	SAN MIGUEL	$10
EVIL GENIUS STACYS MOM	$8	STELLA ARTOIS	$8
FAITH AMERICAN	$7	TROEGGS TROEGENATOR	$8
FAITH AMERICAN BLUE	$7	WHITE CLAW BLACK CHERRY	$7
FLYING FISH OKTOBERFISH	$10	WHITE CLAW LIME	$7
HEINEKEN	$7	YARDS BRAWLER	$8
HEINEKEN LIGHT	$7	YUENGLING	$7

DOGFISH SLIGHTLY MIGHTY	$10
FOUNDERS ALL DAY IPA SESSION ALE	$12
LINENKUGEL OKTORBERFEST	$10
OMMEGANG 3 PHILOSOPHERS	$15
REKORDERLING PEAR CIDRE	$8
ROTHHAUS TANNENZAPFLE PILSNER	$10

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{ COCKTAILS }

LAUGH WITH THE SINNERS
Casamigos Reposado, Malibu Rum, Jameson, Pineapple, Blue Curaçao, Simple Syrup, Limoncello
$18

VILLAIN'S MOJITO Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	$15
PROSECCO STRAWBERRY MARTINI Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice.	$16
RUM FUSION PUNCH Bacardi Mango, Orange, Pineapple, Grenadine	$15
MANGO JALAPENO MARGARITA Patron Silver, Mango Puree, lime Juice, Chile Tajin, Chamoy, Jalapeño Half	$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 Iron Smoke Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter	$14
STAIRWAY TO HEAVEN Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	$15

{ WINE }

SPARKLING		GLS.	BTL.
Prosecco Brut, GAMBINO	Veneto, Italy	$10	$40
Moscato d'Asti, VIETTI,	Piedmont, Italy 2020	$12	$48
Rosé Brut, DOMAINE CHANDON,	Napa, NV	187 ml	$15
Cava Brut, POEMA	Spain, NV		$30
Brut, VEUVE CLICQUOT "YELLOW LABEL",	France, NV	375 ml	$90
Brut, VEUVE CLICQUOT "YELLOW LABEL",	France, NV	750 ml	$150
WHITE			
White Zinfandel, VISTA POINT,	California	$8	$29
Chardonnay, J.LOHR "RIVERSTONE",	Monterey	$10	
Chardonnay, 19 CRIMES "MARTHA'S"	California	$13	$56
Sauvignon Blanc, JUSTIN	California	$10	$35
Riesling, FRITZ'S,	Germany	$11	$ 44
Pinot Grigio, BARONE FINI,	Italy	$12	$40
Sauvignon Blanc, BABICH,	Marlborough, New Zealand,	$12	$45
Rosé, MAISON NO. 9,	Provence, France	$12	$48
Chardonnay, SONOMA-CUTRER,	Sonoma Coast	$15	$60
Pinot Grigio, SANTA MARGHERITA,	Italy	$16	$65
Chardonnay, THE HESS COLLECTION,	Napa Valley		$40
Rosé, ROCK ANGEL,	Provence, France		$65
Sauvignon Blanc, CLOUDY BAY,	Marlborough, New Zealand		$80
Sauvignon Blanc, CAKEBREAD,	Napa Valley		$70
Chardonnay, BERINGER, "PRIVATE RESERVE",	Napa Valley		$95
RED			
Cabernet Sauvignon, STONE CELLARS,	California	$10	$40
Zinfandel, FOUR VINES, "THE BIKER",	Paso Robles	$12	$45
Cabernet Sauvignon, ROBERT HALL,	California	$12	$35
Malbec, TERRAZAS "ALTOS",	Mendoza, Argentina	$12	$45
Pinot Noir, JOEL GOTT,	California	$14	$54
Merlot, BENZIGER,	Sonoma	$14	$54
Tempranillo, NUMANTHIA "TERMES",	Toro, Spain	$15	$60
Cabernet Sauvignon, ROUND POND, "KITH & KIN",	Napa Valley	$16	$65
Amarone della Valpolicella, ANTICHE TERRE,	Veneto, Italy	$19	$76
Petite Sirah, STAG'S LEAP WINERY,	Napa Valley	$20	$85
Merlot, PROVENANCE,	Rutherford, Napa		$75
Cabernet Sauvignon, ROBERT CRAIG, "AFFINITY",	Napa Valley		$100
Red Blend, 19 CRIMES,	California		$48
Red Blend, THE PRISONER,	Napa Valley		$135
Pinot Noir, FLOWERS,	Sonoma Coast		$135
Cabernet Sauvignon, CAYMUS,	Napa Valley		$275