



VILLAIN & SAINT

DRINK, DINE & MUSIC



SEAFOOD SPECIALTIES

SHRIMP COCKTAIL (5) | \$16
Cocktail Sauce, Marie Rose Sauce

EAST COAST OYSTERS
on the HALF SHELL (6) | \$15
Cocktail Sauce, House-Made Ponzu

CLAMS ON THE HALF SHELL (6) | \$12
Cocktail Sauce, House-Made Ponzu

SUMMER SEAFOOD SALAD | \$22
Lobster, Shrimp, Crab, Watermelon, Mango,
Chilis, Lime

AC CRAB ROLLS (2) | \$20
Lump Crab, Diced Tomato, English Cucumber,
Boardwalk Dressing, Crushed Kettle Chips,
Split Top Roll

SKILLET STEAMED MUSSELS | \$18
Garlic, White Wine, Herbs, Grilled Bread

APPETIZERS & SMALL PLATES

VILLAIN CHOP HOUSE SALAD | \$16
Chopped Lettuce, English Cucumber, Tomato,
Heirloom Carrot, Shaved Radish, Chickpeas,
Frizzled Onions, Herb Vinaigrette
Add
Chicken | \$4 Shrimp | \$6

GARLIC & CHEDDAR BISCUITS (3) | \$12
Chili Honey, Maple Butter

SMOKEY KETTLE CHIPS | \$12
Warm Bleu Cheese Dip

OLD SCHOOL CLAMS CASINO (5) | \$14
Thick Cut Bacon, Peppers, Casino Butter, Garlic Crumbs

FRIED CALAMARI | \$14
Cherry Peppers, Parsley, Lemon Aioli

HEARTH FIRED MUSHROOMS (4) | \$12
Sausage & Spinach Stuffing, Gruyère

BOARDWALK CAESAR | \$14
Hearts of Romaine, Herb Croutons, Pecorino,
Caesar Dressing
Add
Chicken | \$4 Shrimp | \$6

CHICKEN POT PIE SOUP | \$12
Roasted Chicken, Carrot, Celery, Onion, Peas,
Creamy Chicken Broth, Garlic Cheddar Biscuit

KFC - KOREAN FRIED CHICKEN WINGS (5) | \$15
Twice Fried, Choice of:
Traditional Buffalo | Bleu Cheese
Miso/Mustard Honey | Sesame Seeds
Sriracha Agave | Cilantro, Lime

SIMPLE SLIDERS (2) | \$14
Brioche Bun, Special Sauce

SWEET CHILI RIBS (4) | \$12
Shishito Peppers, Togarashi

ENTREES

MISO GLAZED SALMON | \$30
Grilled Asparagus

BBQ BABY BACK RIBS | \$32
Half Rack, Jersey Street Corn,
Garlic & Cheddar Biscuit

GRILLED CHICKEN PAILLARD | \$26
Pounded & Marinated Chicken Breast, Arugula,
Oven Roasted Tomatoes, Shaved Pecorino,
Roasted Garlic Aioli, Truffle Fries

12 OZ. NY STRIP STEAK | \$39
Chimichurri, Grilled Asparagus

ANGRY LOBSTER | \$42
Lobster, Shrimp, Cavatelli, Chili Crisp,
Garlic, Crushed Tomatoes, Micro Celery

TWIN JUMBO LUMP CRAB CAKES | \$46
Warm Tartar Sauce, Grilled Asparagus

SURF & TURF | \$57
12 oz. NY Strip, Chimichurri,
Jumbo Lump Crab Cake, Warm Tartar Sauce,
Grilled Asparagus

BURGERS & SANDWICHES

THE CHEF BURGER | \$23
V&S Custom Burger Blend, Smoked Mozzarella, BBQ Tomato Jam,
Arugula, Fries

CRAB CAKE SANDWICH | \$26
Jumbo Lump Crab, Harissa Aioli, Lettuce, Fries

CLASSIC BURGER | \$20
V&S Custom Burger Blend, American Cheese, Lettuce, Tomato,
Onion, Fries

THE STEAK SANDWICH
Sliced Skirt Steak, Garlic Bread, Provolone,
Grilled Red Onion, Arugula, Balsamic,
Roasted Garlic Aioli, Au Jus, Fries
\$28

SIDES

GRILLED ASPARAGUS | \$12
Truffle Hollandaise

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

MAC & CHEESE | \$10
Creamy Cooper Sharp, Parmesan Crunch

JERSEY STREET CORN | \$10
Parmesan, Feta, Lime, Garlic Aioli, Cilantro, Paprika

PAN-FRIED SMASHED FINGERLING POTATOES | \$12
Gremolata, Parmesan

FRIES
Choice of:
Salt & Pepper | \$6
Truffle Parmesan | \$8

SWEET

CHOCOLATE CARAMEL GANACHE TART | \$10
Chocolate Mousse Dome, Milk Chocolate Passionfruit Sauce, Passionfruit Pearls

WARM APPLE CROSTATA | \$12
Vanilla Bean Ice Cream, Caramel Sauce, Toffee Bits

NY STYLE CHEESECAKE | \$10
Macerated Strawberries

COCKTAILS

FORBIDDEN APPLE PIE | \$14

Rattlesnake Rosie's Apple Pie Whiskey, Bailey's, Dark Creme de Cacao, Half & Half

LEMON DROP MARTINI | \$16

New Amsterdam Lemon Vodka, Cointreau, Lemon, Sugar Rim

VILLAIN'S MOJITO | \$14

Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water

PROSECCO STRAWBERRY MARTINI | \$15

Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

SAINTS MARTINI | \$14

Tanqueray, Splash Of Simple Syrup, Muddled Cucumber

MANGO JALAPEÑO MARGARITA | \$15

Patron Silver, Mango Puree, Lime Juice, Chile Tajin, Chamoy, Jalapeño Half

HELL OR HIGH WATER | \$15

Amador Bourbon,, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitters, Muddled Orange, Cherry

SYMPATHY FOR THE DEVIL | \$14

Iron Smoke Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

STAIRWAY TO HEAVEN | \$15

Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

BOTTLES & CANS

BEER

BLUE MOON | \$8

BUD | \$8

BUD LIGHT | \$8

COORS LIGHT | \$8

CORONA | \$9

EVIL GENIUS STACYS MOM | \$9

HEINEKEN | \$9

HEINEKEN LIGHT | \$9

KELCE BROTHERS GARAGE BEER LIGHT | \$7

KELCE BROTHERS GARAGE BEER LIME | \$7

KONA BIG WAVE | \$10

KONA LONGBOARD | \$10

MILLER LITE | \$8

MICHELOB ULTRA | \$8

MODELO ESPECIAL \$9

O'DOULS NA | \$6

PABST BLUE RIBBON | \$8

PACIFICO | \$10

REKORDERLING PEAR CIDRE | \$9

SEEDS OF THE OCEAN | \$9

SNOW BEER | \$9

STELLA ARTOIS | \$9

SELTZER & CANNED COCKTAILS

HIGH NOON

12 oz. | \$10

24 oz. | \$18

SURFSIDE

ICED TEA | \$10

ICED TEA & LEMONADE | \$10

WHITE CLAW | \$8

DRAFT BEER

ANGRY ORCHARD CRISP APPLE, 5.0% Hard Cider, New York | \$8

BLUE MOON, 5.4% Belgian White, Colorado | \$8

CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10

CAPE MAY CRUSHING IT, 8%, Orange IPA, Cape May, New Jersey | \$12

CARLSBERG, 4.8%, European Pale Lager, Denmark | \$9

COORS LIGHT, 4.2% Light Lager, Colorado | \$8

DOGFISH HEAD 60 MIN IPA, 6.0%, Pumpkin Beer, Delware | \$10

DOGFISH HEAD PUNKIN ALE, 7.0%, American Ipa, Delware | \$10

GOLDEN ROAD MANGO CART, 4% Fruit Beer, California | \$9

GUINNESS, 4.2%, Dry Stout, Ireland | \$9

KONA BIG WAVE, 4.4%, American Blonde Ale, Hawaii | \$10

NEW BELGIUM VODOO RANGER JUICY HAZE, 7.5% New England IPA, CO | \$10

SAM ADAMS BOSTON LAGER, 5%, Massachusetts | \$8

SAM ADAMS SEASONAL, OCTOBERFEST, 5.3%, Marzen, Massachusetts| \$10

SEEDS OF THE OCEAN, 5% Ipa, Pale Lager, New Jersey | \$8

SIERRA NEVADA HAZY LITTLE THING, 6.7% Ipa, New England | \$9

SPELLBOUND CHERRY BELGIAN TRIPEL, 8.5% Belgian Tripel, New Jersey | \$9

SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9
6.9%, American Porter, Mount Holly, New Jersey

STELLA ARTOIS, 5.2% Belgian Lager, Belgium | \$9

WINE

SPARKLING

Prosecco Brut, GAMBINO, Veneto, Italy \$10 | gls \$40 | btl

Moscato D'asti, VIETTI, Piedmont, Italy 2020 \$12 | gls \$48 | btl

Rosé Brut, DOMAINE CHANDON, Napa, Nv 187 ml \$15 | btl

Cava Brut, POEMA, Spain, Nv \$38 | btl

Brut, VEUVE CLICQUOT “YELLOW LABEL”, France, NV 375 ml \$90 | btl

Brut, VEUVE CLICQUOT “YELLOW LABEL”, France, NV 750 ml \$150 | btl

WHITE

White Zinfandel, VISTA POINT, California \$8 | gls \$29 | btl

Chardonnay, 19 CRIMES “MARTHA’S”, California \$13 | gls \$56 | btl

Sauvignon Blanc, JUSTIN, California \$10 | gls \$35 | btl

Riesling, FRITZ’S, Germany \$11 | gls \$44 | btl

Pinot Grigio, BARONE FINI, Italy \$12 | gls \$40 | btl

Rosé, MAISON NO. 9, Provence, France \$12 | gls \$48 | btl

Chardonnay, SONOMA-CUTRER, Sonoma Coast \$15 | gls \$60 | btl

Pinot Grigio, SANTA MARGHERITA, Italy \$19 | gls \$80 | btl

Sauvignon Blanc, CLOUDY BAY, Marlborough, New Zealand \$80 | btl

RED

Cabernet Sauvignon, STONE CELLARS, California \$10 | gls \$40 | btl

Zinfandel, FOUR VINES, “THE BIKER”, Paso Robles \$12 | gls \$45 | btl

Cabernet Sauvignon, ROBERT HALL, California \$12 | gls \$45 | btl

Malbec, TERRAZAS “ALTOS”, Mendoza, Argentina \$12 | gls \$45 | btl

Pinot Noir, JOEL GOTT, California \$14 | gls \$54 | btl

Merlot, BENZIGER, Sonoma \$14 | gls \$54 | btl

Tempranillo, NUMANTHIA “TERMES”, Toro, Spain \$19 | gls \$74 | btl

Cabernet Sauvignon, ROUND POND, “KITH & KIN”, Napa Valley \$18 | gls \$65 | btl

Red Blend, 19 CRIMES, California \$48 | btl

Amarone Della Valpolicella, ANTICHE TERRE, Veneto, Italy \$76 | btl

Petite Sirah, STAGS' LEAP WINERY, Napa Valley \$85 | btl