



VILLAIN DRINK, DINE & MUSIC & SAINT



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

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

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

 **MAD MUTZ** MOZZARELLA STICKS (5) | \$15
as on ABC's SHARK TANK
THE GAUCHO
Chimichurri Flavored Fresh Mutz,
Garlic-Herb-Manchego Crust, Chimichurri Aioli,
Grated Parmesan, Paprika Oil

SHORT RIB FRENCH ONION SOUP | \$18
Slow Braised Short Ribs, Caramelized Onions, Gruyère,
Cheddar & Provolone Cheeses

SMOKY KETTLE CHIPS | \$12
Warm Bleu Cheese Dip

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

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

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

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

SEAFOOD SPECIALTIES

CHILLED

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

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

HOT

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

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

FISH TACOS | \$18
Plantain Crusted Mahi Mahi, Red Cabbage Slaw,
Chipotle Aioli, Pico de Gallo

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

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 Flank Steak, Garlic Bread, Provolone,
Grilled Red Onion, Arugula, Balsamic,
Roasted Garlic Aioli, Au Jus, Fries
\$28

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

SIDES

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

GRILLED ASPARAGUS | \$12
Truffle Hollandaise

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

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

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

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

SWEET

 **WARM CHERRY COBBLER** | \$12
Streusel, Vanilla Bean Gelato

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

COCKTAILS

 CHOCOLATE CHERRY MARTINI | \$15
48 Blocks Vodka, 1883 Maison Cherry Syrup, 48 Blocks Chocolate Martini, Cherry

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

SYMPATHY FOR THE DEVIL | \$14
Horse Soldier 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

BUD | \$8
BUD LIGHT | \$8
COORS LIGHT | \$8
CORONA | \$9
EVIL GENIUS STACYS MOM | \$9
EVIL GENIUS #ADULTING | \$9
HEINEKEN | \$9
HEINEKEN LIGHT | \$9
KELCE BROTHERS GARAGE BEER LIGHT | \$7
KONA LONGBOARD | \$10
MICHELOB ULTRA | \$8
MODELO ESPECIAL \$9
O'DOULS NA | \$6
PABST BLUE RIBBON | \$8
REKORDERLING PEAR CIDRE | \$9
STELLA ARTOIS | \$9
HEINEKEN 0.0 | \$9

SELTZER & CANNED COCKTAILS

HIGH NOON TROPICAL FLAVORS
12 oz. | \$10
24 oz. | \$18
SURFSIDE ICED TEA | \$10
SUN CRUISER | \$10
Assorted Flavors
WHITE CLAW | \$10

DRAFT BEER

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

BLUE MOON, 5.4% Belgian White, Colorado | \$9

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

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

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

DOGFISH HEAD 60 MIN IPA, 6.0%, East Coast IPA, Delaware | \$10

DOGFISH HEAD GRATEFUL DEAD JUICY PALE ALE, | \$10
5.3%, Delaware

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

LEINENKUGEL SUMMER SHANDY, | \$10
4.2%, Fruit and Field Weiss, Wisconsin

MILLER LITE, 4.2% Light Lager, Wisconsin | \$8

MANGO CART, 4% Wheat Ale, Real Mango California | \$9

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

PERONI, 4.7%, International Lager, Italy | \$9

SAM ADAMS AMERICAN LIGHT LAGER, | \$9
4.2%, Light Lager, Massachusetts

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

SAM ADAMS SUMMER ALE, | \$10
5.3%, Citrus Wheat Ale, Massachusetts

 SEEDS OF THE OCEAN, 5.4% Pale Lager | \$8

SIERRA NEVADA SUMMERFEST, 5% Pilsner, California | \$9

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

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
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	375 ml	\$90 btl

WHITE

White Zinfandel, BERINGER, California	\$10 gls	\$35 btl
Pinot Grigio, SANTA MARGHERITA, Italy	375 ml	\$33 btl
Pinot Grigio, BARONE FINI, Italy	\$12 gls	\$40 btl
Sauvignon Blanc, JUSTIN, California	\$10 gls	\$35 btl
Rosé, BIELER PERE ET FILS, Provence, France	\$12 gls	\$48 btl
Chardonnay, SONOMA-CUTRER, Sonoma Coast	\$15 gls	\$60 btl

RED

Cabernet Sauvignon, STONE CELLARS, California	\$10 gls	\$40 btl
Cabernet Sauvignon, ROBERT HALL, California	\$12 gls	\$45 btl
Pinot Noir, JOEL GOTT, California	\$14 gls	\$54 btl
Merlot, BENZIGER, Sonoma	\$14 gls	\$54 btl