

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ WOOD FIRED PIZZAS }

WILD MUSHROOM
Bacon, Gruyere, Arugula, Truffle Vinaigrette
\$15

BLUE CHEESE, RED GRAPE & HAZELNUT
Wildflower Honey, Crispy Thyme, Black Pepper
\$14

JERSEY TOMATO PIE
Local Fresh Mozzarella, Romesco, Basil, Crushed Red Pepper, Pecorino
\$14

{ RAW BAR }

OYSTERS ON THE HALF SHELL
Prepared Horseradish, Smokey "Taqueria" Salsa, Fresh Lemon & Saltines
East Coast or West Coast
½ dozen \$18
dozen \$32

BRIGANTINE CLAMS ON THE HALF SHELL
Prepared Horseradish, Smokey "Taqueria" Salsa, Fresh Lemon & Saltines
½ dozen \$8
dozen \$14

{ MUSSELS AND FRITES }

Served with Aioli Trio: Malt Vinegar-Harissa-Honey Mustard

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

SPICY THAI GREEN CURRY
Eggplant, Green Beans, Cilantro, Basil, Crushed Peanuts
\$23

PEE WEE POTATO & GRUYERE
Pancetta, Citrus Gremolata, Roasted Leek Broth
\$23

MEDITERRANEAN
Merguez Sausage, Goat Cheese, Harissa Aioli, Smokey Tomato Broth
\$23

{ APPETIZERS & SMALL PLATES }

CRAB, CRAWFISH & MUSHROOM PEPPERPOT SOUP
Louisiana Style, Rice Fritter, Scallions
\$12

KFC -KOREAN FRIED CHICKEN WINGS
Twice Fried, Sesame Seeds, Miso-Mustard Honey Glaze
\$10

ROASTED BABY BEET & BLACK PLUM SALAD
Goat Cheese, Hydroponic Watercress, Spiced Peanuts, White Truffle Honey, Vin Cotto
\$12

NASHVILLE STYLE "HOT" FRIED GREEN TOMATOES
Duck Fat Chile Paste, Bread & Butter Cucumbers, Dill Ranch for Cooling Off
\$11

CHILLED WILD GULF SHRIMP
Golden Summer Vegetable Gazpacho, Lime Sour Cream, Cilantro
\$15

GRUYERE FONDUE with FRENCH ONION FLAVORS
Madeira Stewed Onions, Smoked Bacon, Thyme, Sea Salt, Toast
\$11

{ ENTREÉS }

THE CHEF BURGER
Wagyu Beef, Smoked Mozzarella, BBQ Tomato Jam, "Adult" Arugula, Griddled Squishy Bun, Fries
\$19

CHILLED SHRIMP "WEDGE" SALAD
Little Gem Lettuce, Avocado, Bacon, Radish, Basil Green Goddess Dressing
\$19

LOBSTER ROLL
Maine Lobster, Duke's Mayo, Dill, Lemon Griddled Bun, House Chips
\$27

BOARDWALK CHICKEN CAESAR
Pan Roast Airline Breast, Hearts of Romaine & Kale, Garlic Grits Croutons, Soft Boiled Egg, Pecorino, Caesar Dressing
\$18

CHESAPEAKE CATFISH REUBEN
Crispy Cornmeal Crusted, Citrus Slaw, Melted Gruyere, Russian Dressing, Griddled Rye, House Chips
\$17

BERKSHIRE PORK MEATBALLS
Locally Made Fresh Rigatoni, Charred Broccoli, Pecorino, Crème Fraiche, Cracked Black Pepper
\$21

{ SWEETS }

Chocolate Sticky Toffee Pudding
Kahlua Soaked, Coffee Crumble, Brown Sugar Anglaise, Whipped Cream
\$8

Buttermilk Creamsicle Panna Cotta
Orange Sorbet, Shortbread Cookie, Candied Zest
\$8

Selection of Ice Creams and Sorbet
Ask your server for today's selection
\$6

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Wildflower Honey, Crispy Thyme, Black Pepper
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JERSEY TOMATO PIE
Local Fresh Mozzarella, Romesco, Basil, Crushed Red Pepper, Pecorino
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{ RAW BAR }

OYSTERS ON THE HALF SHELL
Prepared Horseradish, Smokey "Taqueria" Salsa, Fresh Lemon & Saltines

East Coast & West Coast
½ dozen \$18
dozen \$32

BRIGANTINE CLAMS ON THE HALF SHELL
Prepared Horseradish, Smokey "Taqueria" Salsa, Fresh Lemon & Saltines

½ dozen \$8
dozen \$14

KING CRAB LEGS
Warm Garlic Cheddar Biscuits, Citrus Slaw, Crab Shack Mustard Sauce

\$32

{ MUSSELS AND FRITES }

Served with Aioli Trio-Malt Vinegar-Harissa-Honey Mustard

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

SPICY THAI GREEN CURRY
Eggplant, Green Beans, Cilantro, Basil, Crushed Peanuts
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PEE WEE POTATO & GRUYERE
Pancetta, Citrus Gremolata, Roasted Leek Broth
\$23

MEDITERRANEAN
Merguez Sausage, Goat Cheese, Harissa Aioli, Smokey Tomato Broth
\$23

{ APPETIZERS & SMALL PLATES }

CRAB, CRAWFISH & MUSHROOM PEPPERPOT SOUP
Louisiana Style, Rice Fritter, Scallions
\$12

SUMMER GOLDEN VEGETABLE GAZPACHO
Avocado, Cilantro, Cucumber, Chile Oil
\$10

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

FRIED GREEN TOMATO "CAPRESE"
Cornmeal Crusted, Raw Heirloom Tomatoes, Mike's Local Mozzarella, Basil Green Goddess
\$14

ROASTED BABY BEET & BLACK PLUM SALAD
Goat Cheese, Hydroponic Watercress, Spiced Peanuts, White Truffle Honey, Vin Cotto
\$12

GRUYERE FONDUE with FRENCH ONION FLAVORS
Madeira Stewed Onions, Smoked Bacon, Thyme, Sea Salt, Toast
\$11

GRILLED OYSTERS on the HALF SHELL
Smoked Bacon, Old Bay BBQ Butter, White Onion
\$15

KFC -KOREAN FRIED CHICKEN WINGS
Twice Fried, Sesame Seeds, Miso/Mustard Honey Glaze
\$10

{ ENTREÉS }

THE CHEF BURGER
Wagyu Beef, Smoked Mozzarella, BBQ Tomato Jam, "Adult" Arugula, Griddled Squishy Bun, Fries
\$19

BERKSHIRE PORK MEATBALL "GYRO"
Build your own:
Wood Fired Garlic & Cumin Flatbread, Mint, Charred Shishitos, Tzatziki, Lemon
\$24

PAN ROASTED "CHICKEN & DUMPLINGS"
Smoked Cheddar Potato Dumplings, Charred Broccoli, Heirloom Tomatoes, Tarragon, Lemon Chicken Jus
\$21

PAN ROASTED JERSEY SCALLOPS
Mascarpone Stone Ground Grits, Tuscan Kale, White Corn, Crawfish Brown Butter
\$32

GRILLED MUSTARD GLAZED SALMON
Oyster Mushrooms, Celery Root, Fennel, Crème Fraiche, Curry Sauce
\$25

{ SWEETS }

Chocolate Sticky Toffee Pudding
Kahlua Soaked, Coffee Crumble, Brown Sugar Anglaise, Whipped Cream
\$8

Buttermilk Creamsicle Panna Cotta
Orange Sorbet, Shortbread Cookie, Candied Zest
\$8

Selection of Ice Creams and Sorbet
Ask your server for today's selection
\$6

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{ DRAFT BEERS }

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|---|------|--|------|--|------|
| ANTIGOON DOUBLE BLONDE 6.8% Strong Blonde Ale, Belgium | \$12 | STELLA ARTOIS 5% Belgian Pale Lager, Belgium | \$8 | TROUBADOR OBSCURA 8.2% Belgian Stout, Belgium | \$15 |
| BAVIK 5.2% Pilsner, Belgium | \$10 | STONE ARROGANT BASTARD 7.2% American Strong Ale, California | \$10 | BOCKOR CUVÉE DES JACOBINS 5.5% Flanders Red Ale, Belgium | \$14 |
| TROUBADOR MAGMA 9% Belgian Triple IPA, Belgium | \$15 | GLASSTOWN 609 6.9% IPA, New Jersey | \$8 | ORIGINAL SIN CIDER 6% American Cider, New York | \$7 |
| GULDEN DRAAK 10.5% Belgian Strong Dark Ale, Belgium | \$15 | COORS LIGHT 4.2% Light Lager, Colorado | \$6 | RIVER HORSE SPECIAL ALE 4.5% Amber Ale, New Jersey | \$8 |
| ST. FEULLIEN SAISON 6.5% Saison, Belgium | \$15 | MILLER HIGH LIFE 4.6% American Lager, Wisconsin | \$6 | BROTHERTON JERSEY DEVIL DOUBLE IPA 8.2% Imperial IPA, New Jersey | \$8 |
| DOGFISH HEAD NAMASTE 4.8% Wheat Ale, Delaware | \$12 | PETRUS AGED RED 8.5% Belgian Fruit Ale, Belgium | \$14 | CAPE MAY HONEY PORTER 5.5% American Porter, New Jersey | \$7 |
| TRIPEL KARMELIET 8.5% Tripel, Belgium | \$15 | ROBINSONS IRON MAIDEN TROOPER ALE 4.7% English Style Bitter, England | \$15 | CAPE MAY DEVIL'S REACH 8.6% Belgian-Style Strong Golden Ale, New Jersey | \$8 |
| FLYING DOG RAGING BITCH 8.3% Belgian-Style IPA, Maryland | \$12 | GOOSE ISLAND MATILDA 7% Belgian-Style Strong Pale Ale, Chicago | \$8 | | |

{ BOTTLED BEERS }

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|-------------------------|------|------------------------|------|--------------------------|------|
| BUD | \$6 | MILLER LITE | \$6 | YARDS BRAWLER | \$8 |
| BUD LIGHT | \$6 | CORONA | \$8 | ALLAGASH BLACK BELGIAN | |
| HEINEKEN | \$7 | YUENGLING | \$7 | STYLE STOUT | \$14 |
| HEINEKEN LIGHT | \$7 | FAT TIRE AMBER | \$8 | LAGUNITAS LITTLE SUMPIN | |
| WEINSTEPHANER | \$10 | CRISPIN ROSE CIDER | \$8 | SUMPIN WHEAT PA | \$10 |
| OMMEGANG 3 PHILOSOPHERS | \$15 | BROOKLYN LAGER | \$8 | LAGUNITAS SUCKS AMERICAN | |
| DUVEL TRIPLE HOP IPA | \$15 | EVIL GENIUS #ADULTING | \$8 | DOUBLE IPA | \$10 |
| KONA LONGBOARD | \$10 | EVIL GENIUS STACYS MOM | \$8 | DOGFISH 60 MINUTE | \$8 |
| REKORDERLING PEAR CIDRE | \$7 | PACIFICO | \$10 | CHIMAY BLUE | \$14 |
| O'DOULS NA | \$6 | BLUE MOON | \$8 | CHIMAY WHITE | \$25 |
| STELLA ARTOIS | \$8 | REVOLUTION ANTI HERO | \$7 | HOUBLON CHOUFFE | \$12 |
| GOLDEN ROAD MANGO CRAFT | \$8 | PILSNER URQUELL | \$7 | SAM ADAMS NUT BROWN ALE | \$10 |
| COORS LIGHT | \$6 | TROEGGS TROEGENATOR | \$8 | GLUTINY PALE ALE | \$8 |
| | | LEFT HAND MILK STOUT | \$10 | | |

{ BY THE GLASS }

SPARKLING

CAPOSALDO PROSECCO BRUT, Veneto, Italy \$10

WHITE WINE

STELLINA DI NOTTE PINOT GRIGIO, Veneto, Italy \$10

MATUA, Marlborough, New Zealand \$10

SOFIA RIESLING, Monterey \$14

J. LOHR RIVERSTONE CHARDONNAY, Monterey \$10

FRANCIS COPPOLA, DIRECTOR'S CUT CHARDONNAY, Russian River \$16

RED WINE

KENWOOD SIX RIDGES, Alexander Valley \$18

TERRAZAS MALBEC, Mendoza, Argentina \$10

BENZIGER, MERLOT, Sonoma \$14

JOEL GOTT PINOT NOIR, California \$14

BV, MERLOT, Napa Valley \$14

{ BY THE BOTTLE }

SPARKLING

Poema Cava Brut, Spain \$30

Domaine Chandon Rosé, Napa \$30

Veuve Clicquot Yellow Label Brut, France \$115

WHITE WINE

Ferrari Carano Fume Blanc, Sonoma \$35

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand \$75

Round Pond Estate, Sauvignon Blanc, Rutherford, Napa \$60

The Hess Collection Chardonnay, Napa Valley \$40

Silverado Chardonnay, Carneros \$85

Sonoma Cutrer, Chardonnay, Sonoma Coast \$60

Beringer Chardonnay, Private Reserve, Napa Valley \$95

Joseph Phelps "Freestone" Chardonnay, Sonoma Coast \$90

Cakebread Sauvignon Blanc, Napa \$75

RED WINE

Chalk Hill, Sonoma Coast \$45

Rodney Strong Pinot Noir, Russian River \$55

Etude Pinot Noir, Carneros \$95

Flowers Pinot Noir, Sonoma Coast \$75

Provenance Merlot, Rutherford, Napa \$60

Stag's Leap Winery Petite Sirah, Napa Valley \$85

Francis Coppola Diamond Collection Claret (Cabernet Blend), California \$35

Benziger Family Cabernet Sauvignon, Sonoma \$50

Kenwood Cabernet Sauvignon, Six Ridges, Alexander Valley \$50

Round Pond Cabernet Sauvignon, Kith & Kin, Napa Valley \$65

Cakebread Cabernet Sauvignon, Napa \$180

Cigar Zinfandel, Old Vines, California \$40

Alta Vista Premium Malbec, Mendoza, Argentina \$48