

VILLAIN & SAINT

DRINK, DINE & MUSIC

{ RAW BAR SPECIALTIES }

U-PEEL SHRIMP
Cocktail Sauce, Lemon
\$18

SEAFOOD PLATTER
Dozen Oysters, Half Dozen Clams,
Shrimp, Ceviche, Cocktail Sauce,
Mignonette, Lemon
\$55

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

EAST & WEST COAST OYSTERS
on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen \$15 dozen \$26

BRIGANTINE CLAMS
on the HALF SHELL
Cocktail Sauce, Mignonette, Lemon
½ dozen \$9 dozen \$16

{ WOOD FIRED FLATBREADS }

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

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

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

{ MUSSELS & FRITES }

Served with Truffle Aioli

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

CIOPPINO
Shrimp, Mussels, Clams, Halibut,
Fennel, Tomato Broth, Garlic Crostini
\$28

STEAMERS
Local Clams, White Wine, Bacon,
Herb Butter, Julienne Vegetables
\$20

{ APPETIZERS & SMALL PLATES }

BAKED OYSTERS on the HALF SHELL
Spinach, Gruyère, Garlicky Ritz Crumb
\$15

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

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

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

EL GRAN CHICHARRON
XL Pork Rind,
Red Pepper Jelly, Cream Cheese
\$12

KFC - KOREAN FRIED CHICKEN WINGS
Twice Fried, Choice of:
Miso/Mustard Honey Glaze, Sesame Seeds
or
Sriracha Agave, Cilantro, Lime
\$12

{ SOUPS & SALADS }

CORN & CRAB CHOWDER
Jumbo Lump Crab, Roasted Corn,
Potatoes, Cream
\$10

VILLAIN HOUSE SALAD
Dried Cranberries, Candied Walnuts,
Granny Smith Apple, Goat Cheese,
Basil Champagne Vinaigrette,
\$12

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

THE WEDGE
Baby Iceberg, Roquefort, Bacon,
Heirloom Cherry Tomato
\$12

{ ENTREÉS }

THE CHEF BURGER
Blended Prime Black Angus Beef,
Smoked Mozzarella, BBQ Tomato Jam,
Arugula, Griddled Squishy Bun, Fries
\$19

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

PAN SEARED HALIBUT
Celery Root Puree, Charred Broccolini,
Lemon Butter Sauce
\$34

VILLAIN LOBSTER
Pan Fried Lobster & Shrimp,
Romesco, Spicy Tomato, Garlic Confit,
Fried Jalapeño
\$29

SAINT LOBSTER
Tempura Fried Lobster & Shrimp,
Sweet & Spicy Red Pepper Aioli,
Blistered Shishito
\$29

GRILLED PORK CHOP
Sakura Pork, Cheesy Grits,
Brussels Sprouts, Bacon
\$26

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

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

SEARED SCALLOPS
Cous Cous Risotto, Merguez, Saffron
\$32

GUAVA BBQ RIBS
Housemade Guava BBQ Sauce, Salt &
Vinegar Potato Chips
\$16

{ SIDES \$6 }

BROCCOLINI

FRIED BRUSSELS
SPROUTS

SAUTÉED MUSHROOMS

FINGERLING
POTATOES

FRIES

{ SWEET ENDINGS }

TAKING BACK SUNDAE
Warm Monkey Bread, Butter Pecan Ice Cream, Bour-
bon Caramel, Whipped Cream,
Spiced Candied Walnuts
\$13

LAVA LAVA ISLAND
Chocolate Lava Cake, Nutella Ganache,
Salted Caramel Pretzel Ice Cream, Ferrero Rocher,
Whipped Cream, Chocolate Shavings
\$14

HAVE YOUR CAKE & EAT IT TOO
NY Style Cheesecake, Ice Cream, Nilla Wafers,
Raspberry Compote, White Chocolate Shavings
\$13

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ DRAFT BEER }

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
BAVIK, 5.2% Pilsner, Belgium	\$10
BLUE MOON, 5.4% Belgian White, Colorado	\$6
BROTHERTON JERSEY DEVIL DOUBLE IPA, 8.2% Imperial IPA, New Jersey	\$8
CAPE MAY DEVIL'S REACH, 8.6% Belgian-Style Strong Golden Ale, New Jersey	\$8
CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	\$7
CARLSBERG, 5%, European Pale Ale, Denmark	\$8
COORS LIGHT, 4.2% Light Lager, Colorado	\$6
DOWNEAST ORIGINAL CIDER, 5.1% ABV, American Cider, Massachusetts	\$8
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
GOOSE ISLAND MATILDA, 7% Belgian-Style Strong Pale Ale, Chicago	\$8
GRIMBERGEN BLONDE, 6.7% ABV, Belgian Blonde, Belgium	\$11
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
GULDEN DRAAK, 10.5% Belgian Strong Dark Ale, Belgium	\$15
KORSTRITZER SCHWARZBIER, 4.8% ABV, Schwarzbier/Black Lager, Germany	\$10
KRONENBOURGH BLANC, 5% ABV, Belgian White Ale Style, France	\$8
PETRUS AGED RED, 8.5% Belgian Fruit Ale, Belgium	\$14
SHIP BOTTOM THE SHACK, 7.0%, American IPA, New Jersey	\$8
STELLA ARTOIS, 5.2% ABV, Belgian Lager, Belgium	\$8
STONE BUENAVEZA SALT & LIME LAGER, 4.7% ABV, LAGER, CA	\$12
THREE 3'S BACK TO REALITY, 6% ABV, American IPA, New Jersey	\$8
TRIPEL KARMELIET, 8.5% Tripel, Belgium	\$15
TRÖEGS SUNSHINE PILSNER, 4.5% ABV, Pilsner, Pennsylvania	\$10
TROUBADOR MAGMA, 9% Belgian Triple IPA, Belgium	\$15
TROUBADOR OBSCURA, 8.2% Belgian Stout, Belgium	\$15
YARDS PHILADELPHIA PALE ALE, 4.6% ABV, American Pale, Philadelphia	\$8

{ 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	• LAGUNITAS IPA	\$10
• BLUE MOON	\$8	• LORD HOBO BOOM SAUCE	\$13
• BREW DOG LAZY JANE	\$10	• MILLER LITE	\$6
• BUD	\$7	• MICHELOB ULTRA	\$6
• BUD LIGHT	\$7	• O'DOULS NA	\$6
• CHIMAY PREMIÈRE (RED)	\$14	• PABST BLUE RIBBON	\$6
• CHIMAY WHITE	\$25	• PACIFICO	\$10
• COORS LIGHT	\$6	• PILSNER URQUELL	\$7
• CORONA	\$8	• SAN MIGUEL	\$10
• DUVEL TRIPLE HOP IPA	\$15	• SOLID GOLD IPA	\$8
• EVIL GENIUS #ADULTING	\$8	• STELLA ARTOIS	\$8
• EVIL GENIUS STACYS MOM	\$8	• TROEGGS TROEGENATOR	\$8
• FOUNDERS AZACCA IPA	\$8	• WEINSTEPHANER	\$8
• GLUTINY PALE ALE	\$8	• YARDS BRAWLER	\$8
• HEINEKEN	\$7	• YUENGLING	\$7
• HEINEKEN LIGHT	\$7		
• ALLAGASH BLACK BELGIAN STYLE STOUT	\$9		
• DESCHUTES FRESH HAZE IPA	\$12		
• DOGFISH HEAD PUMPKIN ALE	\$14		
• DOGFISH SLIGHTLY MIGHTY	\$10		
• FLYING FISH OKTOBERFISH	\$10		
• FOUNDERS ALL DAY IPA SESSION ALE	\$12		
• FOUNDERS BREAKFAST STOUT	\$12		
• LAGUNITAS LITTLE SUMPIN SUMPIN WHEAT PA	\$10		
• LEINENKUGEL OKTOBERFEST	\$10		
• OMMEGANG 3 PHILOSOPHERS	\$15		
• REKORDERLING PEAR CIDRE	\$7		

{ COCKTAILS }

WINTERLAND
Patron Silver, Amaretto, Limoncello, Cranberry, Commemorative Cup
\$18

VILLAIN'S MOJITO	\$12
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	
MANGO JALAPENO MARGARITA	\$14
Patron Silver, Mango Puree, lime Juice, Chile Tajin, Chamoy, Jalapeño Half	
FORBIDDEN APPLE PIE	\$12
Rosie's Apple Pie Whiskey, Baileys, Cream De Coco Dark, Half & Half	
SIN CITY	\$15
Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
SAINTS MARTINI	\$12
Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
HELL OR HIGH WATER	\$12
Rosie's Maple Bacon Bourbon, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitter, Muddled Orange, Cherry	
SYMPATHY FOR THE DEVIL	\$12
Amador Bourbon, Triple Sec, Maraschino Liqueur, Lemon Juice, Orange Bitters	
STAIRWAY TO HEAVEN	\$12
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	

{ WINE }

SPARKLING

	GLS.	BTL.
CAPOSALDO PROSECCO BRUT, Veneto, Italy	\$10	
POEMA CAVA BRUT, Spain		\$30
DOMAINE CHANDON ROSÉ, Napa		\$30
VEUVE CLICQUOT YELLOW LABEL BRUT, France	375 ml	\$65
VEUVE CLICQUOT YELLOW LABEL BRUT, France	750 ml	\$115

WHITE

PIGHIN FRIULI PINOT GRIGIO, Friuli Venezia Giulia, Italy	\$10	
MATUA, Marlborough, New Zealand	\$10	
CONUNDRUM WHITE, California	\$16	\$65
CARPINETO, TOSCANA DOGAJOLO BLANCO, Tuscany, Italy,	\$12	
JUSTIN SAUVIGNON BLANC, California	\$10	\$35
CAKEBREAD SAUVIGNON BLANC, Napa	\$17	\$75
J.LOHR RIVERSTONE CHARDONNAY, Monterey	\$10	
AME DU VIN, ROSÉ, Cotes de Provence Rose, France	\$12	\$45
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 CHARONNAY, PRIVATE RESERVE, Napa Valley		\$95
JOSEPH PHELPS "FREESTONE" CHARDONNAY, Sonoma Coast		\$90

RED

JOEL GOTT PINOT NOIR, California	\$14	
STAG'S LEAP WINERY PETITE SIRAH, Napa Valley	\$20	\$85
SHATTER GRENACHE, 2016 Maury, France	\$19	\$76
BV, MERLOT, Napa Valley	\$14	
STONE CELLARS CABERNET SAUVIGNON, Spain	\$10	
ROBERT HALL CABERNET SAUVIGNON, California	\$12	\$35
BENZIGER FAMILY CABERNET SAUVIGNON, Sonoma	\$15	\$50
FOUR VINES, THE BIKER ZINFANDEL, Paso Robles	\$12	\$45
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
KENWOOD CABERNET SAUVIGNON, SIX RIDGES, Alexander Valley		\$50
ROUND POND CABERNET SAUVIGNON, KITH & KIN, Napa Valley		\$65
CAKEBREAD CABERNET SAUVIGNON, Napa		\$180
ALTA VISTA PREMIUM MALBEC, Mendoza, Argentina		\$48