

# 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

**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

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

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

**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 }

3 FLOYD ZOMBIE DUST, 6.2% Pale Ale-American, Indiana	\$14
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
BOSTEELS PUUWEL KWAK, 8.4% Strong Ale-Belgian Pale Belgium	\$15
BREWDOG ELVIS JUICE, 6.5% American IPA, Ohio	\$12
BROTHERTON JERSEY DEVIL DOUBLE IPA, 8.2% Imperial IPA, 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
FIDDLEHEAD, 6.2% IPA-NE Style, Vermont	\$12
FLYING DOG RAGING BITCH, 8.3% Belgian-Style IPA, Maryland	\$12
FOUNDERS RUBAEUS RASPBERRY, 5.7% Ale, Michigan	\$12
GLASSTOWN 609, 6.9% IPA, New Jersey	\$8
GOOSE ISLAND MATILDA, 7% Belgian-Style Strong Pale Ale, Chicago	\$8
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
GULDEN DRAAK, 10.5% Belgian Strong Dark Ale, Belgium	\$15
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% Belgian Lager, Belgium	\$8
STEVE AUSTIN EL SEGUNDO BROKEN SKULLS 6.7% American IPA, California	\$15
STONE BUENAVEZA SALT & LIME LAGER, 4.7% Lager, CA	\$12
THREE 3'S BACK TO REALITY, 6% American IPA, New Jersey	\$8
TRÖEGS SUNSHINE PILSNER, 4.5% Pilsner, Pennsylvania	\$10
TROUBADOR OBSCURA, 8.2% Belgian Stout, Belgium	\$15
YARDS PHILADELPHIA PALE ALE, 4.6% American Pale, Philadelphia	\$8

## { BOTTLED BEER }

• ABITA PURPLE HAZE	\$10	• KONA BIG WAVE	\$7
• ALLAGASH RIVER TRIP	\$13	• KONA LONGBOARD	\$10
• BALLAST POINT SCULPIN	\$13	• LORD HOBO BOOM SAUCE	\$13
• BELLS TWO HEARTED	\$10	• LORD HOBO JUICE LORD	\$14
• BLUE MOON	\$8	• MILLER LITE	\$6
• BREWDOG LAZY JANE	\$10	• MICHELOB ULTRA	\$6
• BUD	\$7	• O'DOULS NA	\$6
• BUD LIGHT	\$7	• OKOCIM O.K. BEER	\$10
• CHIMAY PREMIÈRE (RED)	\$14	• PABST BLUE RIBBON	\$6
• CHIMAY WHITE	\$25	• PACIFICO	\$10
• COORS LIGHT	\$6	• PILSNER URQUELL	\$7
• CORONA	\$8	• ROUGE DEAD GUY ALE	\$10
• DUVEL TRIPLE HOP IPA	\$15	• SAN MIGUEL	\$10
• EVIL GENIUS #ADULTING	\$8	• STELLA ARTOIS	\$8
• EVIL GENIUS STACYS MOM	\$8	• TROEGGS TROEGENATOR	\$8
• GLUTINY PALE ALE	\$8	• WEINSTEPHANER	\$8
• HEINEKEN	\$7	• YARDS BRAWLER	\$8
• HEINEKEN LIGHT	\$7	• YUENGLING	\$7
• HOUBLON CHOUFFE	\$12		
• ALLAGASH BLACK BELGIAN STYLE STOUT	\$9		
• DESCHUTES FRESH HAZE IPA	\$12		
• DOGFISH SLIGHTLY MIGHTY	\$10		
• FOUNDERS ALL DAY IPA SESSION ALE	\$12		
• FOUNDERS SELTZER MAS AGAVE STRAWBERRY	\$8		
• OMMEGANG 3 PHILOSOPHERS	\$15		
• REKORDERLING PEAR CIDRE	\$7		
• ROTHHAUS TANNENZAPFLE PILSNER	\$10		

## { COCKTAILS }

**SUMMER IN THE CITY**  
Casamigos Blanco, Amaretto, Limoncello, Cranberry  
\$18

VILLAIN'S MOJITO	\$14
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	
MANGO JALAPENO MARGARITA	\$14
Patron Silver, Mango Puree, lime juice, Chile Tajin, Chamoy, Jalapeño Half	
LA TOXICA	\$17
Teremana Blanco, Grapefruit Juice, Simple Syrup	
SIN CITY	\$15
Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
SAINTS MARTINI	\$14
Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
HELL OR HIGH WATER	\$14
Angel's Envy, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitter, Muddled Orange, Cherry	
SYMPATHY FOR THE DEVIL	\$14
Amador Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter	
STAIRWAY TO HEAVEN	\$14
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	

## { WINE }

### SPARKLING

	GLS.	BTL.
Prosecco Brut, CAPOSALDO Veneto, Italy	\$10	
Cava Brut, POEMA Spain, NV		\$30
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	375 ml	\$65
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	750 ml	\$115
Rosé Brut, DOMAINE CHANDON, Napa, NV		\$30

### WHITE

Pinot Grigio, BARONE FINI, Italy, 2019	\$12	\$40
Pinot Grigio, SANTA MARGHERITA, Italy, 2019	\$16	\$65
Sauvignon Blanc, MATUA, Marlborough, New Zealand,	\$10	
Sauvignon Blanc, JUSTIN California, 2020	\$10	\$35
Sauvignon Blanc, CAKEBREAD, Napa, 2017	\$17	\$75
White Blend, CARPINETO DOGAJOLO, Toscana, Italy	\$12	
Chardonnay, J.LOHR "RIVERSTONE", Monterey	\$10	
Rosé, AME DU VIN, Cotes de Provence, France, 2019	\$12	\$45
Sauvignon Blanc, CLOUDY BAY, Marlborough, New Zealand, 2017		\$75
Sauvignon Blanc, ROUND POND ESTATE, Rutherford, Napa, 2017		\$60
Fumé Blanc, FERRARI CARANO, Sonoma, 2018		\$35
Chardonnay, THE HESS COLLECTION, Napa Valley, 2017		\$40
Chardonnay, SILVERADO, Carneros, 2016		\$85
Chardonnay, SONOMA-CUTRER, Sonoma Coast, 2017		\$60
Chardonnay, BERINGER, "PRIVATE RESERVE", Napa Valley, 2015		\$95
Chardonnay, JOSEPH PHELPS "FREESTONE", Sonoma Coast, 2015		\$90

### RED

Pinot Noir, JOEL GOTT, California	\$14	
Merlot, BV, Napa Valley	\$14	
Zinfandel, FOUR VINES, "THE BIKER", Paso Robles, 2017	\$12	\$45
Cabernet Sauvignon, STONE CELLARS, California	\$10	
Cabernet Sauvignon, ROBERT HALL, California, 2018	\$12	\$35
Cabernet Sauvignon, BENZIGER FAMILY, Sonoma, 2018	\$15	\$50
Petite Sirah, STAG'S LEAP WINERY, Napa Valley, 2018	\$20	\$85
Merlot, BV, Napa Valley	\$14	
Pinot Noir, CHALK HILL, Sonoma Coast, 2018		\$45
Pinot Noir, ETUDE, Carneros, 2016		\$95
Pinot Noir, FLOWERS, Sonoma Coast, 2018		\$75
Merlot, PROVENANCE, Rutherford, Napa, 2015		\$60
Malbec, ALTA VISTA "PREMIUM", Mendoza, Argentina, 2018		\$48
Cabernet Sauvignon, ROUND POND, "KITH & KIN", Napa Valley, 2018		\$65
Cabernet Sauvignon, CAYMUS, Napa Valley, 2018		\$275
Cabernet Sauvignon, OPUS ONE, Napa Valley, 2016		\$580