

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ RAW BAR SPECIALTIES }

STEAMED WHOLE LOBSTER

1 1/4 Lb. Lobster, Thyme Butter, Charred Lemon

\$19.95

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

\$14

SEAFOOD PLATTER

Dozen Oysters, Half Dozen Clams, Shrimp, Ceviche, Cocktail Sauce, Mignonette, Lemon

\$55

CEVICHE

Citrus, Radish, Micro Cilantro, Jalapeño

\$11

EAST & WEST COAST OYSTERS on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon

1/2 dozen

\$15

dozen

\$26

BRIGANTINE CLAMS on the HALF SHELL

Cocktail Sauce, Mignonette, Lemon

1/2 dozen

\$9

dozen

\$16

{ MUSSELS & FRITES }

Served with Aioli Trio

CLASSIC WHITE WINE

Roasted Garlic, Parsley, Cream, Lemon

\$21

WILD MUSHROOM & SMOKED BACON

Melted Gruyère, Truffle Oil, Herbs

\$23

MEDITERRANEAN

Merguez Sausage, Goat Cheese, Harissa Aioli, Smokey Tomato Broth

\$23

STEAMERS

Local Clams, White Wine, Smokey Bacon, Herbs

\$18

{ APPETIZERS & SMALL PLATES }

ROASTED BEET SALAD

Orange Segments, Candied Walnuts, Goat Cheese, Vin Cotto, Olive Oil

\$14

BOARDWALK CAESAR

Hearts of Romaine, Garlic Grits Croutons, Pecorino, Soft Boiled Egg, Caesar Dressing

\$11

BAKED OYSTERS on the HALF SHELL

Spinach, Gruyère, Garlicky Ritz Crumb

\$15

GARLIC & CHEDDAR BISCUITS

Chili Honey, Maple Butter

\$8

CRISPY FRIED BRUSSELS SPROUTS

Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce Caramel

\$12

KFC - KOREAN FRIED CHICKEN WINGS

Twice Fried, Sesame Seeds, Miso/Mustard Honey Glaze

\$12

WARM CREAM CHEESE from the WOOD BURNING OVEN

Creole Mustard, Pineapple Pepper Jelly, Salt & Vinegar Pork Rinds, Crisp Toast

\$11

{ WOOD FIRED PIZZAS }

WILD MUSHROOM

Kennet Square Mushrooms, Sheep's Milk Feta, Tomato Fondue, Basil

\$15

CHARCUTERIE

Capicola Ham, Chorizo, Local Fresh Mozzarella, Romesco Sauce, Crushed Pepper, Pecorino

\$15

JERSEY TOMATO PIE

Local Fresh Mozzarella, Romesco, Basil, Crushed Red Pepper, Pecorino

\$14

{ ENTREÉS }

THE CHEF BURGER

Wagyu Beef, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Griddled Squishy Bun, Fries

\$19

SHRIMP PO BOY

Fried Spiced Shrimp, Crab & Tarragon Aioli, Nappa Cabbage

\$16

SHORT RIB SANDWICH

Braised Short Rib, Cheesy Mac, Crispy Shallots, Griddled Squishy Bun

\$17

CRISPY SKIN SALMON

Coconut Curry Broth, Charred Scallions, Roasted Tomato

\$25

MOLÉ BARBEQUE GLAZED PORK RIBS

Street Corn, Tajin, Crema

\$25

GRILLED PORK CHOP

Asian Pear, Madeira, Bacon Brussels, Cheesy Grits

\$26

PAN ROASTED BARNEGAT SCALLOPS

Roasted Cauliflower, Cauliflower Puree, Crisp Kale, Garlicky Ritz Cracker Crumbs, Lemon Brown Butter

\$32

GRILLED PERUVIAN STYLE CHICKEN THIGHS

All-Natural Bird with Garlic, Cumin, Mustard & Lime, Smoked Bacon Cilantro Rice, Crispy Yucca, Avocado Salsa Verde

\$22

GRILLED FLAT IRON STEAK

Bacon Gruyère Potato Cake, Sauteéd Mushrooms, Jalapeño Butter

\$32