

# VILLAIN

DRINK, DINE & MUSIC

# & SAINT

## { APPETIZERS & SMALL PLATES }

- MARYLAND CRAB DIP**  
Jumbo Lump, Jalapeños, Cream Cheese, Blue Corn Chips  
\$23
- THE KRAKEN**  
Seared Spanish Octopus, Saffron Aioli, Crispy Plantain  
\$15
- CRISPY FRIED BRUSSELS SPROUTS**  
Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce Caramel  
\$12
- GARLIC & CHEDDAR BISCUITS**  
Chili Honey, Maple Butter  
\$8
- BRAISED PORK BELLY**  
Pneapple-Red Pepper Jelly, Jalapeño Cream Cheese  
\$14
- KFC - KOREAN FRIED CHICKEN WINGS**  
Twice Fried, Choice of:  
Miso/Mustard Honey Glaze, Sesame Seeds or Sriracha Agave, Cilantro, Lime  
\$12

## { RAW BAR SPECIALTIES }

**U-PEEL SHRIMP**  
Cocktail Sauce, Lemon  
\$18

**SEAFOOD PLATTER**  
Dozen Oysters, Half Dozen Clams, Shrimp, Ceviche, Cocktail Sauce, Mignonette, Lemon  
\$65

**ADD WHOLE STEAMED LOBSTER**  
1.25 Lb.  
\$20

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

**EAST & WEST COAST OYSTERS**  
on the HALF SHELL  
Cocktail Sauce, Mignonette, Lemon  
½ dozen \$17      dozen \$28

**BRIGANTINE CLAMS**  
on the HALF SHELL  
Cocktail Sauce, Mignonette, Lemon  
½ dozen \$11      dozen \$19

## { MUSSELS & FRITES }

Served with Truffle Aioli

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

**CIOPPINO**  
Shrimp, Mussels, Clams, Scallops, Fennel, Tomato Broth, Garlic Crostini  
\$32

**STEAMERS**  
Local Clams, White Wine, Bacon, Herb Butter, Julienne Vegetables  
\$23

## { 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

## { SOUPS & SALADS }

**POTATO & BACON CHOWDER**  
Applewood Smoked Bacon, Potatoes, Cream  
\$10

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

**VILLAIN HOUSE SALAD**  
Dried Cranberries, Candied Walnuts, Granny Smith Apple, Goat Cheese, Basil Champagne Vinaigrette,  
\$14

**BEET TARTARE**  
Avocado, Balsamic, Pink Peppercorn  
\$12

## { ENTREÉS }

**THE CHEF BURGER**  
Blended Prime Black Angus Beef, Smoked Mozzarella, BBQ Tomato Jam, Arugula, Griddled Squishy Bun, Fries  
\$20

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

**HONEY GARLIC SALMON**  
Butternut Squash Puree, Charred Broccolini,  
\$30

**VILLAIN LOBSTER**  
Pan Fried Lobster & Shrimp, Romesco, Spicy Tomato, Garlic Confit, Fried Jalapeño  
\$32

**SAINT LOBSTER**  
Tempura Fried Lobster & Shrimp, Sweet & Spicy Red Pepper Aioli, Blistered Shishito  
\$32

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

**GRILLED PORK CHOP**  
Sakura Pork, Cheesy Grits, Brussels Sprouts, Bacon  
\$32

**SEARED SCALLOPS**  
Thai Curry, Bok Choy, Chili  
\$34

**STICKY RIBS**  
Street Corn  
\$26

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

**POLLO MELANZANA**  
Chicken Cutlet, Grilled Eggplant, Shallots, Mushrooms, Fondue  
\$19

## { SIDES \$6 }

BROCCOLINI

FRIED BRUSSELS SPROUTS

SAUTÉED MUSHROOMS

FINGERLING POTATOES

FRIES

## { SWEET ENDINGS }

**TAKING BACK SUNDAE**  
Warm Monkey Bread, Butter Pecan Ice Cream, Bourbon Caramel, Whipped Cream, Spiced Candied Walnuts  
\$15

**LAVA LAVA ISLAND**  
Chocolate Lava Cake, Nutella Ganache, Salted Caramel Pretzel Ice Cream, Ferrero Rocher, Whipped Cream, Chocolate Shavings  
\$16

**HAVE YOUR CAKE & EAT IT TOO**  
NY Style Cheesecake, Ice Cream, Nilla Wafers, Raspberry Compote, White Chocolate Shavings  
\$15

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## { 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
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
CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	\$7
CARLSBERG, 5%, European Pale Ale, Denmark	\$8
CHERRY BELGIAN TRIPEL, 8.5% ABV, Belgian Tripel, New Jersey	\$9
COORS LIGHT, 4.2% Light Lager, Colorado	\$6
DOUBLE NICKEL WEEKEND WARRIOR HAZY PALE ALE, 5.8% ABV, Pale Ale, New England	\$10
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
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
HACKER PSCHORR OKTOBERFEST, 5.8% ABV, Marzen, Germany	\$10
HEINEKEN, 5% ABV, Lager, Euro-Pale, Ireland	\$7
KRONENBOURGH BLANC, 5% ABV, Belgian White Ale Style, France	\$8
PORTER AGED ON PALO SANTO WOOD, 6.9% ABV, American Porter, NJ	\$9
SAMUEL ADAMS OCTOBERFEST, 5.3% ABV, Marzen, Boston	\$9
SIERRA NEVADA HAZY LITTLE THING, 6.7% ABV, IPA, New England	\$9
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	• LINENKUGEL OKTOBERFEST	\$10
• BELLS TWO HEARTED	\$10	• LORD HOBO BOOM SAUCE	\$13
• BLUE MOON	\$8	• LORD HOBO JUICE LORD	\$14
• BREWDOG LAZY JANE	\$10	• MILLER LITE	\$6
• BUD	\$7	• MICHELOB ULTRA	\$6
• BUD LIGHT	\$7	• O'DOULS NA	\$6
• CHIMAY PREMIÈRE (RED)	\$14	• OKOCIM O.K. BEER	\$10
• CHIMAY WHITE	\$25	• PABST BLUE RIBBON	\$6
• COORS LIGHT	\$6	• PACIFICO	\$10
• CORONA	\$8	• PILSNER URQUELL	\$7
• DUVEL TRIPLE HOP IPA	\$15	• ROUGE DEAD GUY ALE	\$10
• EVIL GENIUS #ADULTING	\$8	• SAN MIGUEL	\$10
• EVIL GENIUS STACYS MOM	\$8	• STELLA ARTOIS	\$8
• FLYING FISH OKTOBERFISH	\$10	• TROEGGS TROEGENATOR	\$8
• HEINEKEN	\$7	• WEINSTEPHANER	\$8
• HEINEKEN LIGHT	\$7	• YARDS BRAWLER	\$8
• HOUBLON CHOUFFE	\$12	• YUENGLING	\$7
• ALLAGASH BLACK BELGIAN STYLE STOUT	\$9		
• DESCHUTES FRESH HAZE IPA	\$12		
• DOGFISH SLIGHTLY MIGHTY	\$10		
• FOUNDERS ALL DAY IPA SESSION ALE	\$12		
• OMMEGANG 3 PHILOSOPHERS	\$15		
• REKORDERLING PEAR CIDRE	\$7		
• ROTHHAUS TANNENZAPFLE PILSNER	\$10		

## { COCKTAILS }

<b>WINTERLAND</b>	
Casamigos Blanco, Amaretto, Limoncello, Cranberry	
\$18	
<b>VILLAIN'S MOJITO</b>	\$14
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water	
<b>MANGO JALAPENO MARGARITA</b>	\$14
Patron Silver, Mango Puree, lime juice, Chile Tajin, Chamoy, Jalapeño Half	
<b>KEY LIME MARTINI</b>	\$15
Vanilla Vodka, Lime, Pineapple Juice, Cream	
<b>SIN CITY</b>	\$15
Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
<b>SAINTS MARTINI</b>	\$14
Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
<b>HELL OR HIGH WATER</b>	\$14
Angel's Envy, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitter, Muddled Orange, Cherry	
<b>SYMPATHY FOR THE DEVIL</b>	\$14
Amador Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter	
<b>STAIRWAY TO HEAVEN</b>	\$14
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite	

## { WINE }

		GLS.	BTL.
<b>SPARKLING</b>			
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
<b>WHITE</b>			
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
<b>RED</b>			
Pinot Noir, JOEL GOTT, California		\$14	
Merlot, BV, Napa Valley		\$14	
Zinfandel, FOUR VINES, "THE BIKER", Paso Robles, 2017		\$12	\$45
Tempranillo, Maurodos, "PRIMA", Toro, 2015		\$16	\$67
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, 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