



SMALL PLATES

Alehouse Salad 7

organic romaine, roasted pepper, pickled red onions, Kalamata olives, chickpeas, feta, house-made buttermilk ranch dressing

PEI Mussels 11

lobster bisque, grilled creamer potatoes, melted leeks, roasted patty pan squash

Smoked Quail 16

local cheddar and ale bread, fried kale chips, black current BBQ

Blue Crab Cake 14

fried green tomato, tasso rémoulade, fennel, endive, radish salad

Duck Cassoulette 15

white beans, sage, venison sausage, duck confit, clementine-black cherry chutney

Caesar Salad 8

grilled harvest bread rubbed with garlic and EVOO, young red and green romaine, hand-shaved Parmesan cheese. *Add fresh Fruits De Mer anchovies grilled or fried 4*

HEAVY SEAS ALEHOUSE

..... Where great beer meets great food

SNACKS

Soft Pretzel 12

blue crab imperial, golden ale, pepper mustard

Heavy Seas Onion Rings 8

Loose Cannon batter, Old Bay Gold Ale saffron mayo

Wood Grilled Shrimp 14

Carolina white shrimp, grilled papaya, black beans, Mojo Rum sauce

HSAH Fried Chicken 9

cold smoked, tossed with Scotch Bonnet, guava hot and sour

Fried Calamari 12

curried mango, Pyrat Rum sauce and ale ancho pepper mustard

Caramel Popcorn 4

Old Bay, sweet, salty, touch o' heat

Housemade Chorizo & Clam Paella 12

caramelized cipollini onions, Golden Ale saffron rice

Local Sausage Sliders 8

Logan's Sausage, Loose Cannon pickles, red cabbage slaw

Smoked Short Rib Taco 8

pickled chayote slaw, Mexican Cotija cheese

Spicy Beer Nuts 5.5

mixed nuts tossed with sweet spices and Cutlass Amber Syrup

Virginia Oyster Stew 10

local oysters in a creamy stew, caramelized leeks, red chard



served fresh from our wood grill

Organic Salmon* 23

roasted corn salsa, jalapeño smoked bacon, chili sage butter, sweet potato fritters

Filet Mignon* 32

imperial stout demi, wild mushroom strudel, candied chanterelle with peppered maple bacon

Rockfish 26

grilled domestic white shrimp, curried mango, Pyrat Rum sauce

Bone-In Ribeye* 32

cured with our house rub, simply grilled with brandy, black truffle butter and horseradish vidalia relish

Porkloin 21

"Black n' Black" barbecue, black current and Heavy Seas Stout, cheddar ale bread

North Carolina Ruby Red Trout 19

maple glaze, black cherry, hazelnut pemmican

Flat Iron Steak* 22

ale caramelized onion trio, rouge smoked bleu cheese barley risotto

LOCAL OYSTERS



Oysters \$2 each. Served with cocktail, champagne mignonette with wasabi tobako, Sriracha and yuzu hot sauce

Rappahannock* Topping, Virginia

deep cut and mineral rich with understated saltiness. Sweet, buttery finish

Stingray* Wareneck, Virginia

drawn from the pristine waters of the Mobjack Bay. Sweet, mild, crisp, clean finish

Blue Point Oyster* NW Long Island Sound

buttery, large oysters with a crisp ocean finish

Old Salts* Chincoteague Bay, Virginia

bold seaside brininess, smooth, clean follow through

WOOD GRILLED BURGERS

with house fries, chips, or salad

Served with Half Pound C.A.B. Beef 12 | Turkey 11 | Vegetarian 9 | Kobe Style Burger* 17*

Boulevard Burger* 12

Peg Leg onions, organic arugula, aged local cheddar on toasted brioche with ale and ancho mustard

Teddy Burger* 12

buffalo chili, Black 'N Black stout barbecue, jalapeño bacon

Arrrrrlington Burger* 12

rogue smoked blue cheese with a HS onion rings

LARGE PLATES

our pastas are made fresh in house

Smoked Chicken Penne 18

wild mushroom ragout, roasted butternut squash, broccoli rabe

Peg Leg Fish and Chips 16

fresh cod, Peg Leg beer batter. Served with housemade fries, lemon Old Bay aioli, spicy tasso tartar

Braised Rabbit Fettuccine 19

black olives, spinach, rosemary, tomato ragout, light Parmesan foam

Yellowfoot Chanterelle and Artichoke Ravioli 14

beets, cipollini, toasted pumpkin seeds, mustard greens, truffled goat cheese

Duck Cannelloni 17

duck confit, mushrooms, cherry, leeks and venison sausage in a smoked Cheddar cream

Beef Short Ribs 22

braised in cider with porter buffalo chili and spicy cornbread churros





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mixed nuts tossed with sweet spices and Cutlass Amber Syrup

HSAH Fried Chicken 8

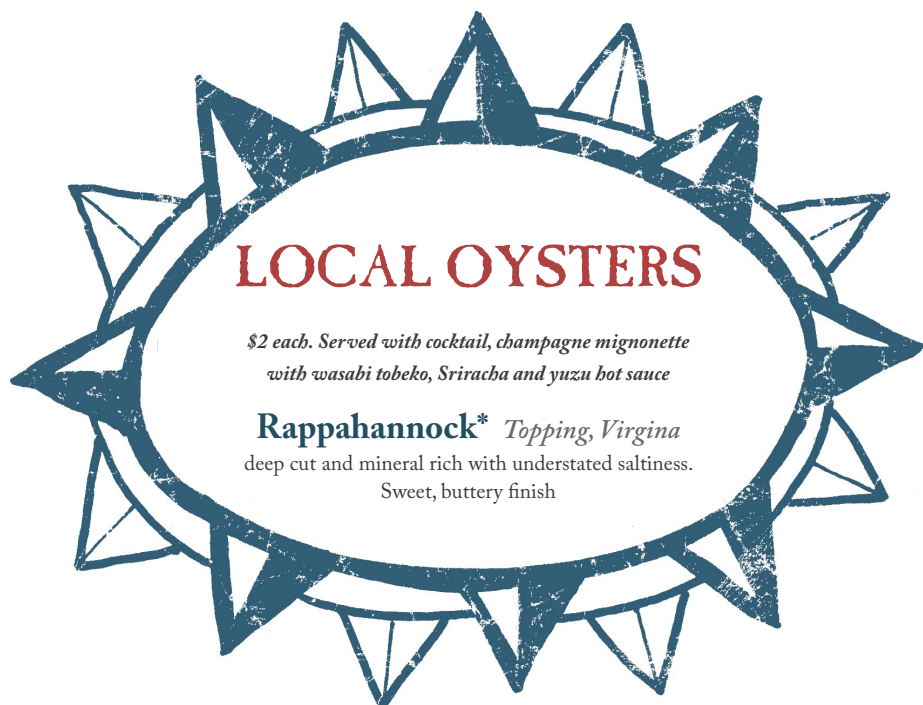
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Smoked Quail 16

cheddar and ale spoonbread, fried kale chips, black current BBQ

Blue Crab Cake 14

fried green tomato, tasso rémoulade, fennel, endive, radish salad

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white beans, sage, venison sausage, duck confit, clementine-black cherry chutney

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Fried Oyster Po' Boy 11

local oysters, tomato, smoked bacon, shredded lettuce, tasso ham tartar sauce

Wood Grilled Ahi Tuna* 12

orange wasabi barbecue, crushed pineapple, cucumber wakimi salad, diakon sprouts, alaea sea salt roll

Crabcake 15

gold crust potato roll toastd with whole butter, lump blue crab, shredded lettuce, lemon Old Bay aioli

Cuban 12

porkloin, capicola, Swiss cheese, red onion, thinly-sliced spicy pickles, cuban black bean and Sriracha spread

Chicken 9

buttermilk marinated chicken, brie, pecan-smoked bacon, organic arugula, Winter Ale caramelized onion trio

Portobello 8

white balsamic, organic greens, cipollini relish, goat cheese

LARGE PLATES

Heavy Seas Chop Salad 12

mixed greens, smoked chicken salad, tomato, egg, sweet onions, jalapeño bacon, curried tempura-fried artichoke hearts, fresh herb-feta vinaigrette

Peg Leg Fish and Chips 14

deep water Atlantic cod lightly battered in our Peg Leg beer batter, deep fried. Served with housemade fries, lemon Old Bay aioli, spicy tasso tartar

Wood Grilled Steak Salad* 16

baby romaine, rogue smoked bleu cheese, roasted corn and Anaheim pepper salsa, River Run Farms bacon, buttermilk fried sweet onions, lime and sage dressing

North Carolina Ruby Red Trout 16

maple glaze, black cherry, hazelnut pemmican

Grilled Mesquite Salmon Salad 15

buttery bib lettuce, pomegranate seeds, toasted pinyon nuts, fried Nopales, Cotija cheese, smoked chili mustard vinaigrette

Smoked Chicken Penne 12

wild mushroom ragout, roasted butternut squash, broccoli rabe

Yellowfoot Chanterelle and Artichoke Ravioli 11

beets, cipollini, toasted pumpkin seeds, mustard greens, truffled goat cheese

Flat Iron Steak* 18

ale caramelized onion trio, rogue smoked bleu cheese barley risotto

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SOMETHING SWEET

Dutch Apple Pie 9

rum soaked raisins, toasted hazelnuts *add rum raisin ice cream 2*

Pecan Bourbon Bread Pudding 7

butterscotch crème anglaise with salted carmel ice cream

Peg Leg Stout Ginger Cake 7

ale macerated sweet figs with candied oranges

Ancho Chili White Chocolate Cheesecake 7

hand-whipped cream

Pyrat Rum Brûlée 7

pineapple and white chocolate brittle

Mango Key Lime Pie 7

guava sorbet with candied ginger

FLOATS

PEG LEG - IMPERIAL STOUT FLOAT 7

FRAMBOISE LAMBIC FLOAT *for two* 18

KRIEK LAMBIC FLOAT *for two* 18

PECHE LAMBIC FLOAT *for two* 18

ROOTBEER FLOAT *non-alcoholic* 5.75

COCKTAILS

Lost Cargo 9.5

Peg Leg Imperial Stout, premium bourbon, Fonseca port, old fashioned bitters and toasted spices

HS Manhattan 9.75

premium rye whiskey, house-made Peg Leg liqueur, walnut bitters, orange twist

Any Port in the Storm 8.25

Gosling's Black Seal Rum, house-made ginger syrup, lime juice, Gold Ale

COFFEE & TEA

our press pot program features award-winning Greenberry from Virginia

Sumatra *press pot* 9

Espresso 4.25

Cappuccino 4.25

Tazo Hot Teas 3

Ask your server for today's selection

