



HEAVY SEAS ALEHOUSE

Where great beer meets great food



SNACKS*

Soft Pretzel 7 V

Ancho pepper mustard
add Crab Imperial +6

Onion Rings 8

Loose Cannon batter served with
Old Bay saffron mayo dipping sauce

Crab Dip 12

Crab meat with warm pita points

Fried Calamari 12

Curried mango, Pyrate Rum sauce

SMALL PLATES*

Ahi Sashimi 12

Seared sesame crusted rare ahi served with
soy sauce, pickled ginger and wasabi

Smoked Short Rib Taco 11

Pickled chayote slaw, Mexican cotija cheese

Blackened Fish Taco 12

Blackened fish, cane sugar, roasted
pineapple salsa, ancho pepper spread

SANDWICHES

Crispy Chicken Sandwich 12

Buttermilk marinated golden fried chicken
served with Swiss cheese, house-made
honey mustard, tomato and lettuce

Pulled Pork Sandwich 12

Roasted pulled pork, coleslaw, and fried
onion straws served with a chipotle pepper
barbeque sauce

Heavy Seas Ale Wings 11

Smoked wings served with our Loose
Cannon Rooster sauce

Spinach Artichoke & Feta 10 V

Warm dip great for sharing served with
corn tortilla chips

Teriyaki Chicken & Beef Skewers 15

Wood grilled chicken and beef skewers
served with a Thai Chili sauce

Flatbreads 12

Margherita or Greek chicken

Locally Made Bratwurst 9

Steamed in Gold Ale with Sauerkraut and
spicy ale mustard served on a potato bun

Spicy Tuna Stack 12

Seared rare ahi, avocado, edamame,
cucumbers with a wasabi soy sauce

Pressed Cuban Sandwich 13

Roasted porkloin, capicola ham, Swiss
cheese, red onion, hop pickles, mayo,
Cuban black bean and Sriracha spread

Crab Cake 14

Pan fried jumbo lump blue crab cake on a
potato roll with shredded lettuce and Old
Bay aioli

SOUPS & SALADS*

add to any salad: *abi tuna* 7 | *shrimp* 5 | *chicken* 5 | *salmon* 7

House Salad 7 V

Mixed greens and romaine lettuce topped with tomatoes, diced cucumbers, feta cheese
and garlic croutons served with your choice of dressing

Caesar Salad SMALL 8 LARGE 13 V

Young green romaine, focaccia croutons, traditional dressing, hand-shaved parmesan

Onion and Ale Soup 7

Sweet onions, leeks, Gold Ale, melted Gruyère

Wood Grilled Steak Salad 16

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

Cobb Salad 10

Blended romaine and mixed greens topped with tomatoes, hard-boiled eggs,
cucumbers, black olives, jalapeño bacon and choice of dressing

Spinach Salad 10 V

Spinach tossed in a raspberry vinaigrette topped with feta cheese, spicy walnuts
and strawberries

LARGE PLATES*

We use fresh, local ingredients when available

Shrimp Scampi 16

Sautéed shrimp in a garlic scampi sauce tossed with vine ripe tomatoes served over
fettuccine pasta

RECOMMENDED WITH POUNDER PILSNER

Crab Cake Dinner 28

2 Jumbo lump crab cakes lightly fried, served in a warm brandy lobster butter sauce
with mashed potatoes and wood grilled vegetables

RECOMMENDED WITH GOLD ALE

Peg Leg Fish and Chips 17

Fresh cod fried in our Peg Leg batter served with fries and a house-made spicy tasso
tartar sauce

RECOMMENDED WITH LOOSE CANNON AMERICAN IPA



OPEN FIRE COOKING*

ATLANTIC SALMON 24

Roasted corn salsa, jalapeño bacon, chili sage butter,
and sweet potato fries

RECOMMENDED WITH CUTLASS AMBER LAGER

NY STRIP 26

Served with garlic mashed potatoes and seasonal
vegetable medley topped with onion straws

RECOMMENDED WITH DOUBLE CANNON IPA

NORTH CAROLINA RUBY RED TROUT 19

Chili glaze, black cherries, smoke bacon,
and toasted hazelnuts

RECOMMENDED WITH GOLD ALE

BARREL CUT FILET 33

Served with garlic mashed potatoes and sautéed spinach

RECOMMENDED WITH PEG LEG IMPERIAL STOUT

AHI TUNA STEAK 21

Grilled and served with rice, asparagus, with honey
wasabi and ginger plum sauce

RECOMMENDED WITH PEG LEG IMPERIAL STOUT

WOOD GRILLED BURGERS*

with house fries, seasoned chips or mixed field greens

1/2 lb. of certified angus beef 14 | Turkey 12 | Vegetarian 12

Buffalo Burger (+\$2)

American buffalo topped with smoked shortrib, bacon, smoked cheddar, Peg Leg
"Drunk" onions, tomato, and horseradish mayo

Boulevard Burger

Peg Leg "Drunk" onions, organic arugula, tomato, aged local cheddar, and ancho
pepper mustard

Teddy Burger

Buffalo chili, tomato, "black 'n black" stout barbecue sauce and jalapeño bacon

Arrrlington Burger

Smoked blue cheese, tomato, and Loose Cannon onion rings

VISIT US AT HEAVYSEASALEHOUSE.COM

We request no separate checks for large parties – one check per table

VEGETARIAN= V



1501 WILSON BLVD • ARLINGTON, VA 22209

*Consuming raw or undercooked animal products may increase your risk of contracting
a foodborne illness, especially if you have certain medical conditions... Arrrrgh!!!!

****DRINKS****

WINES

SPARKLING

Proseco Brut *Italy*



8



32

WHITE

Luna Nuda, Pinot Grigio *2013, Italy*

8

32

Barboursville, Pinot Grigio *2014, Virginia*

11

42

Sokol Blosser, Pinot Gris *2015, Oregon*

12

46

La Crema, Chardonnay *2014, California*

12

46

Parallel 43, Chardonnay *2013, Bulgaria*

7

28

Parallel 43, Sauv Blanc *2013, Bulgaria*

8

30

RED

10 Span, Pinot Noir *2013, California*

8

32

La Crema, Pinot Noir *2014, California*

12

46

Dona Paula, Malbec *2015, Argentina*

9

34

Parallel 43, Merlot *2013, Bulgaria*

7

28

Liberty School, Merlot *2012, California*

12

46

Goldschmidt "Katherine", Cabernet Sauvignon

14

54

Parallel 43, Syrah *2013, Bulgaria*

7

28

CRAFT COCKTAILS

Musket Ball 9.5

Bulleit bourbon, Bulleit rye, Gold Ale syrup, lemon, walnut bitters

Spicy Lost in Pear-adise Martini 9

Grey Goose pear vodka, elderflower liqueur, house-made Powder Keg syrup

Cannon Fuse 9

House-infused hop vodka, Loose Cannon, house-made ginger syrup, fresh lemon

Any Port in the Storm 9

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

The Ravens Nest 10

Stoli O, cream de cassis, strawberry basil lemonade, pineapple juice

Pirate Pleasure 9.5

Pineapple vodka, Cruzan pineapple rum, Monin mojito, fresh pineapple, mint

Shiver Me Timbers 10

Woodford Reserve bourbon, Licor 43, sour, orange bitters

Sea Legs-Lemonade 9.5

Cruzan citrus rum, Cointreau, lemonade, Monin mojito, fresh lemon, mint



Where great beer meets great food

Can't decide? Order a tasting plank with 4 oz. samples of 4 drafts for \$7. Want to take it home? Purchase a Growler or bring on in and we will fill it with your favorite draft!



AVAILABLE YEAR ROUND

Gold 4.5% abv

Deep gold in color with floral and spicy hop aromas. Brewed with pale, caramel and Munich malts balanced with Cascade, Centennial and Hersbrucker hops. Well rounded, fruity and complex.

PAIRS WELL WITH SALADS, MILD CHEESES AND PULLED PORK BBQ

Pounder Pilsner 5% abv

Made with German malts and an plethora of European hops, Pounder Pils is an American interpretation of a classic European Style. This year-round offering is smooth and elegant showcasing a bright yet zesty botanical aroma.

PAIRS WELL WITH CHICKEN AND FISH.

Cutlass Amber 5.25% abv

Amber in color with a rich, toasty malt flavor and a slightly sweet finish. Formerly known as Heavy Seas Marzen.

PAIRS WELL WITH SAUSAGE, PIZZA AND PIT BEEF.

Powder Monkey Pale Ale 4.75% abv

Amber in color with a nice earthy hop aroma. Distinctly British in character with a firm malt character and a crisp, angular hop finish.

PAIRS WELL WITH BURGERS, CHILI AND SPICY FOODS.

Cross Bones Session IPA 4.5% abv

This session IPA is bursting with floral and citrus notes and has a strong malt backbone to support all of that hoppy goodness. Upon tasting Cross Bones, with it's big body, smooth finish and lingering citrus flavor, it's hard to imagine that it's only 4.5%.

PAIRS WELL WITH SALADS, MILD CHEESES, CHICKEN AND FISH.

TropiCannon IPA 7.25% abv

Our brand new citrus IPA is exploding with bright citrus aroma and flavor. Creating an exciting new variation on our flagship Loose Cannon, TropiCannon clocks in at the same 7.25%ABV as it's cousin, but packs a full blast of blood orange, grapefruit, mango and lemon flavor.

PAIRS WELL WITH STRONG CHEESES, TACOS, PULLED PORK AND STEAK.

Loose Cannon American Hop³ IPA 7.25% abv

Burnished gold with a rich citrus hop aroma, it is wonderfully drinkable with a big hop flavor. We've nicknamed it Hop³ (hop cubed) ale to reflect the enormous amount of hops in this beer: over three pounds per barrel! It is hopped three ways: in the kettle, in the hop back and dry hopped.

PAIRS WELL WITH STRONG CHEESES AND STEAK.

Double Cannon IPA 9.5% abv

Hop aromas blast out of this flavor explosion. Massively dry-hopped, with a balanced malt sweetness, this irresistible force showcases the power of bringing in the extra artillery. Hop cubed - then squared (hop to the sixth)! We've kept the same malt recipe proportions as Loose Cannon, pumped up to 22 Plato (from 16.5) and then doubled the hops. We've captured the beautiful balance of Loose Cannon but we've doubled the firepower.

PAIRS WELL WITH STRONG CHEESES, FISH AND STEAK.

Peg Leg Imperial Stout 8% abv

Deep mahogany in color with aromas of roasted coffee, molasses and dark chocolate. Subtly hopped, making it astonishingly smooth and easy drinking for such a big beer.

PAIRS WELL WITH BLEU CHEESES, BEEF AND CHOCOLATE DESSERTS.

CASK CONDITIONED ALES

These ales are pulled off of the fermenter prior to filtering which leaves behind yeast, unfermented sugars, and a lot of flavor. Handfuls of fresh whole hops are added to give extra flavor and aroma to the ales. Krausen (active wort), is taken from a newly fermenting beer and added into the Firkin to create a second fermentation process which takes about two weeks. This natural process carbonates the ales which are then served on a beer engine that is hand-pumped to order.

We serve these ales slightly higher than draft temp.

CANS & BOTTLES

CANS

National Bohemian - Lager (MD) 5

Modelo Especial - Lager (Mexico) 5.5

Lost Rhino - Rhino Chaser Pilsner (VA) 6.5

Lost Rhino - Dawn Patrol Session IPA (VA) 6.5

Goslings - Ginger Beer (Bermuda) *non-alcoholic* 6

Aviator - 3 Bones Kolsch (NC) 6

Seven Arrows - Vienna Lager (VA) 6.5

21st Amendment - Hell or High Watermelon (CA) 6

BOTTLES

Bells - Two-Hearted (MI) 7

Bell's - Oberon Wheat Ale (MI) 7

Widmer Brothers - Omission Lager (OR) 6

Bold Rock - Hard Cider (VA) 6.5

Great Lakes - Eliot Ness Amber Lager (OH) 6.5

North Coast - Scrimshaw Pilsner (CA) 6.5

Firestone-Walker - Union Jack IPA (CA) 6.5

Ballast Point - Sculpin IPA (CA) 8

Buckler (NI) *non-alcoholic* 5

Dogfish Head - 60 Minute IPA (DE) 6.5

Port City - Monumental IPA (VA) 6.5

Alewerks - Chesapeake Pale Ale (VA) 7

Du Claw - Funk Blueberry Wheat (MD) 6.5

Stone - Ruination IPA (CA) 7.5

Lagunitas- Czech Pilsner (CA) 6

