



HEAVY SEAS ALEHOUSE

Where great beer meets great food



SNACKS

Soft Pretzel 7V
Ancho pepper mustard
add Crab Imperial +6

Onion Rings 8
Loose Cannon Beer served with
Old Bay saffron mayo dipping sauce

Crab Dip 12
Crab meat with warm pita points

Fried Calamari 12
Curried mango, Pirate Rum sauce

SMALL PLATES

Smoked Brisket Mac & Cheese 14
Smoked brisket in house-made Loose
Cannon Beer and pepper jack cheese sauce
over elbow macaroni pasta

Smoked Short Rib Taco 11
Pickled chayote slaw, Mexican cotija cheese

Mahi Taco 12
Blackened mahi, 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
barbecue sauce

Heavy Seas Ale Wings 11
Smoked wings served with our Loose
Cannon Rooster sauce

Spinach Artichoke & Feta 10V
Warm dip great for sharing served with
corn tortilla chips

Teriyaki Bacon Wrapped Scallops 14
lightly fried scallops wrapped in River Run
Farms bacon and teriyaki sauce

Old Bay Caramel Popcorn 5V

Ahi Sashimi 12
Seared sesame crusted rare ahi served with
soy sauce, pickled ginger and wasabi

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: ahi tuna 7 | shrimp 5 | chicken 5 | salmon 7

House Salad 7V

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 13V

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

Spinach Salad 10V

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

LARGE PLATES

Our pasta is made fresh in house

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 29

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

Seared Sea Scallops 25

4 Bay scallops pan seared and served with mashed potatoes and sautéed green beans

RECOMMENDED WITH CUTLASS AMBER

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



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

Arrrrlington 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

Stella Peach *Italy*
Proseco Brut *Italy*
Steininger Brut *Germany*

	
9	36
8	32
-	54

WHITE

St. M., Riesling *2012, Germany*
Luna Nuda, Pinot Grigio *2013, Italy*
Sycamore Lane, Pinot Grigio *2013, California*
Carmel Road, Chardonnay *2013, California*
Sycamore Lane, Chardonnay *2013, California*
Echo Bay, Sauvignon Blanc *2013, New Zealand*

8	32
8	32
6	24
10	40
6	28
10	40

RED

10 Span, Pinot Noir *2013, California*
Carmel Road, Pinot Noir *2013, California*
Chakras Reserva, Malbec *2012, Argentina*
Sycamore Lane, Merlot *2013, California*
Seven Falls, Merlot *2011, Washington*
Sycamore Lane, Cabernet *2013, California*

8	32
11	44
10	40
6	24
11	44
6	24

CRAFT COCKTAILS

Sea Shandy 8.25

Gold Ale, house-made strawberry basil lemonade or grapefruit

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

Boulevardier Sour 10

Bourbon, Campari, Sweet Vermouth, Gold Ale Syrup, Lemon Juice

Blackbeards Knee's 9.5

Gin, Gold Ale Syrup, Lemon

Heavy Seas Gin & Tonic 9

Gin, Pounder Pils, Tonic, Lemon Wedge



HEAVY SEAS ALEHOUSE

..... 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.

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	Not Your Father's Root Beer (IL) 7
Oskar Blues - Dale's Pale Ale (CO) 6	Goslings Ginger Beer (Bermuda) 6
Butternuts Beer and Ale - Witbier (NY) 7	Evil Twin - Hipster Ale (NY) 7

BOTTLES

Allagash White - Belgium (ME) 7	Firestone-Walker - Union Jack IPA (CA) 6
Lagunitas - Czech Pils (CA) 7	Stone - Ruination IPA (CA) 7.5
Widmer Brothers - Omission Lager (OR) 6	Ballast Point - Sculpin IPA (CA) 8
Bold Rock - Hard Cider (VA) 6.5	Buckler (NI) <i>non-alcoholic</i> 5
Oud Beersel - Kreik (BE) 16	Bell's - Oberon (MI) 7
Oud Beersel - Framboise (BE) 16	Epic - Hop Syndrome Lager (UT) 7
Ithaca - Day Dreamer Kolsch (NY) 7	Sly Fox - Grisette Saison (PA) 7
Ommegang - Hennepin Saison (NY) 8	Avery - Liliko'i Kepolo - Tropical and Tart (CO) 7

