



.....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

### Ahi Sashimi 12

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

### Old Bay Caramel Popcorn 5 V

## SMALL PLATES\*

### 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

### 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.

### Fried Calamari 12

Curried mango-Pyrate Rum sauce

### 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

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## SOUPS & SALADS\*

add to any salad\*: *ahi 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

### Asian Ahi Salad 13

Seared sesame crusted rare ahi, field greens, Asian slaw, crispy wontons tossed in a soy  
wasabi dressing

### Spinach Salad 10 V

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

## SANDWICHES\*

### Crab Cake 14

Fried jumbo lump crab cake on a potato roll with shredded lettuce and Old Bay aioli

### Pressed Cuban Sandwich 13

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

### Reuben on Marbled Rye 12

Thinly sliced first cut corned beef, sauerkraut, Swiss cheese and Thousand Island  
dressing

### Pulled Pork Sandwich 12

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

### Crispy Fried Chicken Sandwich 12

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

## 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

### Mediterranean Chicken 16

Grilled chicken breast topped with goat cheese, Mediterranean tapenade, and  
balsamic reduction served with rice and black beans

RECOMMENDED WITH TROPICANNON IPA

### Lobster Mac & Cheese 19

Lobster, elbow macaroni, white cheddar, smoked gouda, and truffle oil

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

## OPEN FIRE COOKING\*

### ATLANTIC SALMON 17

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

RECOMMENDED WITH CUTLASS AMBER LAGER

### NY STRIP 18

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

RECOMMENDED WITH DOUBLE CANNON IPA

### WOOD GRILLED CHICKEN SANDWICH 12

Marinated chicken, brie, jalapeño bacon, organic arugula,  
and Peg Leg "Drunk" onions

RECOMMENDED WITH POUNDER PILSNER

### NORTH CAROLINA RUBY RED TROUT 15

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

RECOMMENDED WITH GOLD ALE

### AHI TUNA STEAK 16

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

### Arrrrlington Burger

Smoked blue cheese, tomato, and Loose Cannon onion rings

VISIT US AT HEAVYSEASALEHOUSE.COM

1501 WILSON BLVD • ARLINGTON, VA 22209

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

VEGETARIAN= V



\*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*  
**Steininger Brut** *Germany*



8 32  
 - 54

### WHITE

**Luna Nuda, Pinot Grigio** *2013, Italy*  
**Barboursville, Pinot Grigio** *2014, Virginia*  
**Sokol Blosser, Pinot Gris** *2015, Oregon*  
**La Crema, Chardonnay** *2014, California*  
**Parallel 43, Chardonnay** *2013, Bulgaria*  
**Parallel 43, Sauv Blanc** *2013, Bulgaria*

8 32  
 11 42  
 12 46  
 12 46  
 7 28  
 8 30

### RED

**10 Span, Pinot Noir** *2013, California*  
**La Crema, Pinot Noir** *2014, California*  
**Dona Paula, Malbec** *2015, Argentina*  
**Parallel 43, Merlot** *2013, Bulgaria*  
**Liberty School, Merlot** *2012, California*  
**Goldschmidt "Katherine", Cabernet Sauvignon**  
**Parallel 43, Syrah** *2013, Bulgaria*

8 32  
 12 46  
 9 34  
 7 28  
 12 46  
 14 54  
 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 one 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 a 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 Hop<sup>3</sup> 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 Hop<sup>3</sup> (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  
 Lonerider - Sweet Josie Brown (NC) 6  
 Lonerider - Shotgun Betty (NC) 6  
 Not Your Father's Root Beer (IL) 7  
 Goslings Ginger Beer (Bermuda) 6

### BOTTLES

Bells - Two-Hearted (MI) 7  
 Bear Republic - Red Rocket Ale (CA) 7  
 Widmer Brothers - Omission Lager (OR) 6  
 Bold Rock - Hard Cider (VA) 6.5  
 Great Lakes - Eliot Ness Amber Lager (OH) 6.5  
 Great Lakes - Commodore Perry IPA (OH) 6.5  
 North Coast - Scrimshaw Pilsner (CA) 6.5  
 Firestone-Walker - Union Jack IPA (CA) 6  
 Stone - Ruination IPA (CA) 7.5  
 Ballast Point - Sculpin IPA (CA) 8  
 Buckler (NI) non-alcoholic 5  
 Dogfish Head - 60 Minute IPA (DE) 6  
 Dogfish Head - 90 Minute IPA (DE) 9  
 Terrapin - Hopsecutioner IPA (GA) 6.5  
 North Coast - Old Rasputin (CA) 8.5  
 Founders - Breakfast Stout (MI) 7.5  
 New Holland Dragons Milk - Bourbon Barrel Stout (MI) 9  
 Port City - Porter (VA) 6.5  
 Port City - Monumental IPA (VA) 6.5

