

COCKTAILS

AUTUMN IN JALISCO • 17

Pueblo Viejo blanco, St. George spiced pear, lemon, agave, clove, cinnamon, chili

CAPTAIN'S INFERNO • 18

Tequila Ocho reposado, chili liqueur, clove, cinnamon, chili, angostura bitters, chocolate bitters

SAINT STEVEN • 17

Condesa gin, marashino liqueur, St. Germain, grapefruit, demerara

HOUSE OF THE DRAGON • 18

Hendrick's Grand Cabaret, plum soju, Carpano Blanco, dragonfruit rim

SWEATER WEATHER • 17

Ketel One vodka, St. George spiced pear, apple, seasonal spices, egg white, cinnamon

STARBOARD • 17

Ketel One Citroen, blackberry, lime, seasonal spices, prosecco

COMBO #5 • 18

sesame washed Ketel One Oranje, blood orange liqueur, cranberry, lime, agave

GOLDEN BOI • 17

Whistlepig piggyback bourbon, chamomile honey, lemon, italicus, egg white

ALMAFI COAST • 17

Aperol, blood orange liqueur, blood orange juice, prosecco

WINES BY THE GLASS

SPARKLING

LaLuca Prosecco / Veneto, Italy 14

Moet Brut Champagne 187 ml / Epernay France 24

WHITE WINE

Capitelles Chardonnay / Languedoc, France 14

Raeburn Chardonnay / Sonoma County, California 16

Boira Pinot Grigio / Veneto, Italy 14

Foucher-Lebrun Sancerre Le Mont / Loire, France 21

Babich Black Label Sauvignon Blanc /

Marlborough, New Zealand 15

ROSE

Moulin De Gassac Guilhem Rose /

Languedoc, France 14

Chandon Brut Rose 187 ml / California 14

RED WINE

Collier Creek Cabernet Sauvignon / Lodi, California 14

Clos Du Val Cabernet Sauvignon /

Napa Valley, California 23

Chianti Classico Castello Di Abola /

Tuscany, Italy 18

Evolution Pinot Noir / Willamette Valley, Oregon 15

RAW BAR

CRAB LETTUCE CUPS • 18

crab, dijonnaise, ikura, baby gem (3pcs) **add cup 6**

TUNA CRUDO • 18

local Bluefin tuna, passion fruit, red onion, Cara Cara orange, serrano, cilantro, Aleppo pepper

APPETIZERS

CHARRED BENCHMARK BREAD • 9

seasonal flavored butter, whipped ricotta

MOULES FRITES • 20 / GS

P.E.I. mussels, white wine, butter, njuda, shoe string fries, creme fraiche, dijonnaise

TUNA TACOS • 18

spicy tuna, crispy wonton shell, wasabi ponzu, shaved napa cabbage (3pcs) **add taco 6**

SOUP • MP

- *inquire with your server about our rotating soup*

SALAD

Add: Chicken \$10 Burrata \$8

Tuna \$18 Jumbo Shrimp \$20 Avocado \$4

CAESAR SALAD • 17 / GS

romaine, aged parmesan, white anchovy, croutons

MARKET PRICE SELECTIONS

KING CRAB

by the pound, served split & chilled, louie sauce, lemon

available steamed with drawn butter

SIBERIAN CAVIAR

Old Bay chips, chive, crème fraiche

SHRIMP COCKTAIL

served with lemon & cocktail sauce

OYSTER SHOOTER • 14

vodka, house-made bloody mary mix, east coast oyster

OYSTERS & CLAMS

served with lemon, cocktail sauce, mignonette, house-made hot sauce, horseradish

EAST COAST

House 4

Select 4.50

WEST COAST

House 4.25

Select 5.25

CLAMS

Local Littlenecks 2.5

FRIED ARTICHOKE • 16 / GS

whipped goat cheese, toasted pistachios, pebre, micro basil, extra virgin olive oil

TOKYO SHRIMP • 20

crispy fried popcorn shrimp, spicy mayo, shaved cabbage, scallions, togarashi, sesame seeds

CRISPY SPICY TUNA • 22 / GS

crispy sushi rice cake, spicy tuna, jalapeno, micro wasabi (3pc) **add piece 7**

CRAB ESQUITES • 20 / GF

yellow corn, Duke's mayo, cotija, tajin, jumbo lump crab, cilantro

ENTREES

FULTON FRESH CATCH • MP

sourced from the famed Fulton Fish Market - *inquire with your server*

POLLO AL AJILLO • 30 / GF

organic roasted half chicken, dark chicken jus, garlic, yukon gold whipped potato, asparagus

FISH N CHIPS • 26

beer battered Icelandic cod, tartar sauce, malt vinegar, house-made hot sauce, lemon

CALABRIAN CRAB PASTA • 36

spicy crab broth, Calabrian chili butter, fresh lump crab meat, lemon gremolata, slow roasted tomatoes

RIGATONI BOLOGNESE • 32

Semolina Pasta Shoppe rigatoni, pork, beef and veal blend, San Marzano tomatoes, cream

SWORDFISH • 36 / GS

passionfruit curry, fried plantains, red pepper slaw, cilantro

ATLANTIC TUNA • 38 / GS

Bluefin tuna, crispy sushi rice, red curry, Japanese eggplant, jalapeno scallion slaw, taro chip, toasted peanuts

WILLOW BURGER • 20 / GS

100z house blend, brioche bun, aged cheddar, butter lettuce, Beefsteak tomato, red onion, fries

Add ons: Bacon 4 - GF bun 2 - Truffle Fries 6 - Avocado 4

PORK CHOP • 36 / GF

house-smoked Berkshire pork chop, creamy polenta, salsa verde, apple chutney

CHEF'S DAILY CUT • MP

chef's selection of hand cut steaks, choice of 2 sides
+ king crab • MP
+ foie gras • 24

SIDES

CREAMY POLENTA • 11 / GF

salsa verde

SWEET PLANTAINS • 8 / GS

passionfruit curry

ROASTED WILD MUSHROOMS • 10 / GF

red chimichurri

ROASTED ASPARAGUS • 11 / GF

whipped goat cheese, chimichurri

FRENCH FRIES • 7 / GS

TRUFFLE FRIES • 13 / GS

truffle oil, herbs, parmesan

WHIPPED YUKON GOLD POTATOES • 10 / GF

garlic confit

SEAFOOD + RAW BAR

GF = Gluten Free

GFA = Gluten Free Available

GS = Gluten Sensitive

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Non-cash adjustment 2.68%. 20% gratuity may be added to parties of 6 or more. \$3 split charge for salads. \$6 split charge for all entrees.

FRESH FISH GOOD VIBES

EST. 2019