



One Willow is a classic Jersey Shore seafood, fish and raw bar restaurant serving the highest quality ingredients while minimizing waste when it comes to those ingredients. Our love for seafood is deeply rooted. We source the highest quality sustainable seafood from the finest purveyors and fishermen. Our quest for the freshest seafood includes regular travel to the Fulton Fish Market, local docks, and co-operatives to identify the finest whole-fish and deliver them to you.

Our Team knows the ropes when it comes to amazing food and incredible service. We bring that to life in a way that makes customers feel like family. With an outdoor bar, live music, and a comfortable and fun atmosphere, One Willow is truly one of a kind. Our breathtaking views of the Sandy Hook Bay and New York City skyline are open from March to December.

Please inquire about Private Events
www.onewillowhighlands.com

One Willow

SEAFOOD + RAW BAR

DINNER

COCKTAILS

JERSEY SURFIN' • 16

tequila blanco, lemon, jalapeno infused orange liqueur, cucumber, cilantro

732 • 16

vodka, lemon, elderflower liqueur, aperol, orange bitters

LADY ROSE • 16

grapefruit rose vodka, grapefruit juice, lemon

SHORE DRIVE • 16

bourbon, sweet vermouth, strawberry infused campari

THE CAPTAIN'S CAIPIRINHA • 16

cachaca, passion fruit, lime

MERMAID'S GARDEN • 16

blueberry vodka, lemon, orange liqueur, fresh blueberries, thyme

PAINKILLER • 16

spiced rum, vanilla, Coco Lopez, orange juice, pineapple juice, Angostura Bitters

GIN + TONIC • 16

premium gin, mediterranean tonic, Partanna Sicilian Olive Oil, fresh herbs

PRICKLY PEAR MARGARITA • 16

tequila blanco, lime, agave, prickly pear

Alcohol Free Spirits Available: Tequila Blanco, Bourbon.

WINE

SPARKLING BY THE GLASS

LALUCA PROSECCO • 14

Veneto, Italy

MOËT & CHANDON • 27

Imperial Brut 187 ml

ROSE BY THE GLASS

MOULIN DE GASSAC GUILHEM • 15

Languedoc, France

WHITE WINE BY THE GLASS

ALBARINO • 16

Martin Codax - Rias Baixas, Spain

PINOT GRIGIO • 16

Boira Delle Venezie – Veneto, Italy

SANCERRE • 19

Foucher-Lebrun Le Mont – Loire, France

SAUVIGNON BLANC • 16

Babich Black Label – Marlborough, New Zealand

RIESLING • 15

Schlink Haus Spatlese – Nahe, Germany

CAPITELLES CHARDONNAY • 14

Languedoc-Roussillon, France

RAEBURN CHARDONNAY • 17

Sonoma County, California

J VINEYARDS CHARDONNAY • 23

Russian River Valley, California

RED WINE BY THE GLASS

PINOT NOIR • 16

La Crema – Monterrey, California

CABERNET SAUVIGNON • 17

Robert Hall – Paso Robles, California

MALBEC • 16

Ataliva Bodega Benegas – Mendoza, Argentina

SUPER TUSCAN • 18

Argiano Non Confunditur – Tuscany, Italy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Non-cash adjustment 2.99%. 20% gratuity may be added to parties of 6 or more. \$3 split charge for salads. \$6 split charge for all entrees.

RAW BAR

CHILLED MAINE LOBSTER SALAD • MP

lemon tarragon mayonnaise, chive

CRAB LETTUCE CUPS • 19

crab, dijonnaise, ikura, iceberg lettuce (3pc)

TUNA CRUDO • 18

local bluefin tuna, passionfruit, red onion, caracara orange, serrano, cilantro, Aleppo pepper

SALMON CRUDO • 16

Hidden Fjord salmon, fried capers, shallot, dill, lemon

BAY SCALLOP CRUDO • 16

lightly poached, extra virgin olive oil, lemon juice, chives

APPETIZERS

BURRATA • 19 / GFA

local burrata, marinated heirloom tomatoes, aged balsamic, basil, charred Benchmark bread

P.E.I MUSSELS • 22

P.E.I mussels, lobster saffron broth, Israeli couscous, chive oil

SEAFOOD DONUTS • 23

clams, scallops, shrimp, chives, chipotle maple aioli

JERK CHICKEN WINGS • 16 / GF

Caribbean jerk dry rub, house ranch dressing

TUNA TACOS • 18

crispy wonton shell, spicy tuna, wasabi ponzu, shaved napa cabbage

SALAD

Add: Chicken \$10; Salmon \$20; Tuna \$22; Shrimp \$20; Burrata \$9; Avocado \$5

TOMATO AVOCADO SALAD • 22 / GF

heirloom tomato, red onion, avocado, cucumber, poppy seed, hazelnuts, feta vinaigrette

WEDGE SALAD • 17 / GF

iceberg, blue cheese, cherry tomato, bacon lardon, pistachio, red onion

ENTREES

FULTON FRESH CATCH • MP

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

CARIBBEAN SWORDFISH • 39/ GF

passionfruit curry, fried plantains, red pepper slaw, cilantro

HIDDEN FJORD SALMON • 37 / GFA

wild raised salmon, spiced Israeli couscous, cilantro coconut milk, jicama cabbage slaw

CHICKEN MILANESE • 33

Bell & Evans chicken breast, parsnip puree, seasonal greens, green goddess, shaved gouda

WILLOW LOBSTER ROLL • MP / GFA

Maine Lobster, lemon tarragon mayonnaise, buttered New England split top roll, pickles, coleslaw, French fries

FISH N CHIPS • 32

beer battered Atlantic Cod, French fries, lemon, tartar sauce

LOCAL CLAMS AND SPAGHETTI • 32

local littleneck clams, colatura, white wine, breadcrumbs, aged parmesan, Semolina pasta shoppe spaghetti

SIDES

FRENCH FRIES • 6

SWEET PLANTAINS AND PASSIONFRUIT CURRY • 10

TRUFFLE FRIES • 13

truffle oil, herbs, parmesan

MISO HONEY GLAZED CARROTS • 11

BABY BOK CHOY AND GARLIC CONFIT • 8

ROASTED FINGERLINGS • 9

garlic oil, parmesan, herbs

COLESLAW • 6

SIBERIAN CAVIAR • 140

Old Bay chips, chive, crème fraiche

SMOKED SALMON DIP • 14

cream cheese, chive, red and yellow endive

SHRIMP COCKTAIL • 5.00 EACH

OYSTERS & CLAMS

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

EAST COAST

House 3.75

Select 4.25

WEST COAST

House 4

Select MP

CLAMS

Local Littlenecks 2.5

CALAMARI • 18 / GF

fried caperberries, cherry peppers, olives, garlic aioli, parsley

ESCARGOT • 18 / GFA

garlic and herb butter, toasted bread

CRISPY EGGPLANT • 15 / GF

Japanese eggplant, miso honey glaze, scallion, mint, onion, sesame seeds

CAESAR SALAD • 15 / GFA

romaine, aged parmesan, white anchovy, croutons

SICILIAN SUMMER SALAD • 19 / GF

baby gem, shaved fennel, Castelventrano olives, citrus, pistachios, radicchio, Sicilian olive oil

HOUSE MADE BOLOGNESE • 34

pork, beef, and veal blend, San Marzano tomatoes, cream, Semolina pasta shoppe rigatoni

ATLANTIC TUNA • 39 / GF

local, crispy sushi rice, carrot ginger puree, baby bok choy, pickled mushrooms

WILLOW BURGER • 20 / GFA

10oz house blend, brioche bun, aged cheddar, butter lettuce, beefsteak tomato, red onion

Add ons: Bacon 2 - GF bun 2 - Truffle Fries 7 - Avocado 4

PORK CHOP • 38 / GF

Berkshire pork chop, pearl onions, cherry peppers, mushrooms, balsamic demi glaze, creamy polenta

STRIP STEAK • 55 / GF

14oz prime strip steak, creamed kale, roasted garlic, au poivre

FRESH FISH
GOOD VIBES

GF = Gluten Free • GFA = Gluten Free Available