

COCKTAILS

WILLOW BLOODY • 16

vodka, house made bloody mix, shrimp cocktail skewer

PASSION FRUIT BELLINI • 16

prosecco, passion Fruit, peach liqueur

BLAME IT ON THE SPRITZ • 16

prosecco, vodka, raspberry liqueur, lemon

JERSEY SURFIN' • 16

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

732 • 16

vodka, lemon, elderflower liqueur, aperol, orange bitters

MERMAID'S GARDEN • 16

blueberry vodka, lemon, orange liqueur, blueberry, thyme

ESPRESSO MARTINI • 16

vanilla vodka, espresso, demerara, coffee liqueur

GIN + TONIC • 16

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

FREE SPIRITED

PRICKLY PEAR MARGARITA • 10

N/A tequila blanco, lime, agave, prickly pear

DEEP WATER • 10

N/A hibiscus infused gin, bitters, lime, seltzer

WÖLFFER ESTATE VINEYARD • 13

spring in a bottle rose

Free Spirits Available: Tequila Blanco, Gin, Bourbon

WINE

SPARKLING BY THE GLASS

LALUCA PROSECCO • 12

Veneto, Italy

MOÉT & CHANDON • 27

Imperial Brut 187 ml

ROSE BY THE GLASS

MOULIN DE GASSAC GUILHEM • 13

Languedoc, France

WHITE WINE BY THE GLASS

ALBARINO • 15

Martin Codax - Rias Baixas, Spain

PINOT GRIGIO • 15

Boira Delle Venezie - Veneto, Italy

SANCERRE • 18

Foucher-Lebrun Le Mont - Loire, France

SAUVIGNON BLANC • 14

Babich Black Label - Marlborough, New Zealand

RIESLING • 14

Schlink Haus Spatlese - Nahe, Germany

CHARDONNAY • 13

Ca' Momi - Napa Valley, California

RAEBURN CHARDONNAY • 15

Russian River, California

CAKEBREAD CELLARS CHARDONNAY • 23

Napa Valley, California

RED WINE BY THE GLASS

PINOT NOIR • 16

La Crema - Monterey, California

CABERNET SAUVIGNON • 15

Robert Hall - Paso Robles, California

MALBEC • 15

Ataliva Bodega Benegas - Mendoza, Argentina

SUPER TUSCAN • 17

Argiano Non Confunditor - Tuscany, Italy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Non-cash adjustment 299%. 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 • 22

lemon tarragon mayonnaise, chive

CRAB LETTUCE CUPS • 18

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

TUNA CRUDO • 15

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

SALMON CRUDO • 14

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

SCALLOP BAY CRUDO • 16

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

APPETIZERS

BURRATA • 18 / GFA

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

P.E.I MUSSELS • 21

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

SEAFOOD DONUTS • 22

clams, scallops, shrimp, chives, chipotle maple aioli

JERK CHICKEN WINGS • 16 / GF

Caribbean jerk dry rub, house ranch dressing

TUNA TACOS • 17

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

SALAD

Add: Chicken \$9; Salmon \$20; Tuna \$20; Shrimp \$16; Burrata \$8; 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

WILLOW LOBSTER ROLL • 37 GFA

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

EGGS BENEDICTS

toasted English muffin, two poached farm eggs, hollandaise, dressed greens - and choice of:

CRAB • 26

HOUSE SMOKED SALMON • 23

MAINE LOBSTER • 28

PROSCIUTTO DI PARMA • 23

GF ENGLISH MUFFIN • +4.50

CHICKEN & WAFFLES • 18

buttermilk fried chicken breast, Belgian waffle, bacon gravy, chive oil

STEAK & EGGS • 35 / GF

Prime strip steak, crispy potatoes, fried egg, hollandaise

SIBERIAN CAVIAR • 160

house chips, chive, crème fraiche

SMOKED SALMON DIP • 14

cream cheese, chive, red, yellow endive

SHRIMP COCKTAIL • 4.25 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 4.5

CLAMS

Local Littlenecks 25

CALAMARI • 18 / GF

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

OYSTER SLIDERS • 18

fried oysters, Japanese milk bread, coleslaw, remoulade

ESCARGOT • 17 / GFA

garlic and herb butter, toasted bread

CRISPY EGGPLANT • 15 / GF

Japanese eggplant, miso honey glaze, scallion, mint, sesame seed

SOUP M/P *changes daily*

CAESAR SALAD • 15 / GFA

romaine, aged parmesan, white anchovy, croutons

SICILIAN SUMMER SALAD • 18 / GF

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

WILLOW BURGER • 19

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

Add ons: Bacon 2 - GF bun 2 - Truffle Fries 5 - Avocado 4 GFA

PORK ROLL EGG & CHEESE • 13 / GFA

Grilled pork roll, toasted brioche, melted American cheese, oozy farm eggs, fries

AVOCADO TOAST • 14

mashed avocado, garlic oil, toasted sourdough, lime juice

Add Ons:

farm egg • 2.50

smoked salmon • 8

crab • 11

lobster salad • 14

PARFAIT BOWL • 15 / GFA

Greek yogurt, granola, fresh berries, local honey, matcha powder, microgreens

SIDES

FARM EGG • 2.50

DRESSED GREENS • 6

FRENCH FRIES • 6

GARLIC CONFIT KALE • 9

COLESLAW • 6

TRUFFLE FRIES • 12

truffle oil, herbs, parmesan

FRESH FISH
GOOD VIBES