



# One Willow

SEAFOOD + RAW BAR

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](http://www.onewillowhighlands.com)



# RAW BAR

## SHRIMP CEVICHE • 15

wild caught shrimp, avocado, tomatillo salsa, red onion, cucumber, lime juice

## CRAB LETTUCE CUPS • 17

crab, dijonnaise, ikura, baby gem (3pc)

## TUNA CRUDO • 16

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

## SALMON CRUDO • 16

Hidden Fjord salmon, black garlic ponzu, cilantro, sesame seeds, yuzu, crispy shallots

## MARKET PRICE SELECTIONS

### SNOW CRAB CLAWS

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

### KING CRAB

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

### SIBERIAN CAVIAR

Old Bay chips, chive, crème fraiche

### SHRIMP COCKTAIL

served with lemon, & cocktail sauce

## OYSTER SHOOTER • 12

house-made bloody mary mix, east coast oyster

## 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 5

### CLAMS

Local Littlenecks 2.5

# APPETIZERS

## GAMBAS AL AJILLO • 19 / GFA

shrimp, garlic, chili, shallot, Spanish olive oil, paprika, lemon, charred Benchmark bread

## MUSSELS FRA DIAVLO • 20 / GFA

P.E.I mussels, San Marzano marinara, Calabrian chilis, roasted garlic, charred Benchmark bread

## SMOKED CLAM DIP • 16 / GS

local littleneck clams, shallots, herbs, lemon, creme fraiche, house-made potato chips

## TUNA TACOS • 18

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

## CRISPY EGGPLANT • 16/GF

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

## JERK CHICKEN WINGS • 17/GS

Caribbean jerk dry rub, ranch dressing

## CALAMARI • 18 / GS

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

## CRAB WONTONS • 18

cream cheese & crab stuffed wontons, scallions, house-made thai chili sauce

## OCTOPUS CARPACCIO • 24/GF

Spanish octopus, paprika potatoes, saffron aioli, crispy prosciutto, manzanilla olives

## 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

# SALAD

Add: Chicken \$8 Salmon \$14;  
Tuna \$18; Shrimp \$14 Avocado \$4

## TOMATO AVOCADO SALAD • 20 / GF

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

## CAESAR SALAD • 15 / GFA

romaine, aged parmesan, white anchovy, croutons

## WEDGE SALAD • 16 / 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

## HIDDEN FJORD SALMON • 36 / GFA

za'atar spiced wild raised salmon, tzatziki, lemon dill potatoes, pickled carrot & fennel salad

## CHICKEN MILANESE • 34

breaded organic chicken breast, local arugula, marinated heirloom tomatoes, roasted peppers, shaved grana padana

## CALABRIAN CRAB PASTA • 38

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

## LOCAL CLAMS AND SPAGHETTI • 32

local littleneck clams, Semolina Pasta Shoppe spaghetti, colatura, white wine, breadcrumbs, aged parmesan

## SWORDFISH • 37/GF

passionfruit curry, fried plantains, red pepper slaw, cilantro

## ATLANTIC TUNA • 38 / GF

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

## HOUSE MADE BOLOGNESE • 32

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

## WILLOW BURGER • 20/ GFA

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

Add ons: Bacon 2 - GF bun 2 - Truffle Fries 5 - Avocado 3

## PORK CHOP • 40 / GF

house - smoked Berkshire pork chop, BBQ baked beans, buttermilk onion rings, braised cabbage

## CHEFS DAILY CUT • MP

chefs selection of hand cut steaks, choice of 2 sides

+ lobster tail • 25

+ king crab • 40

+ foie gras • 24

# SIDES

## BRAISED CABBAGE • 9

chicken jus, butter, chives

## PLANTAINS • 8

passionfruit curry

## ROASTED WILD MUSHROOMS • 10

red chimmichurri

## SAUTEED BROCCOLINI • 10

garlic confit

## FRENCH FRIES • 6

## TRUFFLE FRIES • 13

truffle oil, herbs, parmesan

## FINGERLING POTATOES • 8

parmesan, herbs

## CHARRED BENCHMARK BREAD • 6

seasonal flavored butter, house made giardiniera

FRESH FISH  
GOOD VIBES

## SEAFOOD + RAWBAR

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.

EST. 2019