



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



RAW BAR

SHRIMP CEVICHE • 17

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

CRAB LETTUCE CUPS • 18

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

TUNA CRUDO • 18

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

SALMON TARTARE • 18

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

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

available steamed with drawn butter

SIBERIAN CAVIAR

Old Bay chips, chive, crème fraiche

SHRIMP COCKTAIL

served with lemon & cocktail sauce

LOBSTER COCKTAIL

chilled local lobster, 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

APPETIZERS

CHARRED BENCHMARK BREAD • 7

seasonal flavored butter, whipped ricotta

MUSSELS FRA DIAVLO • 20 / GFA

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

SMOKED CLAM DIP • 18 / 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 (3pcs) **add taco 6**

CRISPY EGGPLANT • 17/GS

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

JERK CHICKEN WINGS • 18/GS

Caribbean jerk dry rub, ranch dressing

CALAMARI • 19/ GS

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

CRAB WONTONS • 18

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

OCTOPUS CARPACCIO • 24/GS

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 (3pc) **add piece 7**

GAMBAS AL AJILLO • 22 / GFA

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

SALAD

*Add: Chicken \$10 Salmon \$16
Tuna \$20 Jumbo Shrimp \$21 Avocado \$4*

TOMATO AVOCADO SALAD • 21 / GF

heirloom cherry tomato, red onion, avocado, cucumber, poppy seed, hazlenut, feta vinaigrette

CAESAR SALAD • 17 / GFA

romaine, aged parmesan, white anchovy, croutons

BURRATA SALAD • 17 / GFA

watermelon, local arugula, basil pesto, aged balsamic

WEDGE SALAD • 17 / GF

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

ENTREES

FULTON FRESH CATCH • MP

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

HIDDEN FJORD SALMON • 38 / GFA

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

CHICKEN MILANESE • 35

breaded organic chicken breast, local arugula, sun dried tomatoes, roasted red peppers, shaved grana padana

CALABRIAN CRAB PASTA • 38

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

LOCAL CLAMS AND SPAGHETTI • 33

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

SWORDFISH • 38/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

LOBSTER ROLL • MP/GFA

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

WILLOW BURGER • 21/ GFA

10oz 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 • 40 / GF

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

CHEF'S DAILY CUT • MP

chef's selection of hand cut steaks, choice of 2 sides

+ lobster • MP

+ king crab • MP

+ 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 • 7

TRUFFLE FRIES • 13

truffle oil, herbs, parmesan

FINGERLING POTATOES • 8

parmesan, herbs

FRESH FISH
GOOD VIBES

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.

EST. 2019