

# One Willow



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)



Dinner Specials

## COCKTAILS

### JERSEY SURFIN' • 14

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

### 732 • 14

vodka, lemon, elderflower liqueur, aperol, orange bitters

### RIPTIDE • 14

bourbon, lemon, rosemary, egg white, angostura bitters

### SIREN'S CALL • 14

aged rum, punt-e-mes, plum shrub, vanilla

### WILLOW ST • 14

bourbon, averna, pimm's

### CAPSIZED • 14

tequila blanco, cranberry, lime, orange liqueur

### TRUE NORTH • 14

blueberry vodka, plum shrub, vanilla, lemon, prosecco

### CLEAR WATER • 16

gin, green chartreuse, maraschino liqueur, clarified lime  
*\*clarified batched cocktail - limited availibilty\**

*Alcohol Free Spirits Available Upon Request*

## WINE

### SPARKLING BY THE GLASS

#### LALUCA PROSECCO • 14

Veneto, Italy

#### MOËT & CHANDON • 25

Imperial Brut 187 ml

### ROSE BY THE GLASS

#### MOULIN DE GASSAC GUILHEM • 13

Languedoc, France

### WHITE WINE BY THE GLASS

#### PINOT GRIGIO • 14

Boira Delle Venezie – Veneto, Italy

#### SANCERRE • 18

Foucher-Lebrun Le Mont – Loire, France

#### SAUVIGNON BLANC • 14

Babich Black Label – Marlborough, New Zealand

#### CAPITELLES CHARDONNAY • 13

Languedoc-Roussillon, France

#### RAEBURN CHARDONNAY • 15

Sonoma County, California

#### J VINEYARDS CHARDONNAY • 23

Russian River Valley, California

### RED WINE BY THE GLASS

#### PINOT NOIR • 15

Freelander – California

#### ROBERT HALL CABERNET SAUVIGNON • 15

Paso Robles, California

#### TEMPRANILLO • 14

Corriente – Rioja, Spain

#### SUPER TUSCAN • 18

Argiano Non Confunditur – Tuscany, Italy

#### CAYMUS CABERNET SAUVIGNON • 45

Napa Valley, California

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

### CRAB LETTUCE CUPS • 17

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

### TUNA CRUDO • 16

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

### SALMON CRUDO • 15

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

### BAY SCALLOP CRUDO • 15

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

## APPETIZERS

### GAMBAS AL AJILLO • 22 / GFA

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

### CLAM FRITES • 22

sauteed local littleneck clams, roasted poblanos, white wine, cream, bacon bits, french fries, lemon aioli

### SEAFOOD DONUTS • 21

clams, scallops, shrimp, chives, chipotle maple aioli

### TUNA TACOS • 17

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

## SALAD

*Add: Chicken \$8 Salmon \$14; Tuna \$18; Shrimp \$14 Burrata \$6 Avocado \$4*

### TOMATO AVOCADO SALAD • 20 / 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*

### SWORDFISH PUTTANESCA • 32/ GF

local swordfish, creamy polenta, stewed tomato puttanesca

### HIDDEN FJORD SALMON • 36 / GFA

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

### CHICKEN PICCATA • 32

organic chicken cutlet, lemon caper sauce, whipped potato, crispy fried garlic

### CALAMARI ARRABBIATA • 34

Semolina Pasta Shoppe lumache, calabrian chili marinara sauce, stracciatella, basil, chive oil

### LOCAL SCALLOPS • 38

pan seared day boat scallops, truffle mushroom risotto, wilted spinach, white wine butter, crispy bacon bits, chervil

### LOCAL CLAMS AND SPAGHETTI • 31

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

## SIDES

### FRENCH FRIES • 6

### TRUFFLE FRIES • 13

truffle oil, herbs, parmesan

### TRUFFLE SALT & VINEGAR CHIPS • 8

### WHIPPED POTATO • 8

white wine butter, chives

### CREAMY POLENTA • 8

chimmichurri

### SAUTEED SPINACH • 10

fried shallots

### ROASTED WILD MUSHROOMS • 10

GF = Gluten Free • GFA = Gluten Free Available

### SIBERIAN CAVIAR • 140

Old Bay chips, chive, crème fraiche

### SHRIMP COCKTAIL • 4.50 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 • 16

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

### ESCARGOT • 16 / GFA

garlic and herb butter, charred Benchmark bread

### JERK CHICKEN WINGS • 16

Caribbean jerk dry rub, house ranch dressing

### SOUP OF THE DAY • MP

### CAESAR SALAD • 15 / GFA

romaine, aged parmesan, white anchovy, croutons

### AUTUMN SALAD • 17 / GF

bibb lettuce, fresh apples, candied walnuts, dried cranberries, gorgonzola cheese, blackberry verjus

### HOUSE MADE BOLOGNESE • 28

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

### ATLANTIC TUNA • 34 / GF

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

### WILLOW BURGER • 19 / GFA

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

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

### PORK CHOP • 36 / GF

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

### STRIP STEAK • 52 / GF

sliced 14 oz prime strip steak, creamed spinach, chimmichurri, garlic confit, rosemary

FRESH FISH  
GOOD VIBES