



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)

# One Willow

SEAFOOD + RAW BAR

BRUNCH

## 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, fresh blueberries, thyme

### ESPRESSO MARTINI • 16

vanilla vodka, espresso, demerara, coffee liqueur

### 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

#### MOÉT & 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

### WILLOW LOBSTER ROLL • 38 GFA

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

### EGGS BENEDICT

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

#### CRAB • 30

#### HOUSE SMOKED SALMON • 23

#### MAINE LOBSTER • 32

#### PROSCIUTTO DI PARMA • 23

#### GF ENGLISH MUFFIN • +4.50

### CHICKEN & WAFFLES • 20

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

### STEAK & EGGS • 37 / GF

Prime strip steak, crispy potatoes, fried egg, hollandaise

## 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

GF = Gluten Free • GFA = Gluten Free Available

### 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

### WILLOW BURGER • 20 / 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 7 - Avocado 4*

### PORK ROLL EGG AND 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 • 9

crab • 16

lobster salad • 18

### PARFAIT BOWL • 15 / GFA

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

FRESH FISH GOOD VIBES