

One Willow

WILLOW CLASSICS



OYSTER SHOOTER 14
saline, oceanic, fresh
Vodka, house-made Bloody Mary, east coast oyster



WILLOW BLOODY MARY 20
briny, savory, indulgent
Vodka, house-made Bloody Mary, snow crab claw, bleu cheese olives



LIQUID GOLD 18
bold, indulgent, energetic
Coffee rum, espresso, espresso liqueur, house-made salted caramel



CAPTAIN'S OLD FASHIONED 18
rich, aromatic, classic
Bourbon, demerara, luxardo, orange bitters

SIGNATURE COCKTAILS



FIG & FLAME 17
bright, earthy, amber
Bourbon, fig, lemon, agave, angostura bitters



SOFT SPOKEN 17
blush, light, dreamy
Vanilla vodka, raspberry liqueur, vanilla, lime, egg white



NIGHTSHADE 18
deep, bitter, seductive
Reposado tequila, pomegranate, spiced honey, lime, chocolate bitters



AUTUMN IN JALISCO 17
spiced, vibrant, warming
Blanco tequila, spiced pear, lemon, agave, clove, cinnamon, chili



THE LAST FERRY 17
juicy, mulled, inviting
Cabernet, spiced pear, orange, pineapple, ginger ale



BLACK EMBER 18
smoky, dark, tangy
Mezcal, crème de cassis, lime, agave, mole bitters

MOCKTAILS



CLOUD NINE 12
delicate, silken, comforting
Raspberry, lemon, spiced honey, egg white



SIMPLE PLEASURE 12
crisp, lively, radiant
Pomegranate, vanilla, lemon, clove, cinnamon, chili, club

WINES BY THE GLASS

PROSECCO

I Castelli / Veneto, IT **14**

PINOT GRIGIO

Vicolo / Veneto, IT **15**

SANCERRE

Foucher-Lebrun Le Mont / Loire, FR **23**

SAUVIGNON BLANC

Babich Black Label / Marlborough, NZ **16**

CHARDONNAY

Capitelles / Languedoc, FR **15**

Raeburn / Sonoma County, CA **18**

CHAMPAGNE

Moet & Chandon Split / Epernay, FR **24**

ROSE

Moulin de Gassac / Languedoc, FR **15**

Chandon Sparkling Split / California, USA **14**

PINOT NOIR

Mark West / Central Coast, CA **16**

TEMPRANILLO

Bodega Lanzaga Corriente / Rioja, ES **15**

CABERNET SAUVIGNON

Collier Creek / Lodi, CA **15**

Clos Du Val / Napa, CA **23**

BEERS

BOTTLES | Miller Lite, Pacifico, Peroni

CANS | Narragansett, Carton 077XX, High Noon Pineapple, Surfside Half & Half, Non-Alcoholic Athletic Brewing Upside Dawn Golden

DRAFT BEER | Please inquire about our rotating beer selection

ABOUT US

One Willow is a classic seafood, fish, and raw bar restaurant built on a deep-rooted love for the ocean and its offerings. We're committed to using only the highest quality, sustainably sourced seafood, while minimizing waste at every step. From the renowned Fulton Fish Market to local docks and trusted co-ops, we seek out the freshest whole fish and ingredients daily - delivering peak flavor with purpose. At One Willow, every dish reflects our passion for the sea, our respect for the craft, and our dedication to doing it right.

EXECUTIVE CHEF / PARTNER NICHOLAS LIBERTO

GENERAL MANAGER / PARTNER JASON REIFF

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.

GF: Gluten Free. GS: Gluten Sensitive. GFA: Gluten Free Available.
V: Vegan. DFA: Dairy Free Available

One Willow

RAW BAR SELECTIONS

OYSTERS & CLAMS

Lemon, cocktail sauce, mignonette, house-made hot sauce, horseradish

EAST COAST	WEST COAST	CLAMS
MP	MP	2.50

KING CRAB MP / GF

Red king crab, chilled & split with louie sauce, lemon or available steamed with drawn butter

SIBERIAN CAVIAR MP / GS

1oz, potato chips, chives, red onion, crème fraiche

CRAB LETTUCE CUPS 20 / GF

Crab, dijonnaise, ikura, baby gem (3pcs) *add cup 7*

TUNA CRUDO 18 / GF

Bluefin tuna, passion fruit, red onion, caracara orange, serrano & aleppo peppers, cilantro

SHRIMP COCKTAIL MP / GF

Jumbo wild-caught tiger shrimp, with lemon & cocktail sauce

SNOW CRAB CLAWS MP / GF

Chilled & split with louie sauce, lemon

APPETIZERS

CHARRED BENCHMARK BREAD 6

Locally produced sourdough bread, roasted garlic and chili butter, whipped ricotta

GRILLED CLAMS 22 / GFA

Dozen local littleneck clams, Calabrian chili butter, chives, lemon zest, sourdough bread crumbs

CRAB ARANCINI 24

Jumbo lump crab, arborio risotto, tomato agrodolce, squid ink aioli

CHICKEN WINGS 19 / GS

Crispy fried wings, house-made honey buffalo sauce served with ranch

TUNA TACOS 21

Bluefin tuna, spicy mayo, crispy wonton shell, wasabi ponzu, shaved napa cabbage (3pcs) *add taco 7*

CALAMARI 20 / GS

Wild-caught American calamari, crispy artichokes, roasted peppers, lemon, Calabrian chili marinara

TUNA CARPACCIO 25 / GS

Bluefin tuna, roasted red peppers, arugula, tomato balsamic reduction, crispy artichoke

NEW ENGLAND CLAM CHOWDER 15 / GF

Local clams, bacon, celery, onions, potatoes, cream, herbs

SALADS

CAESAR 18 / GFA

Crisp romaine, Parmigiano Reggiano, white anchovy, croutons

TOMATO AVOCADO 24 / GF, DFA

Heirloom cherry tomato, red onion, avocado, cucumber, poppy seed, hazelnut, feta vinaigrette

***add:** wild jumbo shrimp 23, seared tuna 20, grilled chicken 10, sliced avocado 5*

ENTREES

FULTON FRESH CATCH MP

The highest quality offerings, sourced from the famed Fulton Fish Market
inquire with your server

BLUEFIN TUNA 44 / GF

Harissa marinated Bluefin tuna, tahini, truffle celery root purée, shaved carrot salad, chermoula

SCALLOP RISOTTO MP / GF

Dayboat scallops, butternut squash risotto, sage, crispy prosciutto, aged Parmigiano Reggiano

ROASTED CHICKEN 32 / GF

Green Circle free range half chicken, whipped Yukon Gold potato, herb salsa verde

WILLOW BURGER 24 / GFA

House burger blend, sweet hot pickles, bib lettuce, Cooper sharp American cheese, tomato, white onion, umami dijonnaise, seeded toasted brioche, fries
***add:** bacon 5, truffle fries 6, avocado 5, GF bun 2*

BOLOGNESE 32

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

CALABRIAN CRAB PASTA 36

Semolina Pasta Shoppe bucatini, spicy crab broth, Calabrian chili butter, fresh lump crab meat, lemon gremolata, slow roasted tomatoes

HALIBUT 42 / GF

Nova Scotia halibut, whipped Yukon Gold potato, saffron beurre blanc, roasted balsamic cipollini onions, confit fennel

CHEF'S CUT MP

Chef's daily selection of hand cut steaks, served with roasted garlic and sun dried peppers, your choice of two sides

***add:** foie gras 24, king crab MP*

SIDES

WHIPPED YUKON GOLD POTATO 12 / GF

Salsa verde

BRUSSEL SPROUTS 12 / GS

Aged balsamic, bacon lardon

FRENCH FRIES 10 / GS

Served fresh with ketchup

BUTTERNUT SQUASH RISOTTO 13 / GF

Aged Parmigiano Reggiano

CAULILINI 13 / GF, V

Sautéed with roasted garlic

TRUFFLE FRIES 14 / GS

Truffle oil, herbs, aged Parmesan

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