



OYSTERS & CLAMS

served with lemon, cocktail sauce, mignonette, house-made hot sauce, horseradish

EAST COAST	WEST COAST	CLAMS
House 4	MP	2.50
Select 4.50		

OYSTER SHOOTER 14

Vodka, house-made bloody mary mix, east coast oyster

MARKET SELECTIONS

KING CRAB MP

Served chilled & split with louie sauce, lemon
available steamed with drawn butter

SIBERIAN CAVIAR MP

Old Bay chips, chives, crème fraiche

SNOW CRAB CLAWS MP

Served chilled & split with louie sauce, lemon

SHRIMP COCKTAIL MP

Served with lemon & cocktail sauce

RAW BAR

TUNA TORO CORNET 24

Blue fin tuna, uni, scallops, black truffle shoyu, fresh wasabi, crispy shallot

SALMON TARTARE 20

Hidden Fjord salmon, capers, chives, shallots, lemon juice, olive oil, sea salt, crispy taro root

CRAB LETTUCE CUPS 18

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

TUNA CRUDO 18

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

APPETIZERS

CHARRED BENCHMARK BREAD 9

Roasted garlic and chili butter, whipped ricotta

GRILLED CLAMS 24

Local clams, Calabrian chili butter, chives, lemon vest, and sourdough bread crumbs

CAVIAR "HASH BROWN" 40

Crispy potato pavé, crème fraiche, chive oil, caviar

CRISPY SPICY TUNA 22

Crispy sushi rice cake, spicy tuna, jalapeño, micro wasabi (3pc)
add piece 7

TUNA TACOS 18

Spicy tuna, crispy wonton shell, wasabi ponzu, shaved napa cabbage (3pcs) *add taco 6*

CALAMARI 19

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

CHICKEN WINGS 20

Crispy fried wings, chipotle BBQ rub

CHARRED BROCCOLI 18

Hummus, lemon juice, pickled fresno, parsley, pomegranate

SALADS

Chicken 10, Salmon 16, Tuna 20, Jumbo Shrimp 24, Avocado 4

CAESAR SALAD 18

Romaine, aged parmesan, white anchovy, croutons

TOMATO AVOCADO SALAD 22

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

ENTREES

FULTON FRESH CATCH MP

Sourced from the famed Fulton Fish Market
inquire with your server

ATLANTIC TUNA 43

Bluefin tuna, crispy sushi rice, red curry, Japanese eggplant, jalapeño scallion slaw, taro chip, toasted peanuts

CALAMARI ARRABBIATA 36

Squid ink infused radiatori, calamari, spicy pomodoro, basil

ROASTED CHICKEN 36

Organic half chicken, pomme purée, herby salsa verde

WILLOW BURGER 24

House blend burger, sweet hot pickles, shredded lettuce, cooper sharp American cheese, tomato, white onion, umami dijonnaise, toasted brioche, fries

add on: Bacon 4, GF Bun 2, Truffle Fries 6, Avocado 4

HIDDEN FJORD SALMON 39

Arugula, edamame, citrus segments, fennel, mint, cilantro yogurt sauce

PASTA AL LIMONE 34

Lemon infused bucatini, lemon zest, lemon oil, Parmigiano Reggiano, black pepper, bottarga

PORK CHOP 42

Smoked Berkshire pork chop, roasted apple purée, bacon brussels sprout slaw, whole grain mustard

CHEF'S CUT MP

Chef's daily selection of hand cut steaks, comes with your choice of two sides

add on: Lobster MP, King Crab MP, Foie Gras 24

SIDES

POMME PUREE 12

Salsa Verde

BRUSSELS SPROUTS 12

Grated Parmigiano Reggiano

CHARRED BROCCOLI 12

Pickled fresno, lemon, evoo

TRUFFLE FRIES 13

Truffle oil, herbs, parmesan

FRENCH FRIES 10

Served fresh with ketchup