

RAW BAR

- TUNA POKE TACOS** \$18
Spring roll, pickled veg, avocado mousse
- THE CAPTAINS PLATTER** \$75
6 East coast, 6 West coast, 6 shrimp cocktail
- THE LITTLE SKIPPER** \$45
3 East coast, 3 West coast, 3 shrimp cocktail

- FRESH MARYLAND CRAB COCKTAIL** \$19
- FRESH GULF SHRIMP COCKTAIL** \$21
- CRAB AVOCADO** \$21
Jumbo lump, creamy avocado, Thai vin

- LITTLE NECK CLAMS**
. 6 pc \$8 12 pc \$14
- EAST COAST OYSTERS**
3 types 6 pc \$18 12 pc \$34
- WEST COAST OYSTERS**
2 types 6 pc \$24 12 pc \$42

APPETIZERS

- BABY BURATTA** \$18
Green goddess dressing, avocado, cucumber, melon
- MARYLAND CRAB CAKE** \$21
Fresh corn pico, spicy remoulade
- LITTLENECK CLAMS** \$18
Steamed, white wine, garlic, butter
- PEI MUSSELS** \$16
Steamed, red sauce, basil

- FRIED BELLY CLAMS** \$24
Hand shucked, crispy fried, house tartar
- FRIED CALAMARI** \$18
Rhode Island calamari, served with marinara and spicy aioli
- JERK CHICKEN WINGS** \$16
Spice rubbed, creamy dipping sauce
- CRUNCHY SPRING ROLL** \$18
Gulf shrimp, cabbage, cilantro, sweet and sour tamarind glaze



SOUPS

- LOBSTER BISQUE** Sherry, cream, lobster broth, chives \$15
- MANHATTAN CLAM CHOWDER** Clam broth, white wine, fennel, potato, cream \$11

FRESH CATCH

- Simply broiled, served with broccolini
- STEAMED LOBSTER** \$39
- BRANZINO** \$31
- SALMON STEAK** \$28
- SCALLOPS** \$31
- HALIBUT** \$34
- CATCH OF THE DAY** \$28

SALADS

- WEDGE SALAD** Iceberg, bacon lardon, cherry tomato, red onion, blue cheese \$12
- CAESAR SALAD** Romaine, crispy crouton, pecorino cheese, caesar dressing \$14
- GREEN SALAD** Arugula, cherry tomato, cucumber, balsamic vin \$11
- WILLOW CHOPPED** \$12
Romaine, english cucumber, cherry tomato, radish, feta cheese, lemon vinaigrette
- BIBB SALAD** Golden beets, marcona almonds, apricot vinaigrette \$14

STEAKS AND CHOPS

- Broiled, melted butter, served with potato gratin
- 8OZ FILET MIGNON** \$38
- 14OZ NEW YORK STRIP** \$42
- 18OZ COWBOY RIB EYE** \$45
- 14OZ PORK CHOP** \$27

MAINS

- ORGANIC SALMON STEAK** Arugula, tomato vinaigrette \$28
- SAUTEED SHRIMP** Fresh corn, charred scallion, chorizo sauce \$29
- ROASTED HALIBUT** Clams pistou, crispy potatoes, chorizo oil \$36
- SEARED TUNA** Burrata, asparagus, broken olive vin \$34
- SEARED SEA SCALLOPS** Roasted zucchini boat, smoked tomato coulis, basil oil \$31
- MARYLAND CRAB CAKE DINNER** Fresh corn pico, spicy remoulade \$38
- FISH AND CHIPS** Tempura style cod, chips, spring pea puree, house tartar sauce \$24
- FISH TACOS FISH OF THE DAY** Corn tortillas, salsa verde, pico, cotija cheese \$21
- WILLOW BURGER** Aged beef blend, cheddar, willow sauce, LTO \$16
- LOBSTER ROLL** Fresh Maine lobster, chervil, fennel, lemon aioli. \$28

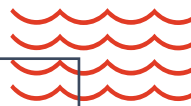
SIDES

- FRIES** \$6
- COLE SLAW** \$5
- BROCCOLINI** \$8
- ASPARAGUS** \$8
- TRUFFELED FINGERLING POTATO** \$8
- POTATO GRATIN** \$8



DINNER MENU





RAW BAR

- CRAB AVOCADO** \$21
Jumbo lump, creamy avocado, Thai vin
- TUNA POKE TACOS** \$18
Corn tortilla, pickled veg, avocado mousse
- THE CAPTAINS PLATTER** \$75
6 East coast, 6 West coast, 6 shrimp cocktail

- THE LITTLE SKIPPER** \$45
3 East coast, 3 West coast, 3 shrimp cocktail
- FRESH MARYLAND CRAB COCKTAIL** \$19
- FRESH GULF SHRIMP COCKTAIL** \$21

- LITTLE NECK CLAMS** 6 pc \$8 12 pc \$14
- EAST COAST OYSTERS** 3 types 6 pc \$18 12 pc \$34
- WEST COAST OYSTERS** 2 types 6 pc \$24 12 pc \$42

APPETIZERS

- CRUMCHY SPRING ROLL** \$18
Gulf shrimp, cabbage, cilantro, sweet and sour tamarind glaze
- MARYLAND CRAB CAKE** \$21
Fresh corn pico, spicy remoulade
- LITTLENECK CLAMS** \$18
Steamed, white wine, garlic, butter
- PEI MUSSELS** \$16
Steamed, red sauce, basil

- FRIED BELLY CLAMS** \$24
Hand shucked, crispy fried, house tartar
- FRIED CALAMARI** \$18
Rhode Island calamari, served with marinara and spicy aioli
- JERK CHICKEN WINGS** \$16
Spice rubbed, creamy dipping sauce



SOUPS & SALADS

- LOBSTER BISQUE** Sherry, cream, lobster broth, chives \$15
- MANHATTAN CLAM CHOWDER** Clam broth, white wine, tomato, spring onion \$11
- WEDGE SALAD** Iceberg, bacon lardon, cherry tomato, red onion, blue cheese \$12
- CAESAR SALAD** Romaine, crispy crouton, pecorino cheese, caesar dressing \$14
- GREEN SALAD** Arugula, cherry tomato, cucumber, balsamic vin \$11
- WILLOW CHOPPED** \$12
Romaine, english cucumber, cherry tomato, radish, feta cheese, lemon vinaigrette
- BIBB SALAD** Cherry tomato, marcona almonds, golden beets, apricot vinaigrette \$14

Add Shrimp, Salmon, Chicken

FRESH CATCH

Simply prepared, served with napa coleslaw

- STEAMED LOBSTER** \$39
- BRANZINO** \$31
- SALMON** \$28
- SCALLOPS** \$31
- HALIBUT** \$34

MAINS

- FISH AND CHIPS** Tempura style cod, chips, spring pea puree, house tartar sauce \$24
- FISH TACOS FISH OF THE DAY** Corn tortillas, salsa verde, pico, cotija cheese \$21
- WILLOW BURGER** Aged beef blend, cheddar, willow sauce, LTO \$16
- SALMON RUBEN** Everything spiced rubbed salmon, bacon, swiss, coleslaw, russian dressing . . . \$15
- FISH SANDWICH** Grilled fish of the day, pickles, LTO, House Tartar Sauce \$16
- LOBSTER ROLL** Fresh Main lobster, chervil, fennel, lemon aioli. \$28
- GRILLED CHICKEN SANDWICH** \$14
Marinated chicken breast, cheddar cheese, avocado mousse, LTO. Add Bacon \$?
- FRIED SHRIMP POBOY** Gulf shrimp, pickles, LTO, spicy aioli. \$18
- MARYLAND CRAB CAKE SANDWICH** Spicy remoulade, LTO \$20

SIDES

- FRIES** \$6
- COLE SLAW** \$5
- BROCCOLINI** \$8
- ASPARAGUS** \$8
- TRUFFLED FINGERLING POTATO** \$8



LUNCH MENU



BAR MENU



NEW ENGLAND CLAM CHOWDER \$11

Clam broth, white wine, fennel, potato, cream

LOBSTER BISQUE \$15

Sherry, cream, lobster broth, chives

THE LITTLE SKIPPER \$45

3 East Coast, 3 West Coast, 3 shrimp cocktail

THE CAPTAIN'S PLATTER \$75

6 East Coast, 6 West Coast, 6 shrimp Cocktail

FRESH MARYLAND CRAB \$21

Cocktail

FRESH JUMBO SHRIMP COCKTAIL \$21

5 pieces

LITTLE NECK CLAMS

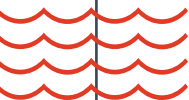
6pc \$8 12pc \$14

EAST COAST OYSTERS

6pc \$18 12pc \$34

WEST COAST OYSTERS

6pc \$24 12pc \$42



BAR MENU



LITTLENECK CLAMS \$18

White wine, garlic, butter

PEI MUSSLES \$16

Steamed, red sauce, basil

FRIED BELLY CLAMS \$24

Hand shucked, crispy fried, house tartar

FRIED CALAMARI \$18

Rhode Island calamari, served with marinara and spicy aioli

JERK CHICKEN WINGS \$16

Spice rubbed, creamy dipping sauce

FISH TACOS OF THE DAY \$21

Corn tortillas, salsa verde, pico, cotija cheese

10 OZ WILLOW BURGER \$16

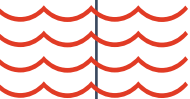
Three beef blend, cheddar, LTO

LOBSTER ROLL \$28

Fresh Maine lobster, chervil, fennel, lemon aioli

CRUNCHY SPRING ROLL \$18

Gulf shrimp, cabbage, cilantro, sweet and sour tamarind glaze



HAPPY HOUR

3pm-6pm, Monday thru Thursday



BEER - \$4

MILLER
CORONA
CARTON

SPIRITS - \$6

PRAIRIE VODKA
BOUNTY RUM
BEEFEATER GIN
TRES AGAVE TEQUILA
EVAN WILLIAMS BOURBON

HAPPY EATS - \$8

WINGS
FRIED CALAMARI
MUSSELS
\$1 OYSTERS
50¢ LITTLE NECKS - LOCAL

