



### OYSTERS & CLAMS

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

<b>EAST COAST</b>	<b>WEST COAST</b>	<b>CLAMS</b>
house 4	MP	2.50
select 4.50		

### OYSTER SHOOTER 14

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

### CRAB LETTUCE CUPS 18 / GF

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

### TUNA CRUDO 18 / GF

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

### SALMON TARTARE 20 / GS

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

## RAW BAR

### 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

## APPETIZERS

### CHARRED BENCHMARK BREAD 9

roasted garlic and chili butter, whipped ricotta

### GRILLED CLAMS 24 / GFA

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

### CAVIAR "HASH BROWN" 40 / GS

crispy potato pavé, crème fraiche, chive oil, caviar

### CRISPY SPICY TUNA 22 / GS

crispy sushi rice cake, tuna, Sriracha mayo, 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 / GS

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

### CHICKEN WINGS 20 / GS

crispy fried wings, chipotle BBQ rub

### CHARRED BROCCOLI 16 / GF, V

hummus, lemon juice, pickled fresno, parsley, pomegranate

## SALADS

### CAESAR SALAD 18 / GFA

romaine, Parmesan Reggiano, white anchovy, croutons

### TOMATO AVOCADO SALAD 22 / GF, DFA

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

*add on: chicken 10, salmon 16, tuna 20, jumbo shrimp 24, avocado 4*

## ENTREES

### FULTON FRESH CATCH MP

sourced from the famed Fulton Fish Market  
*inquire with your server*

### ATLANTIC TUNA 43 / GS

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 / GF

organic half chicken, pomme purée, herb salsa verde

### WILLOW BURGER 24 / GFA

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 / GF

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

### PASTA AL LIMONE 34

lemon infused bucatini, lemon zest, lemon oil, Parmesan Reggiano, black pepper, bottarga

### PORK CHOP 42 / GF

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 aged Parmesan

### CHARRED BROCCOLI 12

pickled fresno, lemon, evoo

### TRUFFLE FRIES 13

truffle oil, herbs, aged Parmesan

### FRENCH FRIES 10

served fresh with ketchup

*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*



### MARTINI

#### JERSEY SURFIN'

Tequila blanco, lemon, jalapeño infused orange liqueur, cucumber, cilantro

732

Vodka, lemon, elderflower liqueur, aperol, orange bitters

#### HOT & BOTHERED

Jalapeño & mint infused tequila blanco, triple sec, strawberry, ginger, lemon, basil oil

### ROCKS

#### VELVET MIRAGE

Hendrick's Grand Cabaret, plum soju, prickly pear, lemon

#### TAKE THE MONEY & RUM

Planteray pineapple rum, coconut rum, chocolate bitters, mezcal

#### BANANA BOAT OLD FASHION

Bulleit bourbon, banana liqueur, falernum, black walnut bitters

### COCKTAILS

18



### COLLINS

#### BEACH PASS

Ketel 1 vodka, lemon, peach, iced tea

#### BASIL & BERRIES

V1 triple berry vodka, blueberry, basil, Aperol, lemon, club

### MOCKTAILS 12

#### THE LAYLA

Strawberry, ginger, lemonade

#### NICO'S NECTAR

Orange, pineapple, cranberry, lemon, grenadine, club

### WINE BY THE GLASS

#### PROSECCO

I Castelli / Veneto, IT 14

#### PINOT GRIGIO

Vicolo / Veneto, IT 14

#### SANCERRE

Foucher-Lebrun Le Mont / Loire, FR 23

#### SAUVIGNON BLANC

Babich Black Label / Marlborough, NZ 15

#### CHARDONNAY

Capitelles / Languedoc, FR 14

Raeburn / Sonoma County, CA 17

Diatom Unoaked / Santa Barbara, CA 20

#### CHAMPAGNE

Moet & Chandon Split / Epernay, FR 24

#### ROSE

Moulin de Gassac / Languedoc, FR 14

Chandon Split / California, USA 14

#### PINOT NOIR

Mark West / Central Coast, CA 15

#### TEMPRANILLO

Bodega Lanzaga Corriente / Rioja, ES 15

#### CABERNET SAUVIGNON

Collier Creek / Lodi, CA 14

Clos Du Val / Napa, CA 23

### BEER

**BOTTLES** | Miller Lite, Pacifico, Peroni, Michelob Ultra, Heineken 0.0

**CANS** | Narragansett, Carton Whaler IPA, High Noon Pineapple, Surfside Half & Half

**DRAFT BEER** | Please inquire about our rotating beer selection

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## WINES BY THE BOTTLE

### BUBBLES

- 101 **Prosecco • La Marca** / Veneto, Italy **53**  
Peach, Lemon, Green Apple
- 103 **Champagne • Veuve-Clicquot Yellow Label Brut 375ml** / Champagne, France **65**  
Pear, Apple, Peach, Crisp
- 105 **Champagne • Veuve-Clicquot Yellow Label Brut** / Champagne, France **145**  
Pear, Apple, Peach, Crisp
- 107 **Champagne • Dom Pérignon** / Champagne, France **378**  
Apple, Peach, Honey, Walnut, Dry, Crisp
- 109 **Champagne • Louis Roederer Cristal** / Champagne, France **479**  
Lemon, Melon, Tangerine, Mineral

### WHITES

- 201 **Riesling • Schlink Haus Spätlese** / Nahe, Germany **35**  
Peach, Grapefruit, Lychee, Sweet
- 203 **Pinot Gris • Eyrie Vineyards** / Willamette Valley, Oregon **74**  
Pear, Apple, Stone Fruit, Crisp, Dry
- 205 **Pinot Grigio • Santa Margherita** / Veneto, Italy **66**  
Bright, Golden Apple, Dry
- 207 **Chablis Fourchaume • Château De Maligny** / Burgundy, France **94**  
Smooth, Lemon, Apples, Mineral
- 209 **Chenin Blanc Viognier White Blend • Pine Ridge Vineyards** / California, USA **42**  
Tangerine, Yuzu, Orange Blossom, Honeydew
- 211 **Albariño • Martin Codax** / Rias Baixas, Spain **53**  
Pear, Passionfruit, Peach, Lemongrass, Hint of Spice
- 213 **Sauvignon Blanc • Kim Crawford** / Marlborough, New Zealand **49**  
Grapefruit, Melon, Passionfruit, Crisp
- 215 **Sauvignon Blanc • Cakebread Cellars** / Napa Valley, California **95**  
Citrus, Kiwi, Melon, Apple, Crisp
- 217 **Sauvignon Blanc • Grgich Hills Estate** / Napa Valley, California **105**  
Passionfruit, Lemongrass, Citrus
- 219 **Grillo Chardonnay • Allumea** / Sicily, Italy **32**  
Pineapple, Lemon, Fresh
- 221 **Chardonnay • J. Lohr Arroyo Vista** / Arroyo Seco, Monterey **61**  
Apple, Pear, Apricot, Lemon
- 223 **Chardonnay • Stag's Leap Karia** / Napa Valley, California **90**  
Mango, Peach, Honeydew, Key Lime, Vanilla
- 225 **Chardonnay • Frank Family** / Napa Valley, California **95**  
Lemon, Apple, Butterscotch, Oaky
- 227 **Chardonnay • Rombauer** / Carneros, California **117**  
Creamy, Tropical Fruits, Honeysuckle, Vanilla Oak
- 229 **Chardonnay • Cakebread Cellars** / Napa Valley, California **120**  
Apple, Peach, Pear, Citrus, Light Oak
- 231 **Moscato Azul • La Sirena Wines** / Napa Valley, California **77**  
Jasmine, Apple, Guava, Peach, Lychee



## WINES BY THE BOTTLE

### ROSÉ

- 301 **Grenache, Cinsault, Rolle • Chateau D'Esclans Whispering Angel** / Provence, France **67**  
Lavender, Raspberry, Cherry, Dry
- 303 **Grenache, Cinsault, Mourvèdre, Syrah • Hampton Water** / Languedoc, France **67**  
Strawberry, Watermelon, Citrus, Crisp
- 305 **Pinot Noir, Meunier, Chardonnay • Veuve Clicquot Rosé Grand Cru** / Champagne, France **145**  
Cherry, Raspberry, Blueberry, Vanilla, Spices

### REDS

- 401 **Pinot Noir • Meiomi** / California, USA **67**  
Juicy, Strawberry, Mocha, Plum, Oak
- 403 **Pinot Noir • Lola** / Russian River, California **70**  
Cherry, Strawberry, Currant, Cedar, Vanilla, Dried Tea
- 405 **Pinot Noir • Patz & Hall** / Sonoma Coast, California **105**  
Cherry, Strawberry, Cranberry, Cassis, Clove, Anise
- 407 **Chianti Classico • Castello Di Albola** / Tuscany, Italy **47**  
Strawberry, Sage, Red Berry, Spice Cake
- 409 **Super Tuscan • Argiano Non Confunditur** / Tuscany, Italy **51**  
Black Cherry, Currant, Vanilla, Peppery
- 411 **Brunello Di Montalcino • Caprili** / Tuscany, Italy **108**  
Cherry, Raspberry, Tobacco, Leather
- 413 **Malbec • Ataliva** / Mendoza, Argentina **30**  
Cherry, Plum, Dark Chocolate, Oak, Tobacco
- 415 **Red Blend • Two Squared by Alpha Omega** / Napa Valley, California **108**  
Strawberry Jam, Hibiscus, Chocolate, Tobacco
- 417 **Red Blend • Opus One Proprietary** / Napa Valley, California **290**  
Cassis, Blackberry, Mocha, Smooth
- 419 **Cabernet Sauvignon • J. Lohr Hilltop** / Paso Robles, California **74**  
Blackberry, Blueberry, Violet, Spiced Tea
- 421 **Cabernet Sauvignon • Hardin** / Napa Valley, California **74**  
Dark Cherry, Dried Fig, Plum, Spices, Oak
- 423 **Cabernet Sauvignon • Jordan** / Alexander Valley, California **137**  
Blueberry, Boysenberry, Cassis, Toasted Oak
- 425 **Cabernet Sauvignon • Faust** / Napa Valley, California **140**  
Black Currant, Blackberry, Tobacco, Graphite, Toasted Spice
- 427 **Cabernet Sauvignon • Caymus** / Napa Valley, California **162**  
Blueberry Preserves, Black Cherry, Cinnamon, Eucalyptus, Chocolate
- 429 **Cabernet Sauvignon • Silver Oak** / Alexander Valley, California **180**  
Strawberry, Raspberry, Plum, Sage, Thyme, Savory
- 431 **Cabernet Sauvignon • Stag's Leap Wine Cellar Artemis** / Napa Valley, California **188**  
Plum, Boysenberry, Currant, Chocolate, Spices

# HAPPY HOUR



WEDNESDAY - FRIDAY 4 TO 6PM  
SUNDAY 11 TO 3PM

## DRINKS

MILLER LITE BOTTLE 3

NARRAGANSETT CAN 3

DRAFT BEERS 6

WELL SPIRITS\* 6

CAPITELLES CHARDONNAY 8

COLLIER CREEK CABERNET 8

\*\$3 up charge may be applied for cocktails

## COCKTAILS 10

### BEACH PASS

vodka, lemon, peach, iced tea

### PARKWAY PRICK

blanco tequila, lime, prickly pear, agave

## FOOD 10

### GYOZA

pork dumplings, chili oil crisp, furikake, cilantro

### TUNA TACOS

spicy tuna, crispy wonton shell, wasabi ponzu, shaved napa cabbage (2pcs)

### CHICKEN WINGS / GS

crispy fried wings, chipotle BBQ rub

### CHARRED BROCCOLI / GF, V

pickled fresno, lemon, evoo

### GRILLED CLAMS / GFA

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

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