

Soups

Soup of the Day	6.00
Miso Soup	3.95
Lobster Bisque	8.95

Appetizers

Boneless Buffalo Wings	8.95
Pan-fried Maine Crab Cakes	9.95
Cultured Blue Mussels	9.95
Oysters or Cherrystones on the Half Shell	2.35 ea.
Fried Calamari	9.95
Jumbo Shrimp Cocktail	10.95
Coconut Crunchy Shrimp	10.95
Fried Lobster Ravioli	11.95
Oysters Rockefeller	13.50
Soft Shell Crabs	12.75
Artichoke and Boursin Fritters	11.95
Served with a beet vinaigrette dipping sauce	
Artisan Cheese Board	12.95
Two year old Grafton Cheddar, Saint Clemens Blue Cheese, Italian Extra Sharp Provolone, Kalamata olive and sundried tomato tapenade, cranberry orange relish, roasted garlic & assorted artisan crackers. A great ending to a meal, too!	

Sushi Appetizers

Tuna Tartar	15.00
Tuna, fried red onion, olive oil, salt, black pepper powder with special sauce	
Sashimi Appetizer	10.00
Variety of raw fresh fish	
Sushi Appetizer	10.00
Variety of rice balls topped with fresh fish	
Tuna Tataki	10.00
Rare tuna served with scallions, grated daikon radish and ponzu sauce	
Beef Tataki	10.00
Rare beef served with scallions, grated daikon radish and ponzu sauce	
Yaki-Tori	6.50
Barbecued chicken tenderloins on a skewer with teriyaki sauce	
Willy's Bulgogi	9.75
Spicy beef, onion, scallions in a spicy Korean sauce	
Soft Shell Crab Tempura	11.50
Two blue crabs in Japanese tempura and teriyaki sauce	

Executive Chef
Kenneth Novotny

Sous Chef
Gary Ankin

Sushi Chef
Ko Lin

House Salads

Steakhouse Salad	6.95
Iceberg wedge, bacon, tomato, red onion & blue cheese dressing	
Caesar Salad	6.95
Wilted Spinach Salad	6.95
Button mushrooms, red onion and warm bacon dressing	
Mixed Field Greens	6.95
Roasted Beet Salad with Pecan, Strawberries & Goat Cheese	7.95
Beefsteak Tomato and Buffalo Mozzarella	7.95
Fresh garden tomato, basil and pine nuts	
Willy's Special Salad	7.95
Bibb lettuce, apples, pistachio nuts, blue cheese and Dijon vinaigrette	
Sweet Pear, Gorgonzola and Dried Cranberry Salad	7.95
Mixed baby greens, red onion & roasted onion emulsion	

Willy's Special Salads

Grilled Chicken Caesar Salad	14.95
Grilled Shrimp Caesar Salad	18.95
Grilled Seafood Caesar Salad	20.95
Grilled Tenderloin Caesar Salad	20.95

Vegetable & Potato

Served family style for two or more

Garlic Mashed Potato	6.00
Asian Fresh Vegetables	6.00
Baked Idaho Potato	6.95
Sautéed or Creamed Spinach	6.95
Au Gratin Potato	6.50
Steamed Broccoli (with Hollandaise)	6.00
Parmesan & Truffle Fries	6.50
Sautéed Spinach and Mushrooms	6.95
Sautéed Seasonal Mushrooms	6.95
Crispy Sweet Potato Fries	6.50
Onion Strings	6.00
Butternut Squash Purée	6.00
Crispy Lyonnaise Potatoes	6.00
Green Beans with Tomato Basil Relish	6.00
Steamed Asparagus (with Hollandaise)	7.95