

## Soups

<b>Miso Soup</b> .....	4.50
<b>Lobster Bisque</b> .....	9.99

## Appetizers

<b>Boneless Buffalo Wings</b> .....	9.99
<b>Willy's Crab Cakes</b> .....	10.99
<b>PEI Mussels with Curry - Coconut broth &amp; Coriander (gf)</b> .....	10.99
<b>*Oysters on the Half Shell (gf)</b> ..... each 2.35 - 1/2 dozen	13.50
<b>*Little Neck Clams on the Half Shell (gf)</b> ..... each 1.65 - 1/2 dozen	8.99
<b>Crispy Calamari Gremolata</b> .....	10.99
<b>Jumbo Shrimp Cocktail (gf)</b> .....	11.99
<b>Coconut Crunchy Shrimp</b> .....	11.99
<b>Soft Shell Crabs</b> .....	13.99
<b>Oysters Rockefeller (gf)</b> .....	14.99
<b>Artichoke and Boursin Fritters</b> .....	12.99
Served with a beet vinaigrette dipping sauce	
<b>Artisan Cheese Board</b> .....	14.99
Assorted artisan cheeses and accoutrements, served with artisan crackers. Great to share for an appetizer or a great ending to a meal!	

## Sushi Appetizers

<b>Yaki-Tori (gf)</b> .....	6.50
Barbecued chicken tenderloins on a skewer with teriyaki sauce	
<b>Willy's Korean Bulgogi</b> .....	9.99
Spicy beef, onion, scallions in a spicy Korean sauce	
<b>*Sushi Appetizer</b> .....	13.99
Variety of rice balls topped with fresh fish	
<b>*Beef Tataki</b> .....	11.99
Rare beef served with scallions, grated daikon radish and ponzu sauce	
<b>*Tuna Tataki</b> .....	13.99
Rare tuna served with scallions, grated daikon radish and ponzu sauce	
<b>Soft Shell Crab Tempura</b> .....	11.50
Two blue crabs in Japanese tempura and teriyaki sauce	
<b>*Sashimi Appetizer</b> .....	13.99
Three cuts each salmon, tuna and hamachi	
<b>*Tuna Tartar</b> .....	14.99
Tuna, fried red onion, olive oil, salt, black pepper powder with special sauce	

*Executive Chef*  
Ryan Marcoux

*General Manager*  
Robin Paradis

*Sushi Chef*  
Kenzo Phan