

The
WILLARD
LUNCH MENU

SHAREABLES

CRUDITE | \$24 (VEGAN, GF)

Selection of seasonal raw vegetables served with
baba ghanoush & hummus

½ RACK OF RIBS | \$27 (GF, DF)

Brown sugar and dry herb rubbed ribs lacquered
in nahm jim

DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab
dip, served with naan and pretzel bites

LATIN SHRIMP COCKTAIL | \$21 (GF, DF)

Clamato, horseradish, avocado, tomato, red onion,
jalapeno, FH cilantro, served with tortilla chips

TUNA TATAKI | \$28 (DF)

Ahi tuna, ginger ponzu, toasted sesame, green onion,
avocado wasabi aioli

WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

ONION RINGS | \$18

Battered red onion, Calabrian chili & honey garlic,
shattered basil

SALADS & APPETIZERS

CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli

CHICKEN WINGS | \$27

Breaded crispy wings with your choice of:
Hot, Honey Garlic, Chipotle BBQ

CHOWDER CUP | \$18 / BOWL | \$24

Lobster, halibut, scallops, haddock and salmon in a
light cream-dill broth, served with a garlic baguette

CAESAR SALAD | \$18

Bacon bits, Parmesan, and croutons

BURRATA | \$21 (GF)

Citrus, leaf lettuce, confit tomato, pickled shallot,
urfa, broken vinaigrette

HOT HOUSE GREEN SALAD | \$17 (VEGAN, GF)

Fresh mixed greens with seasonal vegetables,
house vinaigrette

LOBSTER & SHRIMP LOUIE SALAD | \$30

Fresh Atlantic lobster, black tiger shrimp,
Roma tomatoes, cucumber, avocado, hard-boiled eggs,
and creamy Louie dressing

BOWLS

BUDDHA BOWL | \$18 (VEGAN, GF)

Spinach, rice pilaf, chickpeas, salsa,
cucumbers, peppers, dried cranberries, feta, and
chimichurri vinaigrette

SPICY TUNA POKE BOWL | \$28 (DF)

Sushi rice, marinated yellowfin tuna, cucumbers,
avocado, sesame seeds, and spicy mayo

HANDHELDS

BEEF BRISKET SANDWICH | \$24

Slow-roasted brisket, chipotle BBQ sauce,
pickled onions, and dill pickles

PERI PERI CHICKEN PANINI | \$24

Braised chicken, pickled red onions, chili aioli,
and shredded lettuce

NOVA SCOTIA LOBSTER ROLL | \$38

Fresh lobster meat, mayonnaise, and chives
on a toasted brioche bun

BURGERS

Served with your choice of side.

FOX HARBR BURGER | \$22

Tomato, lettuce, pickles, and chipotle mayo.
Add applewood-smoked bacon or cheddar cheese

CHICKEN BURGER | \$27

Crispy buttermilk chicken breast, brioche bun smoked
bacon, pickled jalapeno, and spicy maple aioli

VEGGIE BURGER | \$19

Black bean burger topped with salsa,
guacamole, and mixed greens

ENTRÉES

FOX HARB’R FISH & CHIPS | \$27 (DF)

Battered Atlantic haddock with
house-made tartar sauce, coleslaw

PANISSE | \$24 (VEGAN, GF)

Green tahini and cherry tomatoes

SMOKED CHICKEN PENNE | \$32

House brined and smoked chicken, cherry tomatoes,
arugula, red onion, and rose cream sauce
with parmesan

DESSERTS

BIG BROWNIE | \$25

Meant to be shared!
Served warm with ice cream, whipped cream,
toffee crunch, candied bacon, pecans, chocolate
and caramel sauce

STRAWBERRY SHORTCAKE | \$14

Raspberry coulis

PEANUT BUTTER CHOCOLATE CHEESECAKE | \$14

Rum caramel

VEGAN CARROT CAKE | \$14

Fresh berries