



**WILLI'S**  
**SEAFOOD**  
**& RAW BAR**

## **WILLI'S SEAFOOD & RAW BAR** **Backgrounder**

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It all started with a mouth-watering photo of a lobster roll gracing the cover of Gourmet Magazine. It made Chef Mark Stark miss the Chesapeake Bay seafood restaurants of his youth, where workers shucked oysters at the bar and served lobster rolls like the one pictured.

"I saw it and said, 'We can build a whole restaurant around that lobster roll!' " Mark says.

In 2003, Willi's Seafood & Raw Bar opened its doors in Healdsburg, California, becoming the second of six Sonoma County California restaurants for James Beard Award semifinalist restaurateurs Mark & Terri Stark. It has been a favorite local restaurant, as well as a destination for visitors ever since.



The vibe at Willi's Seafood & Raw Bar has the flavor of East Coast and South America meeting up in Wine Country. Designed for sharing, the menu features New England-style rolls, Latin-inspired skewers, ceviches, crudos and tartares. The chef's raw bar features an ever-changing selection of fresh seafood including at least eight varieties of fresh oysters. Dive into other delicacies like lobster, crab, prawns, and caviar.

In addition, Willi's Seafood & Raw Bar offers a wide variety of wines, microbrews and ciders to pair with dinner. They also have a rotating menu of seasonal cocktails and mocktails that include handmade mixers, pickles, and interesting garnishes with local ingredients.

Willi's Seafood has won North Bay Bohemian's Best Seafood Award for 9 consecutive years, from 2008 to 2018. The restaurant has also been awarded by Press Democrat's Readers' Choice Best of Sonoma County: Best Restaurant 2014, and Best Seafood 2012 and 2016 to 2018.