



CRAVE FISHBAR

# NYC Restaurant Week

3 Course Prix Fixe Menu

\$60 per person

## *First Course*

*(choice of one)*

### **Warm Crab Sushi Roll (gf)**

Jonah crab, sesame seeds, ghee, wrapped in soy paper, 4pcs

### **Rice Dusted Point Judith Calamari (gf)**

thai miso sauce, mung bean sprouts, aleppo chile

### **Little Gem Salad (gf, n)**

red endive, romano beans, breakfast radish, goat gouda,  
roasted pistachio, spring garlic vinaigrette  
add grilled salmon +7 | grilled shrimp (3 pcs) + 10  
herb garlic grilled chicken +5

### **Nashville Style Crispy Fish Taco (gf)**

atlantic cod, spicy buttermilk dressing, cabbage, cilantro, 2 pcs

## *Second Course*

*(choice of one)*

### **Oven Roasted Barramundi (gf)**

roasted cauliflower, pomegranate gremolata, basil

### **Thai Lobster Curry (gf, s)**

chu chee curry, charred red onion, japanese eggplant,  
thai apple eggplant, fresh bamboo shoots, side garlic chive rice

### **Handmade Spicy Squid Ink Spaghetti (s)**

chopped shrimp, leeks, fresno chile, clam stock

### **Grilled Faroe Islands Salmon (gf)\***

oyster mushrooms, grilled onions, oven roasted spinach, pommery mustard

## *Third Course*

*(choice of one)*

### **Crave Fishbar's Famous Chocolate Chip Cookie**

served warm with a scoop of vanilla ice cream

### **Magnolia Bakery's Classic Banana Pudding Cup**

world's famous banana pudding: creamy vanilla pudding layers with vanilla wafers and fresh bananas