

CRAVE FISHBAR

NYC Restaurant Week

January 20 - February 12

3 Course \$60 Prix Fix per person

FIRST COURSE (CHOICE OF ONE)

WARM CRAB SUSHI ROLL (GF)
maine 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 +10 | grilled shrimp (3 pcs) + 10

SPICY TUNA CRISPY RICE (avail as GF)
calabrian chili, sweet soy sauce, golden roe caviar (4pcs)

GRILLED FISH TACOS (GF)
ancho chili espresso dusted seabass, black bean puree, chipotle crema,
cabbage slaw (2pcs)

SECOND COURSE (CHOICE OF ONE)

OVEN ROASTED BARRAMUNDI (GF)
miso honey glaze, jumbo asparagus, chipotle oil

THAI LOBSTER CURRY (GF)
1.25lb lobster, chu chee curry, charred red onion, japanese & thai apple
eggplant, fresh bamboo *(additional \$12)*

HANDMADE SPICY SQUID INK SPAGHETTI (S)
chopped shrimp, leeks, fresno chile, clam stock

ZA'TAR CRUSTED SALMON (GF, N)*
shepard's salad, farro, sheep's milk feta, jalapeño tahini sauce

THIRD COURSE

**CRAVE FISHBAR'S FAMOUS
CHOCOLATE CHIP COOKIE**
served warm with a scoop of vanilla ice cream

**CRANBERRY ORANGE BOURBON CHEESECAKE
WITH CRUNCHY BISCOTTI CRUST (GF)**
A velvety cheesecake with hints of bourbon topped a zesty cranberry-
orange compote, resting on our signature almond biscotti crust.

SUGGESTED COCKTAILS

BIG BEN | 16
vodka, fresh grapefruit juice, elderflower, fresh lime juice

GOOD LIFE | 18
house-infused spicy tequila, ancho reyes, passion fruit,
fresh lime juice, torched jalapeño

RORI'S REVELS | 13 (NO ALCOHOL)
fresh raspberry, mint, lemon, soda

* consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness