

# 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