



CRAVE FISHBAR

NEW YEARS EVE 2024

4 Course Menu \$125

Amuse Bouche

Fisher Island Oyster topped with kaluga caviar, creme fraiche

Appetizer (choice of one)

Grilled Octopus (gf)

warm chorizo vinaigrette, olive oil braised
fingerling potatoes, charred onion and parsley

Hamachi Nigiri (gf)

shiso-yuzu pesto, wasabi peas

Little Gem Salad (gf)

eggless ceasar dressing, radish, shaved fennel, truffle pecorino

Rice Dusted Point Judith Calamari (gf)

thai miso sauce, mung bean sprouts, aleppo chile

Optional Mid Course

Torched Bluefin Tuna Toro Nigiri (gf) \$35

marinated charred negi

Grilled Langoustines (gf,s) \$40

lemon brown butter, fresh chive

Entree (choice of one)

MSC Certified Chilean Sea Bass (gf)

cauliflower, artichokes, green olives,
buerre fondue, burnt honey

Dry Aged Strip Steak (gf)

roasted brussel sprouts, crispy bresaola,
Italian salsa verde

Lobster Curry (gf,s)

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

Grilled Faroe Islands Salmon (gf)*

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

Dessert (choice of one)

provided by the famous Magnolia Bakery



Classic Banana Pudding Cup

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

Red Velvet Cheesecake

rich, chocolatey, and subtly tart cheese rests on a chocolate cookie crumb crust
with a dollop of whipped cream and chocolate shavings on top

Carrot Cake (n)

super moist carrot cake with freshly grated carrots, juicy pineapple,
shredded coconut, raisins, walnuts with tangy cream cheese frosting