

NYC Restaurant Week Brunch 3 Course \$45 Prix Fixe per person

FIRST COURSE (CHOICE OF ONE)

AVOCADO TOAST (GF)

lime, garlic, shallots, jalapeno, sheep's milk ricotta salata, orwasher's multigrain add fried egg or tempura fried shrimp

3 EAST COAST AND 3 WEST COAST OYSTERS (GF) *

shucker's choice, cocktail sauce, grapefruit mignonette

SALMON SASHIMI TOSTADA (GF) *

avocado puree, calabrian chili oil, grapefruit crispy shallots

SECOND COURSE (CHOICE OF ONE)

CRAB & GRUYERE OMELETTE (GF, S)

fresh jonah crab, roasted onion, radish mixed greens

FRIED FISH SANDWICH

tempura battered Alaskan Cod, tartar sauce, pickles, shredded lettuce, Orwasher's potato bun side of salad or fries

CHIRASHI SUSHI BOWL

diced salmon, avocado, cucumber, watermelon radish, kimchi aioli, tempura flakes, rice

THIRD COURSE

CRAVE FISHBAR'S FAMOUS CHOCOLATE CHIP COOKIE

served warm with a scoop of vanilla ice cream

Suggested Cocktails

Aperol Spritz | 16

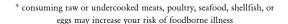
aperol, cava, badger soda

CFB Bloody Mary | 14

16 ingredient house mix colossal cocktail shrimp +5 add bacon +3 * Nominated Best In NYC!

WATERMELON SANGRIA | 15

rum,white wine, fresh watermelon lemon juice, agave





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