

NYC Restaurant Week

3 Course \$60 Prix Fixe

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)

miso honey glaze jumbo asparagus, chipotle oil

THAI LOBSTER CURRY (GF, S)

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

HANDMADE SPICY SQUID INK SPAGHETTI (S)

chopped shrimp, leeks, fresno chile, clam stock

GRILLED FAROE ISLANDS SALMON (GF)*

shepherd's salad with sun gold tomatoes and farro sheep's milk feta, jalapeño tahini sauce

THIRD COURSE (CHOICE OF ONE)

CRAVE FISHBAR'S FAMOUS CHOCOLATE CHIP COOKIE

served warm with a scoop of vanilla ice cream

MAGNOLIA BAKERY'S BANANA BREAD PUDDING

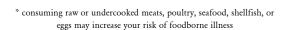
World's famous banana pudding: creamy vanilla pudding layers with vanilla wafers and fresh bananas

Suggested Cocktails Watermelon Sangria | 15

rum, white wine, fresh watermelon, lemon juice, agave

Good Life | 16

house-infused spicy tequila, ancho reyes, passion fruit, fresh lime juice, torched jalapeño





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