



CRAVE FISHBAR  
**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

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



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