



CRAVE FISHBAR

UPPER WEST SIDE

NEW YEARS EVE 2025

3 Course Menu \$125

(includes champagne toast at midnight)

Appetizer (choice of one)

Grilled Octopus (gf)

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

Warm Crab Sushi Roll (s, gf)

Maine jonah crab, sesame seeds, ghee, wrapped in soy paper (4pcs)

Little Gem Salad (gf,n)

red endive, romano beans, goat gouda, roasted pistacchio, spring garlic vinaigrette

Rice Dusted Point Judith Calamari (gf)

thai miso sauce, mung bean sprouts, aleppo chile

Optional Mid Course

Peconic Bay Scallops

roasted baby beets, lemon thyme, citrus vinaigrette

Tuna Toro Handroll

golden caviar, house made eel sauce

Entree (choice of one)

MSC Certified Chilean Sea Bass (gf)

garlic tangerine glaze, charred carrots, long stem artichokes, beurre blanc

Grilled Wagyu Chuck Roll

grilled king oyster mushroom, roasted white sweet potato, red chimichurri

Lobster Curry (gf,s)

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

Plancha Grilled Barramundi (gf)

miso honey glaze, jumbo asparagus, chipotle oil

Dessert (choice of one)

provided by the famous Magnolia Bakery



Crave's Famous Chocolate Chip Cookie

warm cookie with vanilla ice cream

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

Classic Banana Pudding Cup

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