

CRAVEFISHBAR.COM

EVENTS@CRAVEFISHBAR.COM

CRAVE FISHBAR

EVENTS



MIDTOWN

945 SECOND AVENUE
NEW YORK, NY 10022

UPPER EAST SIDE

1462 SECOND AVENUE
NEW YORK, NY 10075

UPPER WEST SIDE

426 AMSTERDAM AVENUE
NEW YORK, NY 10024

WELCOME TO CRAVE FISHBAR!

Sustainable cause we give a *shuck*.

Thanks for your interest in hosting your event with Crave Fishbar! We are NYC's first 100% sustainable seafood restaurant and Certified B Corp, where innovative global flavors meet responsible sourcing. With locations in Midtown East, the Upper East Side, and the Upper West Side, our upscale neighborhood restaurants offer warm hospitality and an inviting atmosphere. See more information on each location in the following pages.

We take the utmost pride in serving sustainable seafood, complemented by heritage meats and organic produce. Our acclaimed raw bar features one of the city's largest daily selections. Dining with us supports organizations like the Billion Oyster Project and Monterey Bay Aquarium, which focus on education and practices vital for preserving our ocean ecosystems.

We look forward to hosting your next business dinner, special occasion, or casual outing, where you and your guests will enjoy a truly memorable dining experience.



THE SPACE: MIDTOWN'S OCTOROOM

Octoroom Capacity:
90 standing 55 seated

The OctoRoom offers complete privacy with four walls and a dedicated entrance. It features a striking skylight, exposed brick walls, as well as elegant French doors that open to a private, heated and covered balcony. You'll also have a private bathroom, full bar, and our raw bar, where oysters are freshly shucked and uniquely displayed for guests to pluck right off the ice.

For your events, we offer essential tools at no extra cost, including control of music, access to Wi-Fi and AV equipment for presentations, including an HD projector, drop-down screen, microphone, and speaker, ensuring everything runs smoothly. From birthdays and baby showers to wedding receptions and large corporate outings, the OctoRoom is perfectly suited to provide a comfortable experience for you and all of your guests.

Full Restaurant Capacity:
200 standing, 110 seated



THE SPACE: UPPER EAST'S WHALE ROOM

Whale Room Capacity:
Standing 50, Seated 35

Nestled in our Upper East Side location, the Whale Room is the neighborhood's newest elevated private event space, designed to inspire. With a striking skylight, it perfectly captures a cozy Montauk vibe, blended with classic New York City elements like an eye-catching copper tin ceiling and exposed brick walls.

Equipped with a zone-controlled sound system, you can curate your own soundtrack to set the ideal mood for your gathering. This intimate setting also includes a dedicated bathroom for your guests' convenience. Whether you're hosting a group cocktail hour, a seated dinner, a baby shower, or a birthday celebration, the Whale Room provides the perfect environment for your next memorable event.

ADA accessible

Restaurant Capacity:
Standing 100, Seated 85



THE SPACE: UPPER WEST'S MEZZANINE

Mezzanine Capacity:
Standing 75, Seated 50

Situated in the rear of our Upper West Side location, this elevated mezzanine offers a private atmosphere. It is connected, but distinctly separate from the front dining room.

The room boasts versatile custom floor plan options to suit your event's needs, along with a charming fireplace that adds a warm, inviting touch. With convenient access to bathrooms, complimentary Wi-Fi, and an HD projector with a drop-down screen, your presentations and gatherings are effortlessly supported. For an added touch of sophistication, you have the option to include a satellite bar, making this space the perfect setting for your next memorable occasion.

Restaurant Capacity:
Standing 175, Seated 90



CROWD PLEASING PLATTERS

each platter serves 20

Chef's Selection of East & West Coast Oysters | 120
served with our homemade sauces

Colossal Shrimp Cocktail | 160
served with our homemade cocktail sauce

Salmon Sashimi Tostada | 140 (gf)
avocado puree, calabrian chili oil, grapefruit, crisped shallot, micro cilantro

Nashville Style Crispy Fish Tacos | 195 (gf)
atlantic cod, spicy buttermilk dressing, cabbage, cilantro

Fried Fish Sliders | 195
tempura battered local hake, tartar sauce, pickle, shredded lettuce

Spicy Shrimp Buns | 180
steamed peruvian white shrimp, japonaise, drawn butter

Mini Maine Lobster Rolls | 350
spicy avocado garlic aioli, warm butter

Rice Dusted Point Judith Calamari | 145 (gf)
thai miso sauce, mung bean sprouts, aleppo chile

Fried Oyster Sliders | 160
big rock oyster, chipotle lime aioli, and cornichons



NON-SEAFOOD PLATTERS

each platter serves 20

Whipped Ricotta Crostinis | 115 (v)

honey, microbasil

Italian Burrata Crostinis | 140 (v, n)

seasonal ingredients

Veggie Tacos | 175 (gf, v)

oyster mushroom, fingerling potato, spring onion, radish, crema, tomatillo salsa

Crave La Frieda Burger Sliders | 200

cheddar, tomato aioli, pickle

Filet Mignon Sliders | 275

heirloom tomato, caramelized onions, cheddar, aioli

Homemade Cavatelli | 155 (v)

vine ripened tomato ragout, whipped ricotta, basil puree

Little Gem Salad | 140 (gf, v)

seasonal ingredients

add protein: grilled salmon +40, grilled shrimp +40, herb garlic grilled chicken +28

Sides | 75 each (gf)

handcut french fries, brussels sprouts with chorizo vinaigrette, za'atar roasted cauliflower



SUSTAINABLE SUSHI PLATTERS

each platter serves 20

Warm Crab Roll | 240 (gf, s)

jonah crab, sesame seeds, ghee, wrapped in soy paper

Spicy Tuna Roll | 220 (gf)

hand chopped tuna, calabrian chili, broccoli rabe

Broccoli Rabe Roll | 125 (gf, vegan)

calabrian chili

Sea Bream Nigiri | 140 (gf)

lemon, miso powder

Local Scallop Nigiri | 150 (gf)

brown butter, lemon, sea salt

Faroe Island Salmon Nigiri | 140 (gf)

yuzu salt



FAMILY STYLE MENU ONE

\$85pp

Individually plated +20pp

OPTIONAL RAW BAR COURSE | +20 pp

three oysters, two littleneck clams, one shrimp cocktail

APPETIZER (select two)

Rice Dusted Point Judith Calamari

Nashville Crispy Fish Tacos

Veggie Tacos

Sea Bass Crudo

Little Gem Salad

Salmon Sashimi Tostada

MAIN (select two)

Oven Roasted Barramundi

Grilled Faroe Island Salmon

Homemade Cavatelli Pasta (vegetarian)

Grass-Fed Beef Bolognese

Homemade Squid-Ink Spaghetti

Grilled Block Island Swordfish

DESSERT

CFB's Famous Chocolate Chip Cookie



FAMILY STYLE MENU TWO

\$105pp

Individually plated +20pp

OPTIONAL RAW BAR COURSE | +20 pp

three oysters, two littleneck clams, one shrimp cocktail

APPETIZER (select three)

Rice Dusted Point Judith Calamari
Nashville Crispy Fish Tacos
Veggie Tacos (v)
Salmon Tostada
Little Gem Salad

SUSHI ROLL (select one)

Spicy Yellowfin Tuna Roll
Warm Crab Sushi Roll
Local Fluke Nigiri
Faroe Island Salmon Nigiri
Broccoli Rabe Sushi Roll (v)

MAIN (select three)

Oven Roasted Barramundi
Grilled Faroe Island Salmon
Homemade Cavatelli Pasta (vegetarian)
Homemade Squid-Ink Spaghetti
Grass-Fed Beef Bolognese
Seared YellowFin Tuna
Maine Lobster Roll +5
Lobster Curry +10

DESSERT (select one)

CFB's Famous Chocolate Chip Cookie with ice cream,
Magnolia Bakery's Iconic Banana Pudding, or Red Velvet Cheesecake



FAMILY STYLE MENU THREE

\$145pp

Individually plated +20pp

OPTIONAL RAW BAR COURSE | +20 pp

three oysters, two littleneck clams, one shrimp cocktail

APPETIZER (select three)

Rice Dusted Point Judith Calamari
Nashville Crispy Fish Tacos
Veggie Tacos (v)
Salmon Tostada
Little Gem Salad

SUSHI ROLL (select two)

Spicy Yellowfin Tuna Roll
Warm Crab Sushi Roll
Local Fluke Nigiri
Faroe Island Salmon Nigiri
Broccoli Rabe Sushi Roll (v)

PASTA (select two)

Homemade Cavatelli (vegetarian)
Homemade Squid-Ink Spaghetti
Grass-Fed Beef Bolognese

MAIN (select three)

Oven Roasted Barramundi
Grilled Faroe Island Salmon
Surf and Turf (Steak and Lobster tail)
Whole Roasted Fish
Lobster Curry
Lobster Roll
Seared Yellowfin Tuna

DESSERT (select one)

CFB's Famous Chocolate Chip Cookie with ice cream,
Magnolia Bakery's Iconic Banana pudding, or Red Velvet Cheesecake



Menu Descriptions

APPETIZERS

SALMON SASHIMI TOSTADA (GF) *

avocado puree, calabrian chili oil, grapefruit, crispy shallots

RICE DUSTED POINT JUDITH CALAMARI (GF)

thai miso sauce, mung bean sprouts, aleppo chile

NASHVILLE STYLE CRISPY FISH TACO (GF)

atlantic cod, spicy buttermilk dressing, cabbage, cilantro

VEGGIE TACOS (V)

oyster mushroom, fingerling potato, spring onion, radish, crema, tomatillo salsa

LITTLE GEM SALAD (GF, N, V)

red endive, romano beans, breakfast radish, goat gouda, roasted pistachio, spring garlic vinaigrette

PASTA

HOMEMADE CAVATELLI (V)

vine ripened tomato ragout, whipped ricotta, basil purée

ROASTED MUSHROOM FUSILLI (V)

fresh fusilli pasta, grass-fed beef ragú, banana pepper relish, ricotta salata, parmesan

HANDMADE SPICY SQUID INK SPAGHETTI (S)

chopped shrimp, leeks, fresno chile, clam stock

SUSHI

WARM MAINE CRAB SUSHI ROLL (GF,S) *

jonah crab, sesame seeds, ghee, wrapped in soy paper

FAROE ISLAND SALMON NIGIRI (GF)*

yuzu salt

BROCCOLI RABE SUSHI ROLL (GF, V)

calabrian chili

LOCAL FLUKE NIGIRI *

black tahini

YELLOWFIN TUNA SUSHI ROLL (GF) *

calabrian chile, basil, garlic-broccoli rabe (6 pcs)

ADD ON SIDES (PICK TWO, +5 PP)

BRUSSELS SPROUTS (GF)

chorizo vinaigrette

GRILLED ASPARAGUS (GF, N)

toasted sesame, aleppo chili, pistachio, anchovy-tamari aioli, basil

GARLIC CHIVE GRIDDLED RICE (GF)

snap pea, egg

HAND-CUT FRIES (GF)

ZA'ATAR ROASTED CAULIFLOWER (GF)

tahini-jalapeño sauce

MAINS

PLANCHA GRILLED BARRAMUNDI (GF)

miso honey glaze, jumbo asparagus, chipotle oil

SEARED RARE #1 YELLOWFIN TUNA (GF) *

coriander adobo, mexican corn, smashed fingerling potatoes, queso fresco, pickled onion, guajillo salsa

MAINE LOBSTER ROLL (S)

spicy avocado garlic aioli, warm butter, hand cut fries

THAI LOBSTER CURRY (GF, S)

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

SURF AND TURF

NY strip steak and half lobster tail with lemon butter

ROASTED FAROE ISLANDS SALMON (GF)

paprika spiced roasted heirloom carrots, long stem artichokes, pomegranate gremolata, toasted cashews

DESSERT

CFB'S FAMOUS CHOCOLATE CHIP COOKIE

SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM

MAGNOLIA BAKERY'S ICONIC BANANA PUDDING

MAGNOLIA BAKERY'S RED VELVET CHEESECAKE

RAW BAR COURSE +20 PP

INDIVIDUALLY PLATED +20 PP

(GF) = gluten free | (S) = shellfish | (N) = nuts | (V) = vegetarian

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

DRINK PACKAGES

THREE HOUR OPEN BAR PACKAGES

PACKAGE ONE | 50pp

selection of beer, white wine, red wine, soft drinks

PACKAGE TWO | 65pp

beer, bottled beer, sparkling, white, red & rose wine, soft drinks, coffee, espresso

LIQUOR PACKAGE ADD ONS

add liquor to either of the open bar packages

Standard Liquor List | 15pp

Top Shelf Liquor List | 25pp

Signature Cocktails | 15pp

Add three of our signature cocktails to your liquor package. We're happy to rename any of our beverages to represent your brand or special occasion.

Champagne Toast | 12pp half glass

Want to create a custom beverage? Our mixologist will work with you to create a unique speciality cocktail or mocktail with fresh, seasonal ingredients exclusively for your event. Price subject to ingredients.



PASSED HORS D'OEUVRES

select 6 for \$30/hr pp

SEA

- mahi mahi ceviche with salted popcorn
- tuna poke with spicy dumpling sauce
- crab and shrimp butter lettuce wrap
- spicy scallop tartare on fingerling sweet potato
- torched salmon crudo with sun gold tomatoes & fava bean
- salmon crudo with yuzu soy emulsion

LAND

- crispy vinegar braised chicken on cheddar cracker
- prosciutto sandwich with olive rind & pecorino
- pork belly with chile sugar salt & fresh cherries

GARDEN

- charred cauliflower with miso sauce & toasted pecans
- heart of palm, cannellini bean puree, tomatillo salsa tostada
- tomato and avocado puree with green chili
- endive with smoky bleu, toasted pecans & lemon dressing
- italian burrata with basil puree



DESSERT PLATTERS

each platter serves 20

CFB Famous Chocolate Chip Cookie Platter | 150

Magnolia Bakery Carrot Cake Platter | 250

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

Magnolia Bakery Banana Pudding Cups | 250

World famous banana pudding: creamy vanilla pudding layered with vanilla wafers and fresh bananas.

Magnolia Bakery Red Velvet Mini Cheesecakes | 250

Rich, chocolatey, and subtly tart cheese rests on a chocolate cookie crumb crust, topped with a dollop of whipped cream and chocolate shavings.



SHUCK IT!

Looking for a unique and educational group experience?

Join our NYC's First Oyster Sommelier, Jeremy Benson for a fun, hands-on workshop where you'll learn how to shuck oysters, discover the history of NYC's oyster scene, and find out how and why the Billion Oyster Project is bringing these bivalves back to our local waters to restore our once vibrant estuary.

What You'll Learn:

- How to Shuck: Master the art of opening oysters like a pro!
- Oyster Varieties: Taste different oysters and learn what makes each unique.
- History & Restoration: Hear how oysters shaped NYC and how the Billion Oyster Project is restoring them.

What's Included:

- Expert guidance from our Oyster Sommelier
- A dozen oysters to shuck... and eat!
- A shucking knife and protective glove to take home

Perfect for groups of 20-40. Ready to shuck? Inquire for more info!



Event Pricing & Deposits

All of our event spaces require a minimum food and beverage spend or a set menu for groups of twelve or more, varying based on the day of the week, party size, and meal period. We do not charge a room fee.

Please note that event minimum does not include gratuity, a 5% administrative fee, or the 8.875% NY State Tax. All events are subject to the administrative fee which is based on the full cost of the event. This fee is not a gratuity. It serves to offset all expenses associated with the planning and coordination of the event.

A signed contract and a 40% deposit of your quoted F&B minimum is required to reserve a space for your event. If cancelled before 21 days ahead of the event, the deposit can be used as a credit for future events at our restaurants.

Full payment, less the deposit, will be due at event's end and can be charged to the card on file or otherwise paid in house with advance notice.



Frequently Asked Questions

When do we need to select a menu and provide a final headcount?

We request that menus are selected when booking or up until one week prior. Final headcounts are requested 72 hours in advance.

Can you accommodate allergies and dietary restrictions?

Of course! We are very allergy-friendly and are proud to offer a menu that is 90% gluten free. If possible, please share any known restrictions 72 hours prior to event so our kitchen be well-prepared to accommodate.

How do we secure our reservation?

All reservations are first come, first serve. To ensure you get the date and time of your choosing, book with us well in advance. Your reservation is secured once we receive a signed contract and a deposit of 40%.

Can we bring in outside food or beverage?

Any outside food and beverage must be approved prior to the event and is subject to a fee.



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