



CRAVE FISHBAR
NYC
RESTAURANT WEEK®

3 Course \$60 Prix Fixe

January 21st-February 9th 2025

FIRST COURSE

CHOICE OF ONE

WARM CRAB SUSHI ROLL (GF)

maine 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 +10 | grilled shrimp (3 pcs) + 10
herb garlic grilled chicken +7

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

LA FRIEDA DRY AGED BURGER

cabot cheddar cheese, lettuce, tomato, pickle, truffle aioli, hand cut fries

HANDMADE SPICY SQUID INK SPAGHETTI (S)

chopped shrimp, leeks, fresno chile, clam stock

GRILLED FAROE ISLANDS SALMON (GF,N)*

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

THIRD COURSE

CRAVE FISHBAR'S FAMOUS CHOCOLATE CHIP COOKIE

served warm with a scoop of vanilla ice cream

SUGGESTED COCKTAILS

FIRESIDE OLD FASHIONED | 19

ten to one dark rum (8yr), all spice, brown sugar, angostura bitters, (oak smoked table side)

GOOD LIFE | 18

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

AQUARIUS RISING | 15 (N) (N/A)

blood orange, pistachio, lemon, badger ginger beer