



CRAVE FISHBAR

# Valentine's Day 2025

4 Course Prix Fixe Menu | \$85 per person

## *First Course*

### **Fisher's Island Oyster**

creme fraiche & kaluga caviar

## *Second Course*

*(choice of one)*

### **Rice Dusted Point Judith Calamari (gf)**

thai miso sauce, mung bean sprouts, aleppo chile

### **Warm Crab Sushi Roll (gf)**

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

### **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 grilled chicken +5

### **Salmon Sashimi Tostada (gf)**

avocado puree, calabrian chile oil, grapefruit, crispy shallots (4pcs)

### **Chu-Toro BlueFin Tuna Nigiri**

mezcal nikkiri and bruleed strawberry (4 pcs)

## *Optional Mid Course*

### **Lobster & Caviar (gf) | 35**

broiled half lobster, lemon brown butter, 8g kaluga caviar

### **Plancha Grilled Spanish Octopus | 27**

roasted sweet potato, roasted fennel, red wine vinaigrette, fennel pollen

## *Third Course*

*(choice of one)*

### **Thai Lobster Curry (gf, s)**

chu chee curry, charred red onion, japanese eggplant,

thai apple eggplant, fresh bamboo shoots, side garlic chive rice

### **Grilled Red Snapper (n)**

turnips, flowering fern, sun dried tomato pesto

### **Roasted Faroe Islands Salmon (n, gf)**

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

### **La Frieda Dry Aged Burger**

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

### *Fourth Course*

*(share one)*

#### **Crave Fishbar's Famous Chocolate Chip Cookie**

warm served with vanilla ice cream

#### **Magnolia Bakery's Carrot Cake**

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

#### **Magnolia Bakery's Banana Pudding**

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