

CRAVE FISHBAR

NYC Restaurant Week – Summer 2025

July 17 – August 30

Dinner Only | 3-Course Prix Fixe | \$60 Per Person

FIRST COURSE (CHOICE OF ONE)

WARM CRAB SUSHI ROLL (GF)

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

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-ons:

Grilled Salmon +\$7 | Grilled Shrimp (3 pcs) +\$10 | Herb Garlic Grilled Chicken +\$5

GRILLED FISH TACOS (GF)

Local greyfish, garlic labneh, pineapple & tomato pico de gallo, cabbage (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*

Shepherd's salad with sun gold tomatoes & farro, sheep's milk feta, jalapeño tahini sauce

DESSERT

CRAVE FISHBAR'S FAMOUS CHOCOLATE CHIP COOKIE

Served warm with a scoop of vanilla ice cream

Suggested Cocktails

WATERMELON SANGRIA | \$16

Rum, white wine, fresh watermelon, lemon juice, agave

APEROL MARGARITA SOUR | \$18

Pueblo Viejo blanco tequila, Aperol, agave, lime, Fee foam

Reserve Now

Available at:

Reserve Here



Upper West

428 Amsterdam Avenue
New York, NY, 10024



Midtown

945 Second Avenue
New York, NY, 10022



Upper East

1462 2nd Avenue
New York, NY, 10075

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



NYC
Restaurant Week