# CRAVE FISHBA

# 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

# Reserve Here

# Suggested Cocktails

# WATERMELON SANGRIA | \$16

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

### APEROL MARGARITA SOUR | \$18

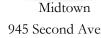
Pueblo Viejo blanco tequila, Aperol, agave, lime, Fee foam

#### Reserve Now

Available at:



New York, NY, 10024



Upper East 1462 2nd Avenue New York, NY, 10075

