

Valentine's Day 2026

4 Course Prix Fixe Menu | \$85 per person

First Course

FISHER'S ISLAND OYSTER

Caviar with Creme Fraiche

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 +10 | grilled shrimp (3 pcs) + 10

SPICY TUNA CRISPY RICE

calabrian chili, sweet soy sauce, golden roe (4pcs)

(available as gluten free)

Optional Mid Course

GRILLED LANGOUSTINES | 40 (GF, N)

brown butter, toasted almonds

PLANCHA GRILLED SPANISH OCTOPUS | 27 (GF)

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

roasted Kyoto Carrots, local Flame beets, baby potatoes and radicchio
with roasted tomato coulis

LAMB TENDERLOIN (GF)

roasted cauliflorini, roasted baby japanese yams

ZA'ATAR ROASTED FAROE ISLAND'S SALMON

shepard's salad with sun gold tomatoes and farro, sheep's milk feta, jalapeño tahini sauce

FOURTH COURSE

(share one)

CRAVE FISHBAR'S FAMOUS CHOCOLATE CHIP COOKIE

warm served with vanilla ice cream

CRANBERRY ORANGE BOURBON CHEESECAKE WITH CRUNCHY BISCOTTI CRUST (GF)

A velvety cheesecake with hints of bourbon topped a zesty cranberry-orange compote,
resting on our signature almond biscotti crust.