

CRAVE FISHBAR

DINNER MENU

RAW & CRUDO

CHOPPED LOCAL SPICY SCALLOP | 15

crispy sweet potato, homemade oyster cracker, nori powder

YELLOWFIN TUNA TARTARE | 16 (GF)

blood orange, cipolini onion, castelvetro olive

FLUKE CEVICHE TOSTADAS | 15 - four pieces (GF)

bean purée, hearts of palm, baby romaine, thai chile

LOCAL MONTAUK PORGY | 14 (GF, S)

lobster mushroom, diced lobster shallot, taragon, popcorn

APPETIZERS

ROASTED CAULIFLOWER SOUP | 10 (GF)

fried oysters, chive gremolata

PYRENEES BREBIS CHEESE | 14

sheep's milk, pickled beet, crouton, chive oil

FALL SALAD | 14 (GF)

mixed greens, fennel, carrot, parsnip, pomegranate seed, prosciutto di parma, champagne vinaigrette, ricotta salata

SALMON SASHIMI SALAD | 16.5 (GF)

local mustard greens & bok choy, toasted coconut, soft tofu, taro root, sesame ginger soy vinaigrette

RICE DUSTED POINT JUDITH CALAMARI | 15 (GF)

thai miso sauce, mung bean sprouts, aleppo chile

PLANCHA GRILLED OCTOPUS | 17 (GF)

chinese broccoli, cumin mustard vinaigrette

GRILLED PRAWNS & SHISHITO PEPPERS | 16 (GF)

charcoal grilled, endive, shrimp jus

DUROC PORK ST LOUIS RIBS | 15 (GF)

slow roasted, guajillo chile, dark chocolate, mexican oregano

(GF) = gluten free | (S) = shellfish

Follow us on social media @cravefishbar and get in on the #oystergram instagram contest!



ENTREES

(all fish can be prepared simply grilled)

ROASTED LOCAL HAKE | 26 (GF)

local summer squash, tomato confit, niçoise yuzu emulsion, pistachio garbanzo crunch

SEARED RARE YELLOWFIN TUNA | 31 (GF)

mexican corn, fingerling potato, queso fresco, pickled onion, roasted tomato guajillo salsa

BROILED MARKET FISH | MP (GF, S)

charred sweet onion purée, roasted cauliflower, cara cara orange

GRILLED FAROE ISLANDS SALMON | 29

roasted asparagus, wheatberry, spring garlic vinaigrette, sun dried tomato

LOBSTER CURRY | 33 (GF)

chu chee curry, charred red onion, japanese eggplant, thai apple eggplant, fresh bamboo shoots

LOCAL DIVER SEA SCALLOPS | 29 (GF)

oyster mushrooms, spring onion, yellow wax beans, tomato champagne vinaigrette

HOMEMADE CAVATELLI | 21

vine ripened tomato ragout, whipped ricotta, basil purée

HANDMADE SQUID INK SPAGHETTI | 26

chopped shrimp, leeks, fresno chile, clam stock

FRIED CHICKEN LEG | 22

baby peppers, cipolini, adirondack cheddar israeli couscous

TOURNEDOS OF BEEF | 28 (GF)

smoky blue cheese, arugula salsa verde, roasted maitakes

SIDES

8 ea.

GARLIC CHIVE GRIDDLED RICE | snap pea, egg (GF)

YELLOW WAX BEANS | shallot, korean kimchi (GF)

ROASTED BEETS | sungold tomatoes, boschetto al tartufo (GF)

OUR PHILOSOPHY

We are proud partners of Monterey Bay Aquarium's Seafood Watch program, serving only wild caught, sustainable & responsibly farmed seafood.

MUSSELS MONDAYS

French bistro classics the Crave way

Moules Frites: \$17 w/ two lbs of mussels and hand-cut fries

Or a 10 oz petit chateaubriand Steak Frites: \$22

Also select bottles of french wines for \$30