

# Crave

*fishbar*

## FIRSTS

- SPICY TUNA** .....  
plancha grilled yucca/lime butter/toasted nori
- LITTLE ANTHONY'S MONTAUK JONAH CRAB**.....  
cocktail sauce/remoulade
- PLANCHA GRILLED VEAL TONGUE** .....  
serrano chili/pickled mustard greens/sauce gribiche
- LOCAL FLUKE SASHIMI** .....  
bamboo shoot/chinese celery/cilantro/szechuan peppercorn
- SCALLOP CRUDO** .....  
grilled king oyster mushroom/long bean/curry oil/lime
- KING SALMON TARTARE** .....  
pomelo/avocado/white soy/red shiso
- FRIED BLUE POINT OYSTERS** .....  
vinegar brussels sprouts/mustard paste/apple/green mango
- CHERRYSTONE CLAM & KALE SOUP** .....  
black garlic/burnt lemon peel/farro
- COMPOSED BABY BEET SALAD** .....  
asparagus/lettuce/pistachio nut/manchego/orange vinaigrette
- HOUSE SMOKED BLUEFISH SALAD** .....  
butter lettuce/heirloom carrots/local radish/dill
- OLIVE OIL POACHED BABY OCTOPUS** .....  
hen of the woods mushroom/harissa/buttered crispy quinoa

## SECONDS

- PAPRIKA SPIKED SEARED RARE YELLOWFIN TUNA** .....  
local honey glazed baby turnip/carrot/tomato sherry salsa
- VINEGAR FRIED AMISH CHICKEN LEG** .....  
cheesy israeli couscous/sweet and spicy pepper relish
- POACHED LOCAL HAKE in BROTH** .....  
young ginger/shaoxing/choy sum/gypsy chili/vietnamese mint
- ROASTED LOBSTER CURRY** .....  
chu chee curry/thai apple eggplant/japanese eggplant
- GRILLED PRIME AGED STRIP STEAK** .....  
broccoli rabe puree/rabe pesto potatoes/aged pecorino
- ROASTED LOCAL GOLDEN TILEFISH** .....  
english pea puree/artichoke/black barley/ras el hanout
- SHEEP'S MILK CAVATELLI**.....  
heirloom tomato ragout/sheep's milk ricotta
- FRESH HANDMADE SPAGHETTI** .....  
head on prawns/charred shallot/meyer lemon/basil/fava bean
- BROILED LOCAL FLOUNDER** .....  
slow roasted tomatoes/parsley gremolata/lardo/breadcrumbs