

Crave Fishbar

945 2nd Ave Between 50th and 51st 10022-7761 · +16464942750 · Updated: Jan 14, 2026

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FIRST COURSE 1

Fishers Island Oyster

creme fraiche & kaluga caviar

SECOND COURSE 5

Little Gem Salad

red endive, romano beans, breakfast radish, goat gouda, roasted pistachio, spring garlic vinaigrette (gf,n)

Warm Crab Sushi Roll

jonah crab, sesame seeds, ghee, wrapped in soy paper (gf)

Wagyu Beef Meatballs

tomato, whipped sheep's milk ricotta, toasted breadcrumbs

Tuna Carpaccio

artichokes, blood orange and pistachio (gf)

PEI Mussels

jersey tomatoes, guincale, onion, calabrian chili, cream

OPTIONAL MID COURSE 2

Lobster & Caviar

\$35.00

broiled half lobster, lemon brown butter, 8g kaluga caviar (gf)

Kona Kampachi Nigiri

\$25.00

mezcal nikkiri and sunchoke chip (gf)

THIRD COURSE 4

Whole Grilled Dorade

truffle salt, lemon thyme, swiss card, roasted tomatoes (gf)

Thai Lobster Curry

chu chee curry, charred red onion, japanese eggplant, thai apple eggplant, fresh bamboo shoots, garlic chive rice (gf,S)

Red Snapper

roasted beets, toasted farro, warm goat cheese puree, herb oil, toasted macadamia (n)

Black Angus Strip Steak

potato pancake, sauteed spinach, red wine jus (gf)

FOURTH COURSE BY MAGNOLIA BAKERY 3

Magnolia Bakery's Carrot Cake

super moist carrot cake with freshly grated carrots, juicy pineapple, shredded coconut, raisins, tangy cream cheese frosting

Magnolia Bakery's Classic Banana Pudding Cup

world's famous banana pudding: creamy vanilla pudding layers with vanilla wafers and fresh bananas

Magnolia Bakery's Red Velvet Cheesecake

rich, chocolatey and subtly tart cheese rests on a chocolate cookie crumb crust, with a dollop of whipped cream and chocolate shavings on top

SUSTAINABLE SUSHI / DINNER MENU 3

Local Fluke Nigiri \$16.00

tahini sesame lime, tamari soy, grated ginger, 4pcs

Warm Crab Sushi Roll \$20.00

jonah crab, sesame seeds, ghee, wrapped in soy paper

Spicy Yellowfin Tuna Sushi Roll \$18.00

Calabrian Chile, basil, garlic-broccoli rabe (6 pcs)

RAW BAR 12

Blue Point Oysters

Long Island Sound, CT

Wellfleet

Wellfleet, MA

Big Rock

Harwich Bay, MA

Black Duck Salt

Bradsford Bay, MA

Malpeque

Prince Edward Island, CAN

St Simon

New Brunswick, CAN

East Beach Blonde

Charlestown, RI

Littleneck Clams \$15.00

Colossal Shrimp Cocktail \$18.00

cocktail sauce, mustard remoulade

New England Jonah Crab Cocktail \$24.00

mustard remoulade

Shark Platter	\$64.00
east & west coast oysters, little neck clams, shrimp cocktail, jonah crab claw	
Whale Platter	\$144.00
east & west coast oysters, little neck clams, shrimp cocktail, jonah crab claw, whole cracked lobster cocktail	

APPETIZERS 7

Cauliflower Soup	\$14.00
cauliflower puree, chive gremolata, crispy fried oysters	
Little Gem Lettuce	AVAILABLE OPTIONS
red endive, romano beans, breakfast radish, goat gouda, roasted pistachios, spring garlic vinaigrette	\$18.00
	Chicken: \$5.00
	Salmon: \$7.00
	Shrimp: \$10.00
Rice Dusted Point Judith Calamari	\$18.00
thai miso sauce, mung bean sprouts, aleppo chile	
Nashville Style Crispy Fish Tacos	AVAILABLE OPTIONS
cabbage, buttermilk dressing, cilantro. 2 or 4 pcs	\$16.00
	\$32.00
Glazed Baby Back Ribs	\$18.00
tamarind glazed, crushed cashews	
Salmon Sashimi Tostada	\$18.00
avocado puree, calabrian chili oil, grapefruit, crispy shallots	
Plancha Grilled Spanish Octopus	\$25.00
roasted sweet potato, roasted fennel, red wine vinaigrette	

ENTREES 10

Grilled Faroe Islands Salmon*	\$36.00
oyster mushrooms, grilled onions, roasted spinach, pommery mustard	
Oven Roasted Barramundi	\$35.00
roasted cauliflower, pommegranate gremolata, basil	
Lobster Curry	\$39.00
chu chee curry, charred red onion, japanese eggplant thai apple eggplant, fresh bamboo shoots	
Homemade Cavatelli	\$28.00
vine ripened tomato ragout, whipped ricotta, basil purée	
Handmade Squid Ink Spaghetti	\$32.00
chopped shrimp, spring garlic, fresno chile, clam stock	

Maine Lobster Roll	\$35.00
spicy avocado garlic aioli, warm butter, hand cut french fries	
Seared Rare Yellowfin Tuna	\$42.00
coriander adobo, mexican corn, smashed fingerling potatoes	
Fusilli Calabresi with Jonah Crab	\$33.00
brussel sprouts, thai basil, ricotta salata, calabrian chili, lemon	
Whole Grilled Dorade	\$38.00
whole grilled dorade, truffle salt, lemon thyme, swiss chard, roasted tomatoes	
Black Angus Strip Steak	\$42.00
delicata squash, leeks, agrodolce, smoked blue cheese	

NAKED FISH 3

Barramundi	\$35.00
Faroe Islands Salmon	\$36.00
Seared Rare Yellowfin Tuna	\$42.00

CRAVE SIDES 5

Garlic Chive Griddled Rice	\$10.00
snap pea, egg	
Brussels Sprouts	\$10.00
Chorizo Vinaigrette	
Handcut Fries	\$8.00
Zaatar Roasted Cauliflower	\$10.00
tahini, jalapeno	
Broccolini	\$10.00
aioli, lemon, parmesan	

EAST COAST OYSTERS (DAILY SELECTION MAY VARY) 8

Blue Point	\$3.00
long island sound ct	
Wellfleet	\$3.50
wellfleet ma	
Black Duck Salt	\$2.85
Hog Island Bay, VA	

East Beach Blonde	\$3.75
Ninigret Pond, RI	
Great Gun	\$3.50
East Moriches, NY	
Wellfleet	\$3.50
Wellfleet, MA	
Mere Point	\$4.50
Brunswick, ME	
St. Simon	\$3.50
New Brunswick, CAN	

WEST COAST OYSTERS (DAILY SELECTION MAY VARY) 3

Shibumi	\$4.50
Puget Sound, WA	
Kusshi	\$4.20
British Columbia, CAN	
Samish Bay	\$4.00
Puget Sound, WA	

CHILLED SHELLFISH 6

Colossal Shrimp Cocktail	\$18.00
Jonah Crab Claw 1/2lbs 2-4pcs	\$24.00
Cherry Stone Clams	\$2.50
Hand Dug Little Neck Clams	\$15.00
1/2 Dozen	
Whole Cracked Lobster 1.25lb	\$49.00
Kaluga Caviar & Creme Fraiche	\$42.00
6 Kusshi oysters	

DESSERT MENU 7

Crave Fishbar's Famous Chocolate Chip Cookie	\$9.00
Crave's cookie is served warm with a scoop of vanilla ice cream	
Affogato	\$8.00
Counter Culture espresso poured over a scoop of vanilla ice cream. Served with home made whipped cream	

Ice Cream or Sorbet	\$9.00
Daily selection of home made ice cream and sorbet. Made by Il Laboratorio del Gelato. 3 scoops	
Magnolia Bakery Red Velvet Cheese cake	\$15.00
Rich, chocolatey, and subtly tart cheese rests on a chocolate cookie crumb crust, with a dollop of whipped cream and chocolate shavings on top.	
Magnolia Pumpkin Spice Cake	\$15.00
Pumpkin, dried cranberries, aromatic spices, topped with caramel cream cheese icing	
Magnolia Bakery Carrot Cake	\$15.00
Super moist carrot cake with freshly grated carrots, juicy pineapple, shredded coconut, raisins, walnuts with tangy cream cheese frosting. (contains nuts)	
Magnolia Banana Pudding	\$15.00
Creamy vanilla pudding layers with vanilla wafers and fresh bananas.	

CRAVE COCKTAILS 9

Big Ben	\$15.00
vodka, grapefruit, elderflower, fresh lime juice	
Good Life	\$16.00
house infused spicy tequila, ancho reyes, passion fruit, lime, torched jalapeño	
Fade to Black	\$17.00
peloton mezcal, green chartreuse, squid ink, agave, fresh lemon juice	
Purple Rain	\$16.00
spring 44, hibiscus, lemon, cava	
Sweet Dreams	\$16.00
mezcal, tequila, raspberry, mikes hot honey, fresh lime juice	
Kiss by a Rose	\$17.00
Calirosa rosa blanco, rose water, hibiscus, fresh lemon juice	
Fall Sangria	\$15.00
red wine, bourbon, apple & pear infused brandy, apple cider, fresh lemon juice	
Harvest Moon	\$18.00
Widow Jane paradigm rye, grand Marnier, fig shrub, smoked clove, fresh lemon juice, smoked with applewood **Battle of the Boroughs Finalist 2023**	
Snap Pea G&T	\$16.00
Spring 44 gin infused with snap pea, fresh pressed granny Smith apple, orgeat, fresh lime juice, badger tonic created by mixologist Jillian Vose	

CRAVE'S CLASSIC COCKTAILS 7

CFB Margarita	\$15.00
tequila, fresh lime juice, agave, salt	

CFB Bloody Mary	\$15.00
16 ingredient housemade mix, optional add shrimp	
Bacon Old Fashioned	\$18.00
bacon washed jack Daniels, maple syrup, chocolate mole bitters	
The Mules	\$15.00
moscow: vodka - kentucky: bourbon	
Espresso Martini	\$18.00
vodka, counter culture espresso, mr. black liquor	
CFB Oyster Martini	\$21.00
ostreida oyster vodka, carpano dry vermouth, mignonette (fisher's island oyster, olives, lemon peel)	
Certified Bee	\$16.00
barr hill gin, moscatel, lavender, butterfly pea flower, honey, fresh lemon juice, earl grey whipped cream	

SPARKLING WINE 3

Champagne, Canard-Duchene, FR	\$20.00
fresh fruit, richly textured, toasty long finish	
Gamay Rose, Eugene Carrel, Savoie FR^	\$15.00
method champenoise, delicate bubbles, light fruit	
Cremant D'Alsace, Pierre Sparr Brut Reserve, FR	\$16.00
fresh, smooth, dry and juicy	

WHITE WINES 7

Muscadet- Bonnet - Huteau Les Bonnets Blanc 2020-Loire Valley	\$14.00
oysters best friend, white flowers, grapefruit, smooth honey texture	
Sauvignon Blanc, Les Deux Moulins 2017, Loire FR	\$13.00
mineraly & fresh, good citrus, a bit grassy	
Sancerre, Roland Tissier et fills, FR 2022	\$20.00
light, medium-dry, bright with tropical fruit notes, lively grapefruit	
Albariño- Eido da Fonte Rias Baixas, 2021 ESP	\$14.00
citrus, tree fruit, subtle almond, good acid with a great finish	
Gruner Veltliner - On tap	\$13.00
dry, green apple with a nutty finish	
Chardonnay-Les Belles Rohes Bourgogne 2020 FR	\$15.00
aromas of crushed stone and lemon, hints of mandarin orange zest with silky finish	
Neyers Chardonnay - Carneros CA, 2020	\$20.00
oak & butter, refined & refreshing, pear, apple, citrus and quince	

ROSÉ WINE 1

Rose Gamay/Cabernet 2022, Loire Valley FR	\$13.00
floral notes on the nose, spicy & peppery long finish	

RED WINES 3

Pinot Noir Averaen 2021, Williamette Valley, OR	\$18.00
black cherry, blood orange, pine, brilliant acidity & silky tannins	
Grenache/Carignan, La Retro - 2021, Roussillon, FR	\$15.00
round on the plate, fresh, fruity & well balanced	
Cabernet Sauvigon - Route Stock 2021, Napa CA	\$19.00
mushrooms, plums & chocolate with a bay leaf finish	

CANNED/DRAFT BEER 9

Devil's Path Industrial Arts IPA	
Catskill Brewery NY 7.5 abv	
Gun Hill Pilsner	
Draft beer, Spirit of '76 American Pils - NY 4.5 abv	
Estrella Jalisco	
Golden Mexican Pilsner 4.5abv	
Single Cut	
eric chocolate stout Queens NY 6abv	
City Light	
Light Craft Lager Five Boroughs Brewing Co NY 4.2 abv	
Untitled Art - NA	
Italian Style Pils Waunkakee WI	
Wavetable Grimm IPA	
Brooklyn, NY 6.7 abv	
Taleas Oyster Stout	
Williamsburg NY 4.2 abv	
Ball Lightning Pilsner	
Catskill Brewery NY 5 abv	

ALCOHOL FREE COCKTAILS 3

Rori's Revels	\$10.00
raspberry, mint, lemon, soda	
Doctor's Order	\$14.00
feragaia (n/a scotch), sage, ginger beer	

Island Shirley	\$11.00
kiwi, coconut milk, grenadine, oj, honey	

SAKE 3

Ryujin Kakushi "Slayer Sidekick" Nama Junmai	\$13.00
fresh & fruit forward, full mouthfeel, clean finish (3oz)	
Hakkaisan "Good Sake For Good People" Futsushu	\$12.00
Crispy & dry, perfect with raw oysters (3oz)	
Kikusui "Chrysanthemum Dew" Junmai	\$10.00
well rounded, clean & rich (3oz)	

SUNDAY SUPPER 2

Sunday Supper	\$49.00
one appetizer + one entree + chocolate chip cookie w/ ice cream	
Sunday Seafood Stew	\$31.00
littleneck clams, mussels, jonah crab, prawn, barramundi	

MUSSELS 3

Moules Marinieres	\$24.00
leeks, garlic, lemon, thyme, fresh bal leaves, scallions	
Moules Provencal	\$24.00
olive oil, crushed jersey tomatoes, shallots, garlic, basil	
Moules of the Month	
changes monthly	

CRAVE BURGER 1

La Frieda Dry Aged Burger	\$23.00
brisket, short rib, chuck, local aged cheddar cheese, caramelized onions, pickle & fresh onion relish, hand cut fries, side of truffle aioli	