



Wine • Kitchen • Tap

FIRSTS

ARANCINI

saffron risotto, mozzarella, bolognese, marinara
\$4 ea.

MUSSELS

P.E.I. mussels steamed in a coconut red curry broth
with onions, tomatoes, cilantro, basil
\$13

*TUNA TARTARE NACHOS

crispy wonton chips, spicy tuna, tobiko, green onion, wasabi aioli, sweet soy reduction
\$10

*BEEF TENDERLOIN TARTARE

freshly diced beef with chives, truffle aioli, crispy wafer, citrus arugula
\$14

CRISPY TOMATOES AND FRESH MOZZARELLA

fresh mozzarella, mixed greens, basil cream sauce, balsamic reduction
\$13

FRIED CALAMARI

sweet and sour chili sauce, yuzu aioli
\$11

CRAVE WINGS

double fried chicken wings tossed in a
sweet and smoky buffalo garlic glaze
\$11

HUMMUS SAMPLER

lemon and chili hummus, tzatziki, warm pita, assorted vegetables
\$10

SALADS

CAESAR

crisp romaine hearts, house made caesar dressing,
shaved parmesan, garlic croutons
\$5

MIXED

cucumbers, tomatoes, carrots, red onion
\$5

ICEBERG B.L.T.

iceberg wedge, cherry tomatoes, bacon, blue cheese dressing
\$11/\$7

SESAME ARUGULA

carrot, red pepper, mung bean sprouts, cashews,
sesame-miso dressing, crispy wonton strips
\$11/\$7

ASIAN LETTUCE WRAPS

shredded chicken, veggie slaw, honey roasted cashews,
served with a sweet & sour sauce and a spicy thai peanut sauce
\$13

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*

PLEASE NOTIFY YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

MAINS

ICELANDIC COD

pan roasted cod, duck fat potatoes, cherry tomatoes,
shallots, asparagus, lemon-thyme butter
\$25

*GRILLED BOSTON STRIP STEAK

bourbon hoisin sesame glaze, bok choy,
shitake mushrooms, shallots, cashews
\$24

*SALMON

pan seared salmon, dill-lemon oil, fried sugar snap peas, roasted red bliss potatoes,
cipollini onion, white balsamic-mustard vinaigrette
\$24

*SEARED SEA SCALLOPS

sweet creamed corn and bacon, a sauté of brussel sprouts
and shallots with potato crisps
\$26

*LOBSTER AND SCALLOP PAPPARDELLE

white wine lobster sauce with local tomatoes,
local basil, garlic, shaved parmesan
\$29

*GRILLED RIB EYE

crème fraiche mashed potatoes,
grilled asparagus, mushroom, bacon and bleu cheese demi glace, fried leeks
\$31

PAD THAI

choice of sautéed chicken OR boston strip, rice noodles, asian vegetable medley,
thai peanut sauce, tofu, scrambled egg, cashews
\$22 / \$28

LOBSTER MAC AND CHEESE

cheddar, smoked gouda, havarti, cavatappi, cracker crust
\$19

SANDWICHES

served with parmesan garlic fries or substitute a salad for \$2

*CRAVE BURGER

maine family farms grass fed beef, all natural bacon, vermont cheddar,
pickled red onion, mixed greens, truffle aioli
\$14

CHICKEN SANDWICH

fresh mozzarella, crispy tomato, basil cream, balsamic drizzle, brioche bun
\$14

VEGGIE BURGER

black bean veggie burger, pepper jack cheese, garlic puree,
tomato jalapeno jam, crispy kale, brioche bun
\$14

COD SANDWICH

house made pickles, red cabbage slaw, cajun remoulade, brioche bun
\$14

HEAD CHEF: Joshua Terry

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
the risk of food borne illness, especially if you have certain medical conditions.*

PLEASE NOTIFY YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY