



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  
\$14

### \*TUNA TARTARE NACHOS

crispy wonton chips, spicy tuna, tobiko, green onion, wasabi aioli, sweet soy reduction  
\$11

### \*BEEF TENDERLOIN TARTARE

freshly diced beef with chives, truffle aioli, crispy wafer, citrus arugula  
\$15

### CRISPY TOMATOES AND FRESH MOZZARELLA

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

### FRIED CALAMARI

sweet and sour chili sauce, yuzu aioli  
\$12

### CRAVE WINGS

double fried chicken wings tossed in a  
sweet and smoky buffalo garlic glaze  
\$12

### HUMMUS SAMPLER

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

## SALADS

*Add chicken \$6, salmon \$12, steak \$13, scallops \$14*

### CAESAR

crisp romaine hearts, house made caesar dressing,  
shaved parmesan, garlic croutons  
\$11/\$6

### MIXED

cucumbers, tomatoes, carrots, red onion  
\$10/\$5

### ICEBERG B.L.T.

iceberg wedge, cherry tomatoes, bacon, blue cheese dressing  
\$12/\$8

### SESAME ARUGULA

carrot, red pepper, mung bean sprouts, cashews,  
sesame-miso dressing, crispy wonton strips  
\$12/\$8

### ASIAN LETTUCE WRAPS

shredded chicken, veggie slaw, crispy won ton strips,  
served with a sweet & sour sauce and a spicy thai peanut sauce  
\$14

*\*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  
\$25

## \*SALMON

pan seared salmon, dill-lemon oil, fried sugar snap peas, roasted red bliss potatoes,  
cipollini onion, white balsamic-mustard vinaigrette  
\$25

## \*SEARED SEA SCALLOPS

sweet creamed corn and bacon, a sauté of brussel sprouts  
and shallots with potato crisps  
\$27

## \*LOBSTER AND SCALLOP PAPPARDELLE

white wine lobster sauce with local tomatoes,  
local basil, garlic, shaved parmesan  
\$30

## \*GRILLED RIB EYE

crème fraiche mashed potatoes,  
grilled asparagus, mushroom, bacon and bleu cheese demi-glace, fried leeks  
\$32

## 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  
\$15

## 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

## PANKO ENCRUSTED 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**