



FIRSTS

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
\$16

CRISPY TOMATOES AND FRESH MOZZARELLA

fresh mozzarella, mixed greens, basil cream sauce, balsamic reduction
\$14

FRIED CALAMARI

sweet and sour chili sauce, citrus aioli
\$12

CRAVE WINGS

fried chicken wings tossed in a sweet & smoky buffalo garlic glaze
\$14

HUMMUS SAMPLER

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

SPINACH ARTICHOKE DIP

served with blue corn tortilla chips
\$12

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

SEASONAL SALAD

please ask your server for details
\$12/\$8

**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

HADDOCK FRANCAISE

egg battered, pan seared, tomato, basil, mozzarella cheese, served over lemon-wine cavatappi pasta
\$27

GRILLED CHICKEN ROULADE

cranberry & almond stuffing, roasted sweet potatoes, roasted asparagus, apple cider vinegar gravy
\$24

*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, sautéed asparagus with potato crisps
\$28

SHRIMP PESTO LINGUINI

creamy basil pesto, cherry tomatoes, served over linguini pasta with toasted bread points
\$24

*GRILLED RIB EYE

mashed potatoes, grilled asparagus, mushroom, bacon and bleu cheese demi-glace
\$33

THAI PEANUT NOODLES

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

BUTTERNUT SQUASH RAVIOLI

brown butter-sage sauce
\$22

FISH TACOS

fried haddock, tomato & jalapeno salsa, shredded cabbage, chipotle sour cream, flour tortilla
\$18

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
\$16

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

HEAD CHEF: Joshua Terry

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