



## 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

## PAN SEARED HADDOCK

pancetta-corn risotto, mushroom, onion, lemon  
\$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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