



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
\$13

LOBSTER & CORN FLATBREAD

mozzarella, green onion, roasted cherry tomatoes citrus micro green salad
\$17

BEEF TENDERLOIN TARTARE

finely diced beef with chives, truffle aioli, citrus arugula,
toast points
\$14

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 SALAD

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

duck fat fingerling potatoes, cherry tomatoes, asparagus, shallot, lemon-thyme beurre blanc
\$27

GRILLED CHICKEN ROULADE

spinach & goat cheese stuffed, roasted brussel sprouts, yukon gold mashed potatoes,
rosemary gravy
\$24

*SALMON

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

*SEARED SEA SCALLOPS

sweet creamed corn and bacon, sautéed asparagus with potato crisps
\$28

*BLEU CHEESE CRUSTED GRILLED BEEF TENDERLOIN

yukon gold mashed potatoes, port wine reduction, haricot verts
\$32

*GRILLED BONE-IN PORK CHOP

bacon risotto, sautéed green beans with roasted red peppers, cranberry-mandarin coulis
\$27

SHRIMP OR TOFU NOODLE BOWL

choice of grilled shrimp OR tofu, yakisoba noodles, asian vegetable medley,
slightly spicy sake-soy broth
\$24/17

LOBSTER & SCALLOP FETTUCCINE

white wine-lobster sauce with cherry tomatoes, white onion, basil, garlic and shaved
parmesan
\$32

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

FISH SANDWICH

berkshire brewing Co. beer battered cod, homemade tartar sauce, shredded iceberg, sliced
tomatoes on a brioche bun
\$14

EXECUTIVE CHEF: Sam Schmidt

HEAD CHEF: Timmy Graciale

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