

VALENTINE'S DAY

\$139 PRIX FIXE FOR TWO 

HORS D'OEUVRES TO SHARE

FIG & PROSCIUTTO TOAST

dried black mission figs, crisp prosciutto, herb goat cheese, arugula on grilled focaccia bread

STARTER

CHOOSE ONE PER GUEST

STRAWBERRY, FIG & FETA SALAD

fresh strawberries, dried black mission figs & arugula in lemon shallot vinaigrette, topped with crumbled feta, toasted pine nuts & balsamic glaze

LOBSTER BISQUE

with smoked paprika oil & crème fraiche

FRESH OYSTERS*

fresh shucked east coast oysters, sour cherry mignonette

BEEF CARPACCIO*

certified angus tenderloin seared rare & shaved paper thin, finished with wasabi aioli, whole grain mustard & micro greens, served with crostini

ENTREE

CHOOSE ONE PER GUEST


LOBSTER RISOTTO

risotto sautéed & simmered with garlic, shallot, white wine & lobster stock, tossed with lobster meat & finished with micro greens

DURHAM RANCH WAGYU MANHATTAN STEAK*

porcini powder crusted, mushroom demi-glace, on roasted purple potatoes, beech mushrooms & bacon crumbles, with grilled broccolini

GRILLED SALMON & SHRIMP DUO*

grilled shrimp topped with artichoke & olive caponata, grilled salmon finished with lemon butter sauce, with purple sweet potato mash & grilled asparagus 


RACK OF LAMB*

new zealand lamb, chargrilled & topped with blueberry mint cabernet sauce, over rosemary garlic potato puree & heirloom carrots

DESSERT


SERVES TWO GUESTS 

CHERRIES JUBILEE


designed to share, chocolate brownie smothered with cherries in a rich brandy infused glaze, topped with a scoop of sebastian joe's vanilla ice cream 

FEATURED COCKTAILS

HANKY PANKY PALOMA

el jimador blanco, shaken with agave syrup & ruby red grapefruit juice, served on the rocks with a black lava salt rim 

CUPID'S CLUB

hendricks gin, lemon & raspberry puree, shaken & served up, finished with pierre sparr sparkling rosé, fresh raspberries & a spritz of gold glitter 

FEATURED WINE & PAIRINGS

HEDGES FAMILY ESTATE SAUVIGNON BLANC

poached pear, cinnamon & a touch of fresh herbaceousness with zesty lemon, a flavorful bright palate | 11.95 / 47

FOOD PAIRING: Lobster Risotto, Grilled Salmon & Shrimp Duo

HEDGES FAMILY ESTATE CABERNET SAUVIGNON

full-bodied with notes of toasty blackberry, toffee, cocoa, vanilla, dried sage, cinnamon, leather & a touch of cassis | 12.95 / 50

FOOD PAIRING: Rack of Lamb, Grilled New York

HEDGES FAMILY ESTATE RED BLEND

a well rounded crowd pleaser, with fruity, spicy flavors, notes of spice, red fruit & cocoa, a long creamy finish | 12.95 / 50

FOOD PAIRING: Durham Ranch Wagyu Manhattan Steak, Filet Mignon

SPECIALTY ROLLS

some rolls may contain roe, which is not cooked / rolls will be made without roe upon request

CALIFORNIA*

crab mix, masago cucumber, avocado | 11.95

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 16.95

BAMBOO BITE

crunchy tempura shrimp & cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 17.95

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 16.95

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped in avocado, sesame dressing | 12.95

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 20.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

RAINBOW*

california roll topped with chef's selection of four types of fish | 19.95

KING KONG*

flash fried sushi shrimp, tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 20.95

PINK PANTHER ROLL*

tuna, yellowtail, salmon, cilantro, avocado & cucumber wrapped in soy paper, topped with spicy yuzu & rosemary wasabi aioli | 19.95

NINJA ROLL*

inside out roll filled with shrimp tempura, cilantro, cucumber & avocado, topped with yellowfin tuna & spicy cilantro sauce | 17.95

ALASKA ROLL*

spicy crab mix, salmon, cream cheese & jalapeño, tempura fried with panko bread crumbs, finished with spicy mayo & unagi sauce | 18.95

SURFER ROLL*

shrimp tempura, cream cheese, avocado, topped with spicy tuna, tobiko, unagi sauce & spicy mayo | 19.95

STARTERS & SHAREABLES

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in chili sriracha sauce, served over asian slaw with a pipette of cry baby craig's habanero sauce | 16.95

CALAMARI

buttermilk marinated, crispy cornmeal crust, served with jalapeño aioli | 16.95

EDAMAME

tossed in our signature sriracha soy glaze | 11.95

CRAB & LOBSTER TOWER

crab dressed with spicy chili crunch & lime juice, layered with avocado, mango & lobster, tossed in spicy mayo, served with crisp belgian endive | 22.95

TUNA POKE*

sushi grade ahi tuna tossed in a soy, sesame & ginger sauce, with avocado crema, fresno chilis, chili onion crisp & chili oil, served with crispy taro chips | 18.95

CRAVE WINGS

jumbo wings marinated overnight, grilled & fried until crispy, tossed in your choice of lemon garlic or classic buffalo sauce, served with cucumber sticks & bleu cheese or ranch | reg 14.95 / lrg 19.95

CRAB CAKES

house made lump crab cakes, pan seared to a golden brown, finished with yum yum & chipotle sauces | 18.95

BEEF CARPACCIO*

certified angus beef tenderloin seared rare & shaved paper thin, finished with wasabi aioli, whole grain mustard & micro greens, served with crostini | 17.95

FRESH OYSTERS*

fresh shucked east coast oysters, sour cherry mignonette | 17.95

SOUPS & SALADS

CRAVE STARTER

locally grown spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

BLT CAESAR STARTER

locally grown crisp baby romaine, hearts of romaine, classic caesar dressing, roasted tomatoes, house made bacon bits & brioche croutons | 12.95

WEDGE

crisp iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 12.95

KALE & SHAVED BRUSSELS SPROUTS STARTER

fresh green kale & shaved brussels sprouts, tossed in whole grain mustard vinaigrette, finished with pears, pomegranate seeds, bleu cheese & spiced pecans | 12.95

STRAWBERRY, FIG & FETA STARTER SALAD

fresh strawberries, dried black mission figs & arugula in lemon shallot vinaigrette, topped with crumbled feta, toasted pine nuts & balsamic glaze | 13.95

HOUSE MADE SOUP

chicken wild rice | 7.95

LOBSTER BISQUE

with smoked paprika oil & crème fraiche | 14.95

CHICKEN & PASTA

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic, diced tomatoes & white wine, tossed with cavatappi in a swiss cheese & lobster cream sauce, topped with toasted seasoned breadcrumbs & finished with truffle oil | 27.95

CHICKEN STIR FRY

fresh cut chicken breast seared & tossed with fresh vegetable medley, glazed with soy chili sauce, served over coconut jasmine rice & finished with cilantro & chopped peanuts | 24.95

LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini, topped with lemon garlic butter sauce | 26.95

CHICKEN & MUSHROOM FETTUCCINE

sautéed garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce, joseph's fresh fettuccine, bias cut asparagus tossed in lemon oil & grilled chicken | 25.95

STEAK & SEAFOOD

STEAK FRITES*

certified angus beef topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 28.95

FILET MIGNON*

certified angus beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE signature steak sauce | 45.95

DURHAM RANCH WAGYU MANHATTAN STEAK*

porcini powder crusted, mushroom demi-glace, on roasted purple potatoes, beech mushrooms & bacon crumbles, with grilled broccolini | 54.95

LOBSTER RISOTTO

risotto sautéed & simmered with garlic, shallot, white wine & lobster stock, tossed with lobster meat & finished with micro greens | 39.95

SHORE LUNCH WALLEYE

jumbo wild canadian walleye filet breaded with parmesan & panko bread crumbs, fried to perfection, topped with lemon cream sauce & served with grilled asparagus & buttermilk mashed potatoes | 34.95

SALMON PICCATA*

seared verlasso salmon filet served over linguini tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus & white wine, finished with lemon butter sauce, basil & fried capers | 33.95

SEAFOOD LINGUINI

shrimp, calamari & pei mussels sautéed with a lobster, tomato, white wine & garlic broth, tossed with linguini, finished with parmesan & micro greens | 32.95

CHILEAN SEA BASS*

pan seared hand cut chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 38.95

RACK OF LAMB*

new zealand lamb, chargrilled & topped with blueberry mint cabernet sauce, over rosemary garlic potato puree & heirloom carrots | 44.95

GRILLED NEW YORK*

certified angus beef topped with a smoked bleu cheese sauce, paired with crispy roasted fingerling potatoes & grilled broccolini | 39.95

GRILLED SALMON & SHRIMP DUO*

grilled shrimp topped with artichoke & olive caponata, grilled salmon with lemon butter sauce, with purple sweet potato mash & grilled asparagus | 36.95

A 4.95% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk () on menu do contain raw or undercooked meats, fish, or shellfish.