

Appetizers

Crab Cake - 13

Jumbo lump crab meat mixed with seasonings and just a pinch of mustard, served on a bed of horseradish cream sauce and potato strings

Cheese Board - 11

Gourmet cheeses with sesame crackers, candied nuts, fresh grapes and dried fruit

Tempura Shrimp - 10

Lightly Tempura battered shrimp topped with a butter, garlic, red pepper, ginger sauce, served over fresh sauteed bok choy

Sesame Seed Encrusted Tuna Filet - 9

Sashimi-grade tuna filet encrusted with black & white sesame seeds and lightly grilled, served over a fresh bed of wasabi coleslaw

Red Curry Mussels - 10

Steamed mussels in a red curry broth with peppers and onions, finished with coconut milk reduction - Extra spicy upon request

Rustic Bread - 12

Italian bread baked with gruyere cheese, thinly sliced ham and topped with tomato relish, Served with roasted garlic oil (serves two)

Brie Bites - 8

Crispy panko crusted imported brie topped with a spicy marmalade, served with handmade dried apple chips

Steak Tartar - 12

Diced beef tenderloin seasoned with Dijon mustard, red onions, and capers served on herb toasted baguettes with a balsamic glaze.

Fried Pickles - 8

Homemade pickles lightly battered and fried to perfection and served over mixed greens with our Cajun remoulade.

Greek Dip - 8

Creamy garlic hummus and Mediterranean olive tapenade, served with flat bread

Crab & Avocado Cocktail - 12

Jumbo Lump Crab and fresh avocado tossed with lime, fresh cilantro and tomatoes served with toasted French bread.

Beefsteak Tomato & Fresh Mozzarella - 10

Local beefsteak tomatoes and fresh mozzarella served with port reduction and toasted pine nuts

Mediterranean Meat Balls - 7

Fresh ground meat balls served in roasted zucchini topped with a mustard cream sauce

Sandwiches

Turkey Club - 9

Oven-Roasted half pound turkey club served with
homemade toasted focaccia bread, apple wood smoked bacon, cheddar cheese, lettuce and tomato

Crave Half Pound Burger - 9

In-house ground black angus beef on a toasted bun, accompanied with lettuce, local beefsteak tomatoes and your choice of cheese, bacon or blackened seasoning

Spinach & Tomato Grilled Cheese - 8

Slices of artisan bread layered with mozzarella, goat cheese, spinach and tomato slices
grilled to a golden brown.

Black and Bleu Chicken - 8

Grilled spicy chicken with crumbled bleu cheese and tomatoes, served on toasted focaccia bread.

(ALL SANDWICHES SERVED WITH FRENCH FRIES, SWEET POTATO CHIPS OR SIDE SALAD)

☞ ————— Soup ————— ☞

Crave's She Crab Soup - 6/10

A thick creamy crab bisque with a tart finish,
topped with jumbo lump crab meat and chili oil

Soup of the day - 4/6

Chef's soup of the day, ask your server for details

☞ ————— Salads ————— ☞

Cobb Salad - 10

Fresh cut romaine lettuce topped with egg, chicken, avocado, bacon, cheddar cheese and house-made croutons

Chicken Caesar Salad - 10

Homemade caesar dressing with handmade croutons,
fresh parmesan and crackers on romaine lettuce -
substitute shrimp - Add 2.50

Side Salad - 5

Fresh spring mix, diced tomato, kalamata olives, cucumbers, and feta cheese

Side Caesar Salad - 5

Homemade caesar dressing with handmade croutons, fresh parmesan tossed with fresh romaine

☞ ————— Pasta ————— ☞

Grilled Chicken Farfalle - 13

Bowtie pasta tossed in a creamy rich gorgonzola cream sauce, topped with grilled chicken breast

Four cheese Ravioli - 14

Hand made ravioli stuffed with ricotta, parmesan, provolone and mozzarella served with
basil pesto, fresh mozzarella and diced tomatoes

Fruit De Mer - 20

Lobster, scallops, shrimp, mussels and mahi tossed in a white wine lemon and butter

sauce served over linguini pasta topped with parmesan cheese.

— Entrees —

Cedar Plank Salmon – 18

Marinated fresh Atlantic salmon grilled then placed on a smoking cedar plank and finished in the oven, served with a warm roasted artichoke salad topped with feta cheese.

Herb Roasted Chicken – 16

Free range chicken covered in fresh herbs seared then baked in broth, served with Roasted corn and cheddar stone ground grits

Duck breast – 19

Pan seared maple leaf farm duck breast cooked medium rare, served over a fresh Brussels sprout pecan ragout with a local tomato and cheese pie

Spiced Lamb chops – 23

Raz El Hanout “21 spices” Lamb chops topped with grand marnier beurre blanc, served with wild risotto and eggplant ratatouille

New York Strip – 22

10 oz. strip steak topped with a demi butter, served with thinly sliced home fries with onions and peppers and a side of creamed spinach

Stuffed Pork Chop – 20

Center cut pork chop stuffed with Italian sausage, spinach and cheese and grilled, served with wild mushroom risotto and eggplant ratatouille

Filet Mignon – 25

Twenty-one day aged tenderloin wrapped in apple wood smoked bacon, grilled and served over gorgonzola mashed potatoes, horseradish cream sauce and topped with fried onion straws

Mahi Mahi – 18

Macadamia and coconut encrusted mahi, served with spicy mango chutney and steamed jasmine rice

Sea Scallops – 20

Bacon wrapped large sea scallops pan-seared until golden brown, Accompanied by truffle studded root mash and brown butter sauce

Hanger Steak – 20

Balsamic, rosemary and bing cherry marinated Hanger steak, grilled then sliced, served over a warm spinach salad with candied onions, walnuts and French brie cheese

Sea Bass – 22

Pan-seared sea bass with sweet & spicy chili ginger glaze, Served with a black bean salad in an English cucumber ring and fried potato strings

Sweet Kentucky Bourbon Short rib – 18

large beef braised short rib in our chef’s own hand-crafted southern rustic BBQ sauce, highlighted by a sweet chili, Served with steamed jasmine rice

Tempura Grouper – 14

Tempura fried fresh caught grouper filet with smoked ancho chili cream sauce, served with our signature home fries

Ground Wellington – 14

A bacon wrapped ground tenderloin, topped with bleu cheese, wrapped in puff pastry dough and baked until golden brown, served with demi glaze