
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 - 12

GOURMET CHEESES WITH SESAME CRACKERS, CANDIED NUTS, FRESH GRAPES AND DRIED FRUIT

TEMPURA ROCK SHRIMP - 10

ROCK SHRIMP, LIGHTLY BATTERED AND FRIED UNTIL CRISPY, THEN TOSSED IN A SWEET AND SPICY HARISSA AIOLI AND SERVED OVER A BED OF MARINATED JULIENNEED VEGETABLES

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

MUSSELS - 10

STEAMED MUSSELS IN A WHITE WINE, LEMON AND BUTTER SAUCE OR IN A RED CURRY BROTH WITH PEPPERS AND ONIONS, FINISHED WITH COCONUT MILK REDUCTION AND SERVED WITH HERB BUTTER GARLIC TOAST

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 RAW BEEF TENDERLOIN SEASONED WITH DIJON MUSTARD, RED ONIONS, AND CAPERS SERVED ON HERB TOASTED BAGUETTES WITH A BALSAMIC GLAZE.

VEGETABLE EGG ROLL - 7

A BLEND OF SHREDDED CABBAGE, DAIKON RADISH, JULIENNEED CARROT, SHAVED CELERY AND CARAMELIZED ONION, LIGHTLY SAUTEED IN SESAME OIL AND SWEET RICE WINE, ROLLED IN AN EGG ROLL WRAPPER AND FRIED UNTIL golden brown

GREEK DIP - 10

CREAMY GARLIC HUMMUS AND MEDITERRANEAN OLIVE TAPENADE, SERVED WITH FLAT BREAD AND MIXED GREENS TOPPED WITH CUCUMBERS, TOMATOES, OLIVES AND FETA CHEESE

CRAB & AVOCADO COCKTAIL - 12

JUMBO LUMP CRAB AND FRESH AVOCADO TOSSED WITH LIME, FRESH CILANTRO AND TOMATOES SERVED WITH TOASTED FRENCH BREAD

CRISPY CALAMARI - 9

LIGHTLY BATTERED CALAMARI AND SQUASH, SERVED WITH SWEET SLOW COOKED ROMA TOMATO SAUCE

SMOKED CHICKEN WONTONS - 7

HICKORY SMOKED CHICKEN BREAST, ROASTED BELL PEPPERS, AND FRESH MOZZARELLA, STUFFED IN WONTON WRAPPERS AND SERVED WITH SOY DIPPING SAUCE

Soups

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

A POSSIBLE HEALTH RISK MAY EXIST IN EATING GROUND BEEF AT AN INTERNAL TEMPERATURE LESS THAN 155 DEGREES F, 68 DEGREES C

Sandwiches

TURKEY CLUB - 9

OVEN-ROASTED HALF POUND TURKEY CLUB SERVED WITH TOASTED CIABATTA BREAD, APPLE WOOD SMOKED BACON, CHEDDAR CHEESE, LETTUCE, TOMATO AND CAJUN REMOULADE

CRAVE HALF POUND BURGER - 9

IN-HOUSE GROUND BLACK ANGUS BEEF ON A TOASTED BUN, ACCOMPANIED WITH LETTUCE, TOMATOES, AND ONION. ADD YOUR CHOICE OF CHEDDAR, MOZZARELLA, OR BLEU CHEESE, BLACKENING SEASONING AND BACON. ADD SAUTEED MUSHROOMS AND ONIONS - .50
ADD FRIED EGG, BRIE, GRUYERE, OR GOAT CHEESE - 1.00

SPINACH & TOMATO GRILLED CHEESE - 8

SLICES OF ARTISAN BREAD LAYERED WITH MOZZARELLA, GOAT CHEESE, SPINACH AND TOMATO SLICES GRILLED TO A GOLDEN BROWN.

PULLED PORK SANDWICH - 8

OPEN FACE SMOKED PULLED PORK SANDWICH WITH A SWEET VINEGAR AND MUSTARD BBQ SAUCE ON A TOASTED KAISER ROLL TOPPED WITH OUR CHEF'S SIGNATURE COCONUT ONION RING

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

Salads

COBB SALAD - 12

FRESH CUT ROMAINE LETTUCE TOPPED WITH EGG, CHICKEN, AVOCADO, BACON, CHEDDAR CHEESE AND HOUSE-MADE CROUTONS

CHICKEN CAESAR SALAD - 12

HOME-MADE CAESAR DRESSING WITH HANDMADE CROUTONS

FRESH PARMESAN AND CRACKERS ON ROMAINE LETTUCE

CRAVE'S FALL SALAD - 11

FRESH SPINACH SALAD TOSSED WITH A MEDLEY OF ROASTED RED AND YELLOW BEETS, MAPLE CROUTONS, SHAVED SHALLOT RINGS, BACON LARDONS, AND TOASTED ALMONDS, ALL TOSSED IN A BACON RED WINE VINAIGRETTE AND FINISHED WITH CRUMBLER RICOTTA SALATA CHEESE

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

Children's Menu

INCLUDES SODA, TEA, OR JUICE - 5.99

AGES 12 AND UNDER

GRILLED CHEESE

MOZZARELLA CHEESE GRILLED ON SOURDOUGH BREAD AND SERVED WITH FRENCH FRIES

CHICKEN FINGERS

THREE LARGE FRIED CHICKEN FINGERS SERVED WITH FRENCH FRIES

MACARONI AND CHEESE

BOWTIE PASTA IN A WHITE CHEESE CREAM SAUCE

CHILDREN'S HAMBURGER

1/4 POUND FRESHLY GROUND BEEF COOKED MEDIUM WELL AND SERVED WITH CHEDDAR CHEESE, TOMATO, LETTUCE, ONION AND FRENCH FRIES

GRATUITY OF 18% ADDED TO PARTIES OF 6 OR MORE

Entrees

CEDAR PLANK SALMON - 18

MARINATED FRESH ATLANTIC SALMON GRILLED THEN PLACED ON A SMOKING CEDAR PLANK AND FINISHED IN THE OVEN, SERVED WITH SPINACH AND ARTICHOKE SALAD, KALAMATA OLIVES AND TOMATOES, TOPPED WITH FETA CHEESE.

HERB ROASTED CHICKEN - 17

ALL NATURAL FREE RANGE CHICKEN COVERED IN FRESH HERBS SEARED THEN BAKED IN BROTH, SERVED WITH ROASTED CORN AND CHEDDAR STONE GROUND GRITS

RED SNAPPER - 17

JAMAICAN JERK SEASONED SNAPPER FILET, SERVED OVER SWEET POTATO HASH WITH GRILLED PINEAPPLE SALSA, FINISHED WITH COCONUT HORCHATA SAUCE

COWBOY RIBEYE - 30

20 OZ BONE-IN CHOICE RIBEYE, GRILLED TO YOUR PREFERENCE, SERVED WITH AGED CHEDDAR MACARONI N CHEESE AND FRESH CREAMED SPINACH

SMOKED CENTER CUT PORK CHOP - 20

CENTER CUT HOUSE SMOKED PORK CHOP SERVED WITH PAN PORK GRAVY, SPANISH RED RICE AND LOCAL SUCCOTASH

FILET MIGNON - 25

TWENTY-ONE DAY AGED TENDERLOIN WRAPPED IN APPLE WOOD SMOKED BACON, GRILLED AND SERVED OVER GORGONZOLA MASHED POTATOES, BROCCOLI, HORSERADISH CREAM SAUCE AND TOPPED WITH FRIED ONION STRAWS

FLOUNDER FRANCAISE - 19

LIGHTLY BATTERED FLOUNDER SAUTÉED WITH AN ORANGE CITRUS BEURRE BLANC AND WILTED GREENS

SEA SCALLOPS - 20

LARGE SEA SCALLOPS SEARED UNTIL GOLDEN BROWN, THEN SERVED ON TOP OF A BED OF RICH LOBSTER RISOTTO AND GARLIC PAN FRIED GREEN BEANS

HANGER STEAK - 20

BALSAMIC, BASIL 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

GROUND WELLINGTON - 14

A BACON WRAPPED GROUND TENDERLOIN, TOPPED WITH BLEU CHEESE, WRAPPED IN PUFF PASTRY DOUGH AND BAKED UNTIL GOLDEN BROWN, SERVED WITH GORGONZOLA MASHED POTATOES AND A DEMI GLAZE

LOW COUNTRY TAMALES - 18

GRAVE'S CHEDDAR CORN GRITS AND SCALLOPS, SHRIMP, LOBSTER AND YELLOW TAIL SOLE STUFFING, WRAPPED IN CORN HUSKS, THEN BAKED AND SERVED WITH CREAMY TOMATO STOCK

Pasta

GRILLED CHICKEN FARFALLE - 13

BOWTIE PASTA TOSSED IN A CREAMY RICH GORGONZOLA CREAM SAUCE, TOPPED WITH A GRILLED CHICKEN BREAST

SWEET POTATO GNOCCHI- 17

FRESH MADE SWEET POTATO GNOCCHI SERVED WITH CRISPY COUNTRY HAM LARDONS, MINCED SHALLOTS AND TOASTED PECANS ALL TOSSED IN A SAVORY SAGE BROWN BUTTER

NORTHERN ITALIAN BEEF & PORK BOLOGNAISE - 14

HOUSE GROUND BEEF TENDERLOIN AND PORK, STEWED WITH TOMATOES, SERVED ON A BED OF FETTUCCINE

Side Dishes

GORGONZOLA MASHED POTATOES HOME FRIES CORN AND CHEDDAR GRITS ARTICHOKE SALAD
CREAMED SPINACH SPANISH RED RICE BLACK BEAN SALAD SUCCOTASH
SAUTEED SPINACH SWEET POTATO HASH SWEET POTATO FRIES GARLIC FRIED GREEN BEANS
RAINBOW SWISS CHARD

3.50 EACH

AGED CHEDDAR MACARONI 'N CHEESE

LOBSTER RISOTTO

FRIED GREEN TOMATOES

5 EACH