

STARTERS & FLATBREADS

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house-made chile sriracha sauce, served over Asian slaw with a pipette of Cry Baby Craig's habañero sauce | 13.95

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 8.95

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on local hydroponic butter lettuce, topped with chopped peanuts | 13.95

EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

CRAVE WINGS

jumbo wings marinated overnight, grilled & fried until crispy, then tossed in your choice of Lemon Garlic or Classic Buffalo Sauce, served with cucumber sticks & your choice of bleu cheese or ranch dipping sauce | reg 11.95 / lrg 16.95

ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, made with fresh garlic, ginger, spicy chiles & gochujang, served with gochujang dressed slaw | 15.95

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns topped with béarnaise | 15.95

CAPRESE FLATBREAD

brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with a mix of basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt | 15.95

MARGHERITA FLATBREAD

house-made tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil | 14.95

add pepperoni | 1

SUSHI ROLLS, NIGIRI & SASHIMI

Nigiri is hand pressed sushi, a slice of fish or seafood served over sushi rice, sold in pairs. Sashimi is thin slices of seafood arranged artistically on a serving dish.

BAMBOO BITE ROLL

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 16.95

MEXICAN ROLL*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 19.95/13.25

SPICY TUNA ROLL*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo | 9.95

SPICY SALMON ROLL*

sriracha, yamagobo, lettuce, cucumber | 9.95

PHILLY ROLL*

salmon, cream cheese, sesame seeds | 11.95

CALIFORNIA ROLL*

crab mix, masago, cucumber, avocado | 10.95

KING KONG ROLL*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 19.95/13.25

AVOCADO ROLL

maki avocado roll | 6.50

CUCUMBER ROLL

maki cucumber roll | 5.95

ALOHA ROLL*

spicy tuna, mango, cilantro, avocado, poké sauce | 17.95

#9 ROLL*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.95

DYNAMITE ROLL*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 10.95

GODZILLA ROLL*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 19.95/13.25

CRUNCHY ROLL*

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

YELLOWFIN TUNA*

Nigiri/Sashimi | 8.95 / 10.95

YELLOWTAIL*

Nigiri/Sashimi | 8.95 / 10.95

SALMON*

Nigiri/Sashimi | 8.95 / 10.95

ESCOLAR*

Nigiri/Sashimi | 9.95 / 11.95

SALADS & BOWLS

TRADITIONAL POKE BOWL*

ahi tuna tartare tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & Revol Greens arugula finished with fresh sliced avocado, shelled edamame, cucumber, chili oil, cherry tomatoes, green onions & sesame seeds | 22.95

CHOPPED CHICKEN SALAD

oven roasted chicken, dried cherries, spinach, romaine, bacon, avocado, fontina & crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 18.95

CRAVE GRILLED CHICKEN SALAD

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with all natural grilled chicken breast & topped with candied walnuts, goat cheese & balsamic glaze | 16.95

BLT CAESAR SALAD

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, house-made bacon bits & house-made croutons | 11.95

add all natural crispy or grilled chicken 5

Certified Angus steak 6 | shrimp skewer 7.50*

CRUNCHY THAI SHRIMP SALAD

red cabbage, napa cabbage, Revol Greens arugula, carrots, cilantro, shelled edamame & red fresno peppers tossed in Thai peanut vinaigrette, topped with grilled shrimp, crispy rice noodles, & candied cashews | 19.95

STEAKHOUSE WEDGE SALAD

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 11.95

add all natural crispy or grilled chicken 5

Certified Angus steak 6 | shrimp skewer 7.50*

BURGERS & ENTRÉES

BISON BURGER*

house-made bison patty, caramelized onion, mushroom conserva, smoked cheddar, CRAVE burger sauce, fried onions & sunny side up egg, everything bun | 16.95

CRAVE BURGER*

Certified Angus Beef patty, topped with naturally smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house-made burger sauce | 15.95

add pecanwood smoked bacon | 1

WAGYU BURGER*

indulgent ground wagyu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted everything bun dressed with rosemary garlic aioli & butter lettuce | 19.95

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 16.95

add all natural crispy or grilled chicken 5 | andouille sausage 5 | Certified Angus steak 6*

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil | 24.95

CHICKEN CAPRESE ROSA

crispy all natural parmesan chicken breast topped with melted fresh mozzarella, tossed with linguini in a house-made rosa sauce with fresh red & yellow tomatoes, finished with fresh mozzarella & julienne basil | 19.95

CHICKEN STIR FRY

seared chicken breast, tossed with fresh vegetable medley & glazed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 22.95

MUSHROOM FETTUCCINE

sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry, tossed in mornay sauce with fettuccine, finished with asparagus tossed in lemon oil | 17.95

*add all natural crispy or grilled chicken 5
Certified Angus steak* 6 | shrimp skewer 7.50*

NEW YORK STRIP*

Certified Angus Beef, organic fingerling medley, shaved brussels sprouts, CRAVE Signature steak sauce | 34.95

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 24.95

POMEGRANATE MOLASSES SALMON*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 26.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 25.95

PLANT BASED

VEGAN EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

VEGETARIAN CRAVE IMPOSSIBLE BURGER

Impossible Burger, topped with smoked cheddar, iceberg lettuce, beefsteak tomato, & CRAVE signature burger sauce | 16.95

VEGETARIAN BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 16.95

VEGETARIAN CAPRESE ROSA

linguini tossed in a house-made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 16.95

VEGETARIAN MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with fettuccine, finished with asparagus tossed in lemon oil | 17.95

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 18.95

KIDS, DESSERT & FAMILY STYLE

KIDS MAC & CHEESE

cheesy sauce & noodles, with fries | 5.95

KIDS CHICKEN TENDERS

with fries | 5.95

KIDS CHEESEBURGERS

pair of mini cheeseburgers with fries | 5.95

TOWERING CHOCOLATE CAKE

big enough to share, four layers of chocolate cake layered with rich chocolate icing | 10.95

CRAVE SALAD (FEEDS 4-6)

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 45
add all natural crispy or grilled chicken 15

CHICKEN STIR FRY (FEEDS 4-6)

fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy chili sauce served over coconut jasmine rice finished with cilantro & chopped peanuts | 75

BAKED MAC & CHEESE (FEEDS 4-6)

creamy cheese sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 55
*add all natural crispy or grilled chicken 15 |
andouille sausage 15 | Certified Angus steak* 20*