

DINNER MENU

BRICK OVEN SPECIALTIES

- Double Cut Pork Chop**
Maple dijon glaze, roasted heirloom potatoes, braised rainbow greens 23.95
- Baked Mac & Cheese**
Four cheeses, rigatoni, crisped bacon, parmesan cream 14.95 | add chicken 3.00
- Roasted Salmon with Cranberry Bacon Crust**
Lemon butter sauce, braised rainbow greens, roasted heirloom potatoes 26.95
- One Big Meatball**
Fresh mozzarella stuffing, angel hair, roasted tomato sauce 16.95
- Lobster Pot Pie**
Potatoes, carrots, onions, celery, newberg cream, butter crust 27.95
- Margherita Pizza**
Roasted roma tomatoes, fresh mozzarella, basil 12.95
- Classic Pepperoni Pizza**
Dry cured pepperoni, roasted tomato sauce, mozzarella, basil, goat cheese 12.95
- Quattro Formaggi Flatbread**
Sliced apples, dried cherry relish, candied walnuts 12.95
- Caprese Flatbread**
Tomato, mozzarella, basil, avocado, balsamic reduction 13.95
- Southwest BBQ Shrimp Flatbread**
Pineapple salsa, red onion, chipotle bbq sauce 13.95

ENTRÉES

- Parmesan Chicken “Oscar”**
Creamy crab topping, angel hair, roasted tomato sauce 19.95
- Buttermilk Fried Chicken**
Boneless breast, cheddar apple bread pudding, dried cherry chutney 18.95
- Spicy Shrimp Fettuccini**
Creamy parmesan sauce, roasted tomato salsa, crisp prosciutto 19.95
- Chicken & Roasted Mushroom Fettuccini**
Parmesan cream, bacon, onions, forest mushrooms 18.95
- Pumpkin Ravioli**
Crisp bacon, caramelized onions, bourbon apple cream, butternut relish 19.95
- Chicken Stir Fry**
Sweet peppers, snap peas, broccoli, rice cakes, soy sesame glaze 18.95 | add shrimp 5.00
- Pan Seared Chilean Seabass**
Miso butter, butternut squash, broccolini, sesame rice cakes 34.95
- Sesame Ahi Tuna**
Sesame crust, spicy green beans, toasted sesame vinaigrette, rice cakes, kimchee, pickled ginger 27.95
- Cashew Crusted Mahi Mahi**
Sesame rice cakes, coconut red curry sauce, carrots, bean sprouts, cilantro 23.95
- Crab & Shrimp Cakes**
Jalapeño apple slaw, harvest rice blend, sriracha aioli 25.95

FROM THE GRILL

- Flat Iron Steak**
Roasted tomato relish, buttermilk mashed potatoes, bleu cheese fritters 23.95
- Grilled Rib Eye Steak**
Roasted mushroom red wine reduction, buttermilk mashed potatoes 31.95
- Mixed Vegetable Grill**
Portabella mushroom, broccolini, butternut squash, roasted tomato, harvest rice blend 16.95
- Crab Crusted Filet Mignon**
Buttermilk mashed potatoes, broccolini, lobster cream 36.95
- Grilled Atlantic Salmon**
Fennel orange salad, citrus vinaigrette, harvest rice blend 26.95
- Asian Broil**
Certified angus beef, Korean marinade, kimchee, potato green onion spring rolls, roasted tomato sambal 24.95



CRAVE is proud to serve Certified Angus Beef, which represents less than 8% of all beef produced in the United States.

SUSHI MENU

STARTERS

- Crispy Rice with Spicy Tuna** Flying fish roe, jalapeño, spicy mayo 9.95
- Scallop Poppers** Baked scallops, salmon, dynamite sauce 9.95
- Seaweed Salad*** Mixed seaweed, cucumber, carrot, daikon, sesame seeds 5.95
- Crudo*** Choice of Hotategai (sea scallops) or Suzuki (striped sea bass), yuzu balsamic reduction, extra virgin olive oil, crispy bacon, roasted pistachios, sea salt, radish 12.95
- Yellowtail Jalapeño Sashimi** Soy citrus, jalapeño, cucumber, orange supremes 12.95
- Tuna Poké** Hawaiian tuna tartare, avocado, wonton crisps 12.95
- Sunomono Salad*** Fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 3.95
Add shrimp 2.00 | Add octopus 4.00

AMERICAN FAVORITES

- Spicy Tuna Roll** 7.95
- Spicy Salmon Roll** 6.95
- Dynamite Roll** 7.95
- Rainbow Roll** California roll topped with Chef’s selection of four types of fish 15.95
- #9 Roll** Shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 14.95
- Philly Roll** Salmon, cream cheese, sesame seeds 8.95

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.*
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|--|---|
| Yellowfin Tuna
Maguro 6.25 8.95 | Albacore Tuna
Bincho 5.25 6.95 |
| Yellowtail
Hamachi 6.25 8.95 | Salmon
Sake 4.95 5.95 |
| Sockeye Salmon
Beni-Sake 5.95 7.95 | Escolar
Mutsu 5.95 7.50 |
| Fresh Water Eel*
Unagi 8.25 10.95 | Cooked Shrimp*
Ebi 4.25 5.95 |
| Octopus*
Tako 5.95 7.95 | Sea Scallop
Hotategai 7.25 9.95 |

SPECIALTY ROLLS

- Our unique twist on American Classics*
- Mexican** Tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 17.95
- Dragon Wraps** Spicy tuna, eel, fried green onions, avocado, crunchy flakes, miso dressing, chili oil, wrapped in a crepe & soy paper 14.95
- Chipotle Ocean** Soft shell crab, yellowtail, chipotle mayo 19.95
- Caterpillar** Spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 13.95
- Aloha** Spicy tuna, mango, cilantro, avocado, poké sauce 15.95
- Fire** Shrimp tempura, spicy salmon, cucumber 12.95
- Crunchy Spicy Tuna** Spicy tuna, red tuna, albacore tuna, crunchy flakes 16.95
- Sumo** Spicy salmon, mango, cilantro, asparagus, sweet sauce, tempura flash fried 13.95
- Surf ~n~ Turf** Shrimp tempura, spicy tuna, seared beef, crispy shallots 14.95
- Godzilla** Spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 17.95
- Caribbean** Albacore, avocado, topped with shrimp, ooba leaf, mojo, coconut cream 13.95
- Bamboo Bite** Crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95

COMBINATIONS

- Hoshii Boat** Choice of one of the following rolls: spicy salmon, philly or spicy tuna with yellowtail scallion roll and Chef’s selection of five nigiri 29.95
- Geisha Boat** Chef’s selection of three rolls and assorted nigiri 39.95
- Samurai Boat** Chef’s selection of five rolls and assorted nigiri 75.00
- Veggie Sushi Platter*** Four piece veggie roll, two pieces inari sushi, three pieces each of the following rolls: cucumber, avocado, pickled squash, pickled daikon radish 12.95

COOKED & VEGETARIAN ROLLS

- Roe is not cooked. You may request rolls without roe.*
- California** contains roe Snow crab, cucumber, avocado 7.95
- Crunchy** contains roe Shrimp tempura, avocado, spicy mayo, sweet sauce 13.95
- Spider** contains roe Soft shell crab, flying fish roe 13.95
- Tempura** contains roe Shrimp tempura, avocado, spicy mayo 9.95
- Keilani’s*** Shrimp tempura, fresh water eel, avocado, spicy sweet sauce 17.95
- Avocado Roll*** 3.75
- Pickled Squash Roll*** 3.75
- Volcano*** Baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 14.95
- CRAVE Futomaki*** Egg custard, spinach, cucumber, asparagus, pickled squash, pickled daikon radish 9.95
- Cucumber Roll*** 3.75
- Pickled Daikon Radish Roll*** 4.25
- CRAVE Veggie*** Carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 9.95
- Jamaican** contains roe Jerked escolar, habanero masago, scallions, asparagus, avocado, mango, shredded nori 15.95
- Quingio** Fruit maki: soy paper, apple, mango, grapes, cream cheese, topped with strawberries & coconut, finished with blueberry sauce 10.95

LUNCH FEATURES

- Sushi Lunch Combo** Choice of one of the following rolls: spicy salmon, california or veggie, assorted nigiri, choice of steamed rice or Miso soup 12.95
- Bento Box** Three pieces each of the following rolls: tuna, salmon, cucumber, yellowtail. Served with fresh fruit, vegetable tempura, mixed green salad 9.95 (Substitutions are not possible.)
- Premium Bento Box** Choice of one of the following rolls: spicy salmon, spicy tuna, philly or dynamite, served with panko fried shrimp, seaweed salad, fresh fruit sashimi 13.95 (Substitutions are not possible.)

EXTRAS

- | | |
|---------------------------|----------------------------------|
| Wasabi N/C | Gluten free soy sauce N/C |
| Pickled ginger N/C | Cream cheese .75 |
| Avocado 1.25 | Cucumber .75 |
| Eel sauce 1.25 | Spicy mayo 1 |
| Soy paper 1.75 | Masago 1.25 |
| Tempura Shrimp | |
| Single order 2.50 | |

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

CRAVE

FRESH • VIBRANT • AMERICAN

TAKE OUT MENU

Coral Gables, FL

4250 Salzedo Street Suite 1425
Miami, FL 33146
Phone: 305.444.4595
Monday – Thursday: 11:30am – 11pm
Friday & Saturday: 11:30am – 2am
Sunday: 10am–10pm

www.CRAVEAMERICA.com

Menu items and pricing subject to change.

DINNER MENU

APPETIZERS

Thai Shrimp Tostada
Tempura shrimp, asian slaw, pickled vegetables, creamy curry dressing 11.95

CRAVE Wings
Lemon garlic wings **or** Buffalo dry rub wings 11.95

Chipotle BBQ Baby Back Ribs
Spicy dry rub, chipotle barbeque sauce, apple slaw 12.95

CRAVE Sliders
Smoked cheddar, caramelized onion, sriracha aioli 10.95

Edamame
Sriracha soy glaze, micro cilantro 7.95

Baked Crab & Artichoke
Creamy crab blend, shrimp, fresh herbs, tandoori bread 12.95

Grilled Ceviche
Shrimp, scallop, kimchee, mango, cilantro, wonton chips 12.95

Crispy Chicken Sliders
Asian slaw, house made pickles, tomato, spicy mayonnaise 10.95

Kogi Beef Tacos
Beef short rib, kimchee, spicy mayo, green onions, cilantro 11.95

Tuna Tataki
Seared sushi grade ahi tuna, orange soy reduction, togarashi salt, wasabi cream 13.95

Mediterranean Plate
Tandoori bread, hummus, olive tapenade, piquillo pepper relish, cucumbers, kalamata olives 10.95

Calamari
Crispy cornmeal crust, jalapeño aioli 11.95

Caprese Flatbread
Tomato, mozzarella, basil, avocado, balsamic reduction 13.95

Chilled Shrimp & Butternut Carpaccio
Autumn squash, shaved red jalapeño, curry lime vinaigrette 12.95

SOUPS & STARTER SALADS

Hearty Tomato Pesto 3.95 | 6.95

Black Bean 3.95 | 6.95

CRAVE Salad
Field greens, candied walnuts, goat cheese, balsamic vinaigrette 5.95

Caesar
Baby romaine, caesar dressing, croutons, parmesan 5.95

Heirloom Tomato Panzanella
Burrata mozzarella, garlic croutons, red onion, cucumber, red wine vinaigrette 7.95

Poached Pear & Goat Cheese
Arugula, field greens, candied walnuts, port vinaigrette 6.95

SANDWICHES & ENTRÉE SALADS

CRAVE Burger
Smoked cheddar, lettuce, tomato, onion, house made pickles 12.95

Cornmeal Fried Shrimp Po’ Boy
Shaved cabbage, tomato, spicy remoulade 12.95

Jambalaya Burger
Spiced shrimp, andouille sausage, peppers, onions, roasted tomato, jalapeño jack cheese 13.95

Blackened Mahi Tacos
Cabbage, cilantro, spicy mayonnaise, black beans, rice 14.95

Black & Bleu Steak Salad
Charred chilled steak, baby iceberg, bleu cheese, roasted roma tomatoes, red onions, parmesan crumble 15.95

Grilled Salmon Salad
Field greens, jalapeño apple salad, goat cheese, walnut vinaigrette, chopped pistachio 14.95

Asian Noodle Salad
Stir fried chicken, shaved cabbage, field greens, green onions, carrots, cashews, toasted sesame vinaigrette 13.95

LUNCH MENU

APPETIZERS

Thai Shrimp Tostada
Tempura shrimp, asian slaw, pickled vegetables, creamy curry dressing 11.95

CRAVE Wings
Lemon garlic wings **or** Buffalo dry rub wings 11.95

Chipotle BBQ Baby Back Ribs
Spicy dry rub, chipotle barbeque sauce, apple slaw 12.95

CRAVE Sliders
Smoked cheddar, caramelized onion, sriracha aioli 10.95

Edamame
Sriracha soy glaze, micro cilantro 7.95

Baked Crab & Artichoke
Creamy crab blend, shrimp, fresh herbs, tandoori bread 12.95

Grilled Ceviche
Shrimp, scallop, kimchee, mango, cilantro, wonton chips 12.95

Crispy Chicken Sliders
Asian slaw, house made pickles, tomato, spicy mayonnaise 10.95

Kogi Beef Tacos
Beef short rib, kimchee, spicy mayo, green onions, cilantro 11.95

Tuna Tataki
Seared sushi grade ahi tuna, orange soy reduction, togarashi salt, wasabi cream 13.95

Mediterranean Plate
Tandoori bread, hummus, olive tapenade, piquillo pepper relish, cucumbers, kalamata olives 10.95

Calamari
Crispy cornmeal crust, jalapeño aioli 10.95

Caprese Flatbread
Tomato, mozzarella, basil, avocado, balsamic reduction 13.95

Chilled Shrimp & Butternut Carpaccio
Autumn squash, shaved red jalapeño, curry lime vinaigrette 12.95

SOUPS & STARTER SALADS

Hearty Tomato Pesto 3.95 | 5.95

Black Bean 3.95 | 5.95

Caesar Baby romaine, caesar dressing, croutons, parmesan 4.95

CRAVE Salad Field greens, candied walnuts, goat cheese, balsamic vinaigrette 4.95

Heirloom Tomato Panzanella
Burrata mozzarella, garlic croutons, red onion, cucumber, red wine vinaigrette 9.95 | add steak 4.00

Ahi Niçoise
Seared rare, roasted beets, heirloom potatoes, roasted roma tomatoes, red onion, green beans, kalamata olives 16.95

CRAVE Grilled Chicken
Field greens, candied walnuts, goat cheese, balsamic vinaigrette 12.95

Chicken Caesar
Baby romaine, caesar dressing, garlic croutons, parmesan 12.95

Asian Noodle
Stir fried chicken, shaved cabbage, field greens, green onions, carrots, cashews, toasted sesame vinaigrette 12.95

Black & Bleu Steak
Charred chilled steak, baby iceberg, bleu cheese, roasted roma tomatoes, cucumber, red onion 14.95

Poached Pear & Goat Cheese
Arugula, field greens, candied walnuts, port vinaigrette 9.95 | add chicken 3.00

Grilled Salmon
Field greens, jalapeño apple salad, goat cheese, walnut vinaigrette, chopped pistachio 14.95

COMBINATIONS

Half Sandwiches & Personal Pizzas include a side choice of CRAVE salad, cup of soup or natural cut fries

Half Sandwiches Honey chicken salad ♦ Chicken with apple & brie 9.95

Personal Pizzas Fresh margherita ♦ Classic pepperoni 9.95

Sushi Bento Box Tuna, salmon, yellowtail and cucumber maki, vegetable tempura, spring mix salad, fresh fruits 9.95

Premium Bento Box Choice of one of the following rolls: spicy salmon, spicy tuna, philly or dynamite, served with panko fried shrimp, seaweed salad, fresh fruit sashimi 13.95

LUNCH MENU

SANDWICHES & BURGERS

All items, except fish tacos, served with choice of natural cut fries or fresh couscous salad

CRAVE Burger
Smoked cheddar, lettuce, tomato, onion, house made pickles 10.95

Jambalaya Burger
Spiced shrimp, andouille sausage, peppers, onions, roasted tomato, jalapeño jack cheese 12.95

Turkey & Avocado Burger
Bacon, guacamole, jalapeño jack cheese, sriracha aioli 11.95

Blackened Mahi Tacos
Cabbage, cilantro, spicy mayonnaise, black beans, rice 13.95

Turkey Cobb “Salad” Sandwich
Thick cut applewood bacon, roasted roma tomatoes, romaine lettuce, mayonnaise, bleu cheese, whole grain toast 11.95

Blackened Salmon Sandwich
Avocado, tomato, spicy mayonnaise 12.95

Whole Grain Veggie Burger
Soy chile reduction, pickled vegetables, bean sprouts, cilantro 10.95

Chicken with Apple & Brie Sandwich
Tandoori bread, young spinach, rosemary aioli 10.95

Cornmeal Fried Shrimp Po’ Boy
Shaved cabbage, sliced tomato, spicy remoulade 11.95

BRICK OVEN SPECIALTIES

One Big Meatball
Fresh mozzarella stuffing, angel hair, roasted tomato sauce 14.50

Roasted Salmon with Cranberry Bacon Crust
Lemon butter sauce, braised rainbow greens, roasted heirloom potatoes 14.95

Baked Mac & Cheese
Four cheeses, rigatoni, crisped bacon, parmesan cream 11.95 | add chicken 3.00

Margherita Pizza
Roasted roma tomatoes, fresh mozzarella, basil 11.95

Classic Pepperoni Pizza
Dry cured pepperoni, roasted tomato sauce, mozzarella, basil, goat cheese 11.95

Quattro Formaggi Flatbread
Sliced apples, dried cherry relish, candied walnuts 11.95

Caprese Flatbread
Tomato, mozzarella, basil, avocado, balsamic reduction 13.95

Southwest BBQ Shrimp Flatbread
Pineapple salsa, red onion, chipotle bbq sauce 13.95

ENTRÉES

Buttermilk Fried Chicken
Boneless breast, cheddar apple bread pudding, dried cherry chutney 14.95

Asian Broil
Certified angus beef, Korean marinade, kimchee, potato green onion spring rolls, roasted tomato sambal 14.95

Chicken Stir Fry
Sweet peppers, snap peas, broccoli, rice cakes, soy sesame glaze 14.95 | add shrimp 5.00

Cashew Crusted Mahi Mahi
Sesame rice cakes, coconut red curry sauce, carrots, bean sprouts, cilantro 16.95

Mixed Vegetable Grill
Portabella mushroom, broccolini, butternut squash, roasted tomato, harvest rice blend 12.95

Chicken & Roasted Mushroom Fettuccini
Parmesan cream, bacon, onions, forest mushrooms 13.95

Spicy Shrimp Fettuccini
Creamy parmesan sauce, roasted tomato salsa, crisp prosciutto 15.95

Pumpkin Ravioli
Crisp bacon, caramelized onions, bourbon apple cream, butternut relish 14.95

Grilled Atlantic Salmon
Fennel orange salad, citrus vinaigrette, harvest rice blend 14.95

Parmesan Chicken “Oscar”
Creamy crab topping, angel hair, roasted tomato sauce 14.95



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