

DINNER MENU

BURGERS & TACOS

Cajun Burger tasso ham, smoked cheddar pimiento, chipotle BBQ, crispy onions & jalapeño 14.95

CRAVE Burger certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 13.95

Turkey Burger house made patty, pepper jack, spicy mayo, guacamole, bacon 11.95

Fish Tacos flour tortilla, mango habanero salsa, poblano slaw 12.95

CHEF *Signature*

Chicken Apple Sausage Flatbread caramelized red onion, balsamic glaze, manchego, roasted red peppers 13.95

Mexican Roll tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 17.95

Blackened Gulf Redfish sriracha maple scented sweet potato mash, braised kale, corn salsa, buerre blanc 27.95

Grilled Mahi crispy potato cake, grilled pineapple salsa, sweet chili BBQ vinaigrette 24.95

Shrimp & Grits jumbo shrimp, stone ground grits, tasso tomato broth, tomato bacon jam, scallion 27.95

SPECIALTIES

Roasted Salmon roasted Yukon potato, kale & caramelized onion hash, creole buerre blanc 25.95

Scallops bacon leek risotto, roasted pumpkin butter, toasted pepitas 28.95

Baked Mac & Cheese mornay, bacon lardon, parmesan, chive 16.95 | add chicken apple sausage or grilled chicken 3

Creamy Chicken Fettuccine mushroom medley, caramelized onion, spinach 19.95

Half Roasted Chicken fresh roasted vegetables, pan jus 21.95

Crab Topped Filet hand cut, blue crab, lobster cream sauce, chive potato purée, pan roasted asparagus 39.95

Simply Grilled Steak served with potato purée, farm fresh vegetables, garlic butter

your choice of:

Rib Eye 30.95

Filet Mignon 35.95

add crab topping to your steak 3.95

SUSHI MENU

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.

Yellowfin Tuna

Maguro 6.95 / 8.95

Yellowtail

Hamachi 6.95 / 8.95

Fresh Water Eel*

Unagi 8.95 / 10.95

Salmon

Sake 4.95 / 6.95

Escolar

Mutsu 5.95 / 7.95

COOKED & VEGETARIAN ROLLS

Roe is not cooked, rolls made without roe on request

California *contains roe*

100% real snow crab, cucumber, avocado 8.95

Crunchy *contains roe*

shrimp tempura, avocado, spicy mayo, sweet sauce 13.95

Tempura* *contains roe*

shrimp tempura, avocado, spicy mayo 9.95

Avocado Roll* 3.95

Volcano* baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 14.95

Tempura Veggie* carrot, avocado,

squash, asparagus, cream cheese, tempura flash fried 9.95

Cucumber Roll 3.95

CRAVE Veggie* carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 9.95

SUSHI *Boats*

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 26.95

Geisha Boat chef's selection of three rolls and assorted nigiri 39.95

Samurai Boat chef's selection of five rolls and assorted nigiri 79.95

SPECIALTY ROLLS

Mexican tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 17.95

Rainbow Roll California roll topped with chef's selection of four types of fish 15.95

Spicy Tuna Roll 7.95

Spicy Salmon Roll 7.95

#9 Roll shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 14.95

Philly Roll salmon, cream cheese, sesame seeds 8.95

Dynamite Roll 7.95

Caterpillar spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 13.95

Aloha spicy tuna, mango, cilantro, avocado, poké sauce 15.95

Crunchy Spicy Tuna spicy tuna, red tuna, albacore tuna, crunchy flakes 16.95

Godzilla spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 18.95

Bamboo Bite crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95

CRAVE
AMERICAN KITCHEN & SUSHI BAR

TAKEOUT - WINTER / SPRING

DOWNTOWN AUSTIN

340 E. 2nd Street, Austin, TX 78701

Phone: 512.469.0000



www.CRAVETEXAS.com

Menu items and pricing subject to change.

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.

DINNER MENU

STARTERS

- CRAVE Lemon Garlic Wings** cucumber, bleu cheese dip 12.95
Dip Trio smoked cheddar pimento cheese, edamame hummus, tomato bacon jam, lavash & crostini 10.95
Crab Cakes jumbo lump crab, remoulade, arugula salad 15.95
Jumbo Shrimp New Orleans style BBQ shrimp with garlic bread 16.95
Edamame sriracha soy glaze 7.95
Calamari crispy cornmeal crust, lemon, parmesan, cherry peppers, jalapeño aioli 11.95
Pulled Chicken & Avocado Egg Rolls chimichurri dip 10.95
Caprese Flatbread oven roasted tomatoes, mozzarella, avocado, arugula 12.95

SUSHI STARTERS

- Tuna Poké** Hawaiian style tuna tartare, sliced avocado, chili oil 13.95
Seaweed Salad* mixed seaweed, cucumber, carrot, daikon, sesame seeds 5.95
Sunomono Salad* fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 3.95 | add shrimp 2
Yellowtail Jalapeño Sashimi soy citrus, jalapeño, cucumber, orange supremes 11.95

SOUPS & SALADS

- House Made Soup** Tomato Basil Pesto or Soup of the Day 4.50 / 7.50
CRAVE Starter Salad field greens, candied walnuts, local goat cheese, balsamic vinaigrette 7.95
Poblano Caesar Starter Salad polenta croutons, cotija cheese, roasted poblano dressing 7.95
Baby Kale Starter Salad organic baby kale, toasted pepitas, sautéed butternut squash, honey citrus vinaigrette 8.95
Norwegian Salmon Salad field greens, fennel orange salad, honey citrus vinaigrette, toasted almonds 14.95
Chopped Chicken Salad dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 12.95

BRUNCH MENU

STARTERS

- CRAVE Lemon Garlic Wings** bleu cheese dip 12.95
Dip Trio smoked cheddar pimento cheese, edamame hummus, tomato bacon jam, lavash & crostini 10.95
Calamari crispy cornmeal crust, lemon, parmesan, cherry peppers, jalapeño aioli 11.95
Edamame sriracha soy glaze 7.95
Pepperoni Flatbread basil, goat cheese 12.95
House Made Soup Tomato Basil Pesto or Soup of the Day 4.50 / 7.50
Starter Salad CRAVE or Poblano Caesar 6.95
Tuna Poké Hawaiian style tuna tartare, sliced avocado, chili oil 13.95
Caprese Flatbread oven roasted tomatoes, mozzarella, avocado, arugula 12.95
House Made Guacamole fresh blue & yellow corn tortilla chips 8.95

SUSHI STARTERS

- Tuna Poké** Hawaiian style tuna tartare, sliced avocado, chili oil 13.95
Seaweed Salad* mixed seaweed, cucumber, carrot, daikon, sesame seeds 5.95
Sunomono Salad* fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 3.95 | add shrimp 2
Yellowtail Jalapeño Sashimi soy citrus, jalapeño, cucumber, orange supremes 11.95

ENTRÉE SALADS

- CRAVE Grilled Chicken** field greens, candied walnuts, goat cheese, balsamic vinaigrette 12.95
Poblano Chicken Caesar polenta croutons, cotija cheese, roasted poblano dressing 13.95
Norwegian Salmon field greens, fennel orange salad, honey citrus vinaigrette, toasted almonds 14.95
Chopped Chicken dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 12.95

LUNCH MENU

SANDWICHES & BURGERS

Served with your choice of fries or poblano ceasar salad

- Cajun Burger** tasso ham, smoked cheddar pimiento, chipotle BBQ, crispy onions & jalapeño 14.95
CRAVE Burger certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 13.95
Turkey Burger house made patty, pepper jack, spicy mayo, guacamole, bacon 11.95
Fish Tacos flour tortilla, mango habanero salsa, poblano slaw 12.95

CHEF Signatures

- Biscuits & Gravy** house made sweet potato biscuit, jalapeño bacon gravy 6.95
CRAVE American two eggs your way, applewood smoked bacon or sausage links, home fries, whole wheat toast 9.95
Cajun Eggs Benedict poached eggs, tasso ham, toasted english muffins, creole hollandaise, home fries 12.95
Crab Cake Benedict poached eggs, tomato & arugula salad, hollandaise, fresh herbs, home fries 14.95
Fried Egg Sandwich tasso ham, pepper jack, avocado, watercress, home fries 9.95

ENTRÉES

- Creamy Chicken Fettuccine** mushroom medley, caramelized onion, spinach 14.95
Roasted Salmon roasted Yukon potato, kale & caramelized onion hash, creole bierre blanc 15.95
Baked Mac & Cheese mornay, bacon lardon, parmesan, chive 16.95 | add chicken apple sausage or grilled chicken 3
Half Roasted Chicken fresh roasted vegetables, pan jus 14.95