



Starters

Oysters*24

mignonette, cocktail sauce

Shrimp Cocktail 24

cocktail sauce, lemon zest

Pigs in a Blanket 16

ketchup, dijon mustard

Caviar Bite* 12

wonton, crème fraiche

Wagyu Beef Tartare* 28

dijon, herbs, roasted red peppers,
crispy capers, grilled bread

Ahi Tuna Tartare* 26

cilantro, jalapeño, jícama
avocado, sriracha, crostini

Meatballs 20

marinara, parsley, parmesan

Lobster Rangoons 25

maine lobster, jalapeño, preserved
lemon, ginger, umami chili sauce

Calamari 27

flash fried, pickled peppers,
marinara, horseradish aioli

Salads

Caesar 22

little gem lettuce, croutons, parmesan,
garlic anchovy dressing

Green Goddess 22

creamy tarragon dressing, campari tomato, avocado

Classic Wedge 22

iceberg, blue cheese crumbles, tomato, chives
bacon, blue cheese dressing

American Chopped 22

mozzarella, corn, cucumbers, tomato
garbanzo, italian dressing

*add to any salad; chicken 8, shrimp 20, salmon 24

Pizzas

Mushroom Truffle 28

three cheese, mushroom duxelles, basil

Margherita 25

tomato, mozzarella, basil

Pepperoni Margherita 27

artisan pepperoni on our traditional margherita

Italian Sausage 27

tomato, mozzarella, oregano

Buffalo Chicken 28

marinated chicken, carrots, chives, buffalo sauce

*vegan cheese may be substituted on any pizza

Pasta

Bolognese 38

tagliatelle, beef, pancetta, aged balsamic

Vegan Spaghetti Squash Primavera 34

broccoli, mushrooms, carrots, marinara

Lobster Pasta 50

campanelle, calabrian chili, parmesan cream, lemon

Rigatoni alla Vodka 42

rigatoni, prosciutto, parmesan, peas

Jerry Weintraub's Clam Show 45

1-pound clams, herbs, chili flakes, breadcrumbs



Chicken

Chicken Parmigiana 42

marinara, asiago & mozzarella cheese, spaghetti

Chicken Milanese 34

arugula, campari tomato, parmesan

Meldman's Honey Truffle Chicken 40

southern-fried, truffle honey, corn pancake, sautéed spinach

Roasted Chicken 42

lemon-thyme potato rosti, pesto, arugula salad, campari tomato, parmesan

Fish

Branzino 44

lemon piccata sauce, sautéed spinach

Scallops* 46

potato puree, beurre blanc, fennel, trout roe

Salmon 43

spanish olives, tomato, potato, basil, scampi sauce

Cioppino 55

shrimp, scallops, clams, mussels, branzino, calamari

Beef & Pork

8oz Filet Mignon* 75

blue cheese & potato ravioli, herbed butter

12oz Australian Wagyu Strip* 98

maître d' butter

18oz Rib-eye, bone-in* 88

maître d' butter

Big Al's Cheeseburger* 28

cheddar, bacon, onion jam, spicy mayo, lettuce, pickle, fries

Bourbon Baby Back Ribs 36

coleslaw, fries

Sides

Parmesan Truffle Fries 13

Jalapeño Creamed Corn 16

Fried Brussels Sprouts 19

Sautéed Spinach 15

Broccoli 15

Mashed Potatoes 13

Welcome to Craig's, we're glad you're here; *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have food allergies or intolerances. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat, fish, and shellfish. We take steps to minimize cross contact, but for your safety, we are unable to guarantee that any of our products are safe for people with severe allergies. We reserve the right to refuse service to anyone. We will process up to 4 credit cards per table. We cannot be responsible for loss or exchange of personal items. There is a slight charge to split items; salads and appetizers are \$3, split entrées are \$6. We have a minimum food charge of \$30 per person to ensure tables are reserved for guests looking to enjoy a complete dining experience. Our corkage fee for all wines is \$50/bottle, two bottles max. Our cake cutting fee is \$5/person.