

# From the Sea

Served with fresh vegetable garnish

## Fish and Chips

Hawaiian Mahi Mahi, panko crusted and fried, served with coleslaw, tartar, cocktail sauce and lemon.

Petite 18.25 Regular 24.50 Captain 28.95

Pair with a pint of Scrimshaw Pilsner

## Grilled Sand Dabs

Grilled with a parmesan crust and topped with lemon herb beurre blanc. Served with

roasted garlic mashed potatoes 32.95

Pair with a split of Korbel Sparkling Wine

## Chargrilled Ahi Brochette \*

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 32.50

Pair with Deloach Pinot Noir

## Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 31.25

Pair with Rodney Strong "Chalk Hill" Chardonnay

## Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 31.25

Pair with Cavit Pinot Grigio

## Tempura Prawns

Our crispy signature prawns served with rice pilaf 31.25

Pair with Kendall Jackson Chardonnay

## Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 34.50

Pair with Morgan Sauvignon Blanc

## Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 31.25

Pair with J. Lohr Chardonnay

# Grill Specialties

Served with fresh vegetable garnish

## Black Angus Sirloin \*

Corn-fed, specially-aged, marinated in our smoky sauce, charbroiled and sliced. Served with roasted garlic mashed potatoes 31.50

Pair with Kenwood "Jack London" Cabernet

## Lamb Burger \*

Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 27.95

Pair with Alfaro Family Chardonnay

## Baby Back Pork Ribs

Smoked and slow-roasted with our special barbecue sauce and served with cole slaw and french fries 30.75

Pair with Meomi Pinot Noir

## Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 26.95

Pair with Bargetto Pinot Grigio

# Favorites

## Salmon Burger

Pacific Rim marinade, sweet chili mustard and Asian slaw on a toasted francese bun. Served with french fries 28.95

Pair with Morgan Sauvignon Blanc

A fresh boneless breast lightly floured then sautéed with mushrooms, capers, green onion, spicy chile arbol, lemon and white wine. Served with roasted garlic mashed potatoes 27.95

Pair with Bonterra Estate Chardonnay

## Ahi Sandwich \*

Seared rare on a francese bun with honey hoisin glaze, wasabi aioli and Asian slaw. Served with house, caesar or spinach salad, or soup 27.95

Pair with Cavit Pinot Grigio

## Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 25.95

Add Chicken 8.50 or Flat Iron Steak 14.50

Pair with J. Lohr Bay Mist Riesling

## Crab & Shrimp Melt

Served on grilled sourdough with cheddar cheese and tomato. Served with soup or caesar, house salad or spinach salad, and sauce baxter 32.95

Pair with Robert Hall Artisan Collection Sauvignon Blanc

## Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 27.50

Pair with Brancott Sauvignon Blanc

## Fettuccini Campi

With pancetta, italian sausage, gorgonzola, chardonnay and chile flakes tossed in pomodoro sauce 19.95

Pair with Robert Hall Merlot

## Greek Penne Pasta

With Kalamata olives, feta, tomatoes and capers in a light lemon cream sauce 18.95

Pair with Robert Hall Artisan Collection Sauvignon Blanc

4.85% surcharge, plus required sales tax, is applied to each bill to better compensate labor and an excessive increase in all costs. Thank you for your support of a local Santa Cruz business!

\* served raw or undercooked



denotes house specialty



can be prepared gluten-free with minor modifications. Specify to your server



# Appetizers

## Dungeness Crab Cakes

With lemon saffron aioli 24.95

## Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 22.95

## Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.  
Served with garlic bread 26.25

## Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille  
and balsamic glaze 19.75

## Ahi Poke \*

Wonton, soy, wakame, avocado and sriracha aioli 24.25

## Prawn Martini

White shrimp topped with our cocktail sauce.  
Served with lemon and avocado 18.95

## Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.  
Please ask your server 17.50

## Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours  
over an alder wood fire. Served with wasabi-mayonnaise.  
regular 21.95 captain 25.95

## Ahi Ruby Rare \*

Sashimi tuna, seared rare in cajun spices  
with wasabi, ginger and soy 23.25

## Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 17.75  
Also delicious simply steamed, served with mayonnaise

## Crab & Artichoke Dip

Blue crab, artichoke hearts, onions, spinach and red peppers  
in Bechamel sauce with parmesan. Sliced sourdough 21.25

# Soups & Salads

## Individual Salad Bar

Create your own masterpiece - return as often as you like.  
Price per person 20.25 or 12.00 with entree.

With a cup of chowder or today's soup, 25.25

With a bowl of chowder or today's soup, 27.25

## Luncheon Green Salad

House salad with a sprinkle of bay shrimp  
12.95 or 8.95 with entree

## Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing  
Large 21.45 Regular 12.95 or 8.95 with entree

## Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg  
Large 21.45 Regular 12.95 or 8.95 with entree

## Clam Chowder or Today's Soup

Cup 10.50 or 8.95 with entree Bowl 12.95 or 10.95 with entree

# Specialty Salads

## Specialty Caesar Salads

Hearty Romaine lettuce tossed in our own caesar dressing  
Large 21.45 Regular 12.95

### With choice of following:

- Grilled chicken and red bell pepper 8.50
- Our famous smoked salmon 12.50
- Chilled poached prawns 12.50
- Fried calamari 8.50
- Ahi Brochette \* 14.50

For more protien options,  
Ask your server about our combo menu.

## Sesame Ahi Salad \*

Sashimi tuna seared rare with ginger sesame dressing, rice  
noodles, slivered almonds, vegetables and mixed greens 24.95

## Blackened Chicken Salad

Blackened chicken breast with avocado, Danish  
bleu cheese, bacon, tomato, cucumber, mixed greens  
and raspberry vinaigrette 27.95

## Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied  
pecans and gorgonzola cheese, with zinfandel vinaigrette.  
Large 24.95 Regular 14.95

### With choice of following

- Marinated flat iron steak 14.50
- Grilled chicken 8.50
- Chilled poached prawns 12.50
- Ahi Brochette \* 14.50

For more protien options,  
Ask your server about our combo menu.

## Prawn and Havarti Salad

Sauteed prawns served over mixed greens  
with strawberry, avocado, hazelnuts and havarti cheese  
in a sherry vinaigrette 31.00

## Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and  
hard-cooked egg with Sauce Baxter 35.25

20% gratuity, plus sales tax on gratuity, added for parties of 8 persons or more • Maximum 5 checks per party  
Water and bread served on request only • Personal checks and Visa/Amex retail gift cards not accepted  
For the comfort of our guests, please no cell phone use at tables • Corkage Fee: \$30 per 750 ml. bottle • Split Order Fee: \$4.95  
Minimum purchase \$10.95 per person • Not responsible for lost items • Thank You!

Check out our entertainment online!

**Crow's Nest**

[crowsnest-santacruz.com](http://crowsnest-santacruz.com)

# Wines by the Glass

	bottle		bottle		
Chardonnay, Alfaro Family .....	16.00	63.00	Cabernet Sauvignon, Noble Vines 337, Lodi .....	12.75	49.00
Chardonnay, Bonterra .....	15.50	61.00	Cabernet Sauvignon, Avalon.....	13.25	52.00
Chardonnay, Chalk Hill .....	15.75	62.00	Cabernet Sauvignon, Hess "Maverick Ranch" .....	17.50	68.00
Chardonnay, Cuvaision .....	19.75	76.00	Cabernet Sauvignon, Daou, Paso Robles .....	17.75	69.00
Chardonnay, Hess Collection Shirtail, Monterey .....	13.50	53.00	Cabernet Sauvignon, Kenwood "Jack London" .....	20.00	80.00
Chardonnay, J. Lohr, Monterey .....	14.75	55.00	Cabernet Sauvignon, St. Michelle "Indian Wells" .....	16.75	64.00
Chardonnay, Kendall Jackson .....	15.00	55.00	Cabernet Sauvignon, William Hill Central Coast .....	13.25	52.00
Chardonnay, Morgan, Santa Lucia Highlands .....	15.75	62.00	Pinot Noir, DeLoach.....	14.00	53.00
Chardonnay, Rodney Strong "Chalk Hill" .....	16.25	68.00	Pinot Noir, Meiomi.....	19.75	76.00
Chardonnay, Raeburn, Sonoma County .....	12.75	49.00	Pinot Noir, Talbott Kali Hart.....	17.25	66.00
Chardonnay, Storrs .....	19.75	76.00	Pinot Noir, Trinity Oaks .....	13.25	52.00
Chardonnay, Wente .....	16.75	66.00	Pinot Noir, Line 39 .....	12.25	46.00
Sauvignon Blanc, Brancott .....	13.25	53.00	Zinfandel, Dry Creek .....	16.75	64.00
Sauvignon Blanc, Robert Hall Artisan Collection.....	13.50	54.00	Zinfandel, Edmeades .....	14.25	54.00
Sauvignon Blanc, Morgan .....	14.50	57.00	Merlot, St. Francis.....	13.00	48.00
Sauvignon Blanc, Murphy Goode .....	14.00	53.00	Shiraz, Jacob's Creek "Reserve".....	13.00	48.00
Sauvignon Blanc, Artesa, Napa Valley .....	16.25	69.00	Red Wine, Rebellious California .....	14.00	52.00
Sauvignon Blanc, St. Francis.....	14.25	54.00	Red Wine, Cinnabar "Mercury Rising" .....	16.00	63.00
Pinot Grigio, Bargetto .....	13.25	52.00	Prosecco, Zonin (split) .....	13.75	
Pinot Grigio, Cavit .....	13.00	51.00	Sparkling Wine, Crows Nest (split) .....	12.75	
Pinot Grigio, Sterling Vitners Collection .....	13.75	54.00	Sparkling Wine, Korbel (split) .....	14.75	
Riesling, Saint "M" .....	12.50	48.00	Sparkling Rosé, Francis Ford Coppola Rosé (split) ...	15.00	
White Zinfandel, Stone Cellars .....	12.25	46.00	Sparkling Wine, J.P. Chenet, France (split).....	24.75	
Rosé, Diara, Monterey.....	13.75	54.00	Champagne, Pommery POP, France (split) .....	23.50	
Rosé, Dreaming Tree .....	15.75	62.00	Port, Dow "Trademark" .....	20.00	
			Port, Sandeman Founders Reserve .....	16.00	

Please see our wine list for complete list of Fun Drinks.

## Banquets & Private Events



Our banquet Harbor Room is located on the water at the Santa Cruz Yacht Harbor and the Monterey Bay National Marine Sanctuary. Choose this private downstairs waterfront setting, add our delightful menu and professional service and you've got the perfect venue for your next meeting, party or special event. The Harbor Room seats up to 60 guests. Our experienced staff is here to help you plan every detail. We look forward to serving you!

Please email  
[events@crowsnest-santacruz.com](mailto:events@crowsnest-santacruz.com)

with your inquiry date, size of your party and contact information.



### Crow's Nest Beach Market

### Breakfast Daily

### Happy Hour Upstairs

### Seafood Specials

### Live Entertainment & Comedy



On the dock right next door.  
 Wood-fired pizza, sandwiches, salads,  
 goodies-to-go and a unique selection of fine gifts.

Breakfast at the beach  
 from 8 am.

Happy Hour Upstairs  
 Monday - Friday from 3-6 pm  
 Wednesday from 3pm- close

Delicious daily seafood  
 specials created by our chef.

Live entertainment 6 nights a week.  
 3 live comics every Sunday night.  
 View the calendar on [crowsnest-santacruz.com](http://crowsnest-santacruz.com)