

## From the Sea

Served with fresh vegetable garnish

### Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 20.95

Pair with J. Lohr Chardonnay



### Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 20.95

Pair with Zonin Pinot Grigio

### Tempura Prawns

Our crispy signature prawns served with rice pilaf 20.95

Pair with Mer Soleil Santa Lucia Highlands Chardonnay

### Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 22.95

Pair with Morgan Sauvignon Blanc

### Grilled Sand Dabs



Grilled with a parmesan crust and topped with lemon herb beurre blanc. Served with roasted garlic mashed potatoes 22.25

Pair with a split of Crow's Nest Sparkling Wine

### Seafood Fettucine



Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 20.95

Pair with Rodney Strong "Chalk Hill" Chardonnay

### Chargrilled Ahi Brochette \*

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 21.95

Also delicious on full caesar salad, 22.50

Pair with Trinity Oaks Pinot Noir

## 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 20.75

Pair with St. Michelle "Indian Wells" Cabernet

### Baby Back Pork Ribs

Smoked and slow-roasted with our special barbecue sauce and served with cole slaw and french fries 20.95

Pair with Beckon Pinot Noir

### Lamb Burger \*



Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 17.95

Pair with Alvaro Family Chardonnay

### Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 18.50

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 19.95

Pair with Morgan Sauvignon Blanc

### 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 18.95

Pair with Cavit Pinot Grigio

### 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 20.25

Pair with Joel Gott Sauvignon Blanc

### Chicken Azteca

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 18.95

Pair with Mer Soleil Santa Lucia Highlands Chardonnay

### Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 17.75

Add Chicken or Skirt Steak, 5.45

Pair with J. Lohr Bay Mist Riesling

### Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 18.95

Pair with Brancott Sauvignon Blanc



denotes house specialty

served raw or undercooked \*

# Crow's Nest

## Appetizers

### Dungeness Crab Cakes

With lemon saffron aioli 15.75

### Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 15.50

### Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.  
Served with garlic bread 16.75

### Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille  
and balsamic glaze 12.95

### Ahi Poke \*

Wonton, soy, wakame, avocado and sriracha aioli 14.95

### Prawn Martini

White shrimp topped with our cocktail sauce.  
Served with lemon and avocado 11.50

### Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.  
Please ask your server 10.75

### Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours  
over an alder wood fire. Served with wasabi-mayonnaise.  
regular 13.50 captain 16.75

### Ahi Ruby Rare \*

Sashimi tuna, seared rare in cajun spices  
with wasabi, ginger and soy 14.75

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 11.50  
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 14.25

## Soups & Salads

### Individual Salad Bar

Create your own masterpiece - return as often as you like.  
Price per person 13.50 or 7.50 with entree.

With cup of chowder or today's soup, 17.50

With bowl of chowder or today's soup, 18.25

### Luncheon Green Salad

House salad with a sprinkle of bay shrimp  
7.95 or 5.95 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing  
Full 13.50 Half 7.75 or 5.50 with entree

### Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg  
Full 13.50 Half 7.75 or 5.50 with entree

### Clam Chowder or Today's Soup

Cup 5.75 or 5.50 with entree Bowl 7.75 or 6.95 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 18.95

- Grilled chicken and red bell pepper
- Our famous smoked salmon
- Chilled poached prawns or
- Fried calamari

Also delicious topped with Ahi Brochette \*, 22.50

### Blackened Chicken Salad

Blackened chicken breast with avocado, Danish  
bleu cheese, bacon, tomato, cucumber, mixed greens  
and raspberry vinaigrette 18.95

### Prawn and Havarti Salad

Sauteed prawns served over mixed greens  
with strawberry, avocado, hazelnuts and havarti cheese  
in a sherry vinaigrette 20.75

### Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears,  
candied pecans and gorgonzola cheese, with  
zinfandel vinaigrette. Full 15.50 Half 8.75

Add choice of following, 5.45

- Marinated skirt steak
- Grilled chicken or
- Chilled poached prawns

Also delicious topped with Ahi Brochette \*, 22.50

### Sesame Ahi Salad \*

Sashimi tuna seared rare with ginger sesame dressing, rice  
noodles, slivered almonds, vegetables and mixed greens 19.95

### Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and  
hard-cooked egg with Sauce Baxter 22.50

18% 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 • Sorry, 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: \$15 per 750 ml. bottle • Split Order Fee: \$3.95  
Minimum purchase \$10.95 per person • Not responsible for lost items • Thank You!

served raw or undercooked \*

Join our "Beach Club" online!

**Crow's Nest**

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

# Fun Drinks

## The "Tsunami"

A swirl of Hangar I Vodka, Marie Brizard Watermelon-Infused Liqueur, and fruit juices. Keep the Crow's Nest souvenir pint glass!

## Moscow Mule

Russian Standard Vodka, fresh lime juice and ginger beer

## Apple-Tini

Absolut Vodka and apple schnapps in a sugared stem

## Tequila Maria

Partida Blanco Tequila and our award-winning house-made mary mix

## Citron Lemonade

A tall cool refresher with Absolut Citron, fresh lemon juice and pink lemonade

## Harbor Sunrise

Avión Tequila tall, with Odwalla Orange Juice and a splash of grenadine

## Hibiscus Paloma

Herradura, Monin hibiscus syrup, grapefruit soda and lime

## PAMA-Tini

PAMA Liqueur and Patrón Ultimat Vodka on the stem

## HoneyJack Lemonade

Jack Daniel's Tennessee Honey & lemonade

## Hendrick's Gin Press

Equal parts soda and Sprite with a refreshing squeeze of lime

## Kamikazi Sailor

Hangar I Vodka, lime juice, and a splash of Cointreau

## Choco-Tini

360 Double Chocolate Vodka, Godiva & Kahlua in a cocoa-rimmed glass

## Pomerita

A luscious margarita made with 1800 Tequila, Gran Gala, and La Pinta Pomegranate-Infused Tequila

## Crow's Nest Sailor Jerry Mai Tai

Our Polynesian blend of five rums and fresh fruit juices

## Whole Lotta Piña Colada

Malibu Rum, fresh pineapple, coconut, and vanilla ice cream

## Sunset on the Beach

Layers of Reyka Vodka, peach schnapps, Midori and juices

## Dark and Stormy

Sailor Jerry Spiced Rum, Old Lahaina Rum, fresh lime juice and ginger beer

## El Capitan Margarita

Herradura Tequila and Patrón Citronge on the rocks with a blend of sweet and sour juices

## Skinny Rita

Milagro Tequila and fresh lime juice and a splash of Patrón Citronge

## Tropical Illusion

Flor de Caña Rum, guava and Odwalla Orange Juice, with a dark rum float

## Famous Bloody Mary

Crater Lake Pepper Vodka or Absolut Peppar and our award-winning house-made mary mix

## Sweet Southern Tea

Seagram's Sweet Tea and pink lemonade

## Raspberry Colada

Flor de Caña Rum, raspberry, and coconut in an icy blend

## Lava Flow

Blended Malibu Rum piña colada, swirled with delicious strawberry lava

## Mudslide

An avalanche of blended Kahlúa, Baileys, Tito's Vodka, ice and cream

## Guava Rita

A tropical Hornitos margarita on the rocks

## Classic Driver

Stoli Vodka and fresh Odwalla Orange Juice

# Wines by the Glass

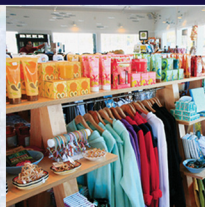
		bottle		
Chardonnay, Bonterra .....	10.25	40.00	Cabernet Sauvignon, Avalon.....	8.75 34.00
Chardonnay, Chalk Hill .....	11.25	44.00	Cabernet Sauvignon, Kenwood "Jack London" .....	13.00 51.00
Chardonnay, Cuvaision .....	12.75	50.00	Cabernet Sauvignon, St. Michelle "Indian Wells" .....	11.50 45.00
Chardonnay, Hess Select .....	9.75	38.00	Pinot Noir, Beckon.....	10.25 40.00
Chardonnay, Iron Horse .....	12.50	49.00	Pinot Noir, Deloach.....	9.75 38.00
Chardonnay, J. Lohr, Monterey .....	10.25	40.00	Pinot Noir, Meiomi.....	12.75 50.00
Chardonnay, Kendall Jackson.....	10.00	39.00	Pinot Noir, Talbot Logan Sleepy Hollow.....	13.75 54.00
Chardonnay, Mer Soleil, Santa Lucia Highlands .....	10.75	42.00	Pinot Noir, Trinity Oaks .....	9.00 35.00
Chardonnay, Rodney Strong "Chalk Hill" .....	11.25	44.00	Zinfandel, Dry Creek .....	9.50 37.00
Chardonnay, Storrs .....	13.25	52.00	Zinfandel, Edmeades .....	10.00 39.00
Chardonnay, Wente .....	11.00	43.00	Merlot, Buena Vista.....	10.25 40.00
Sauvignon Blanc, Brancott .....	9.25	36.00	Merlot, Wild Horse .....	11.00 43.00
Sauvignon Blanc, Joel Gott .....	8.75	34.00	Shiraz, Jacob's Creek "Reserve".....	8.75 34.00
Sauvignon Blanc, Morgan .....	10.00	39.00	Red Wine, Bogle "Essential Red" .....	8.50 33.00
Fume Blanc, Murphy Goode .....	9.25	36.00	Red Wine, Cinnabar "Mercury Rising" .....	11.75 46.00
Sauvignon Blanc, Napa Cellars .....	10.00	39.00	Prosecco, Zonin (split) .....	9.25 36.00
Sauvignon Blanc, St. Francis.....	8.75	34.00	Sparkling Wine, Crows Nest (split) .....	9.00 33.00
Pinot Grigio, Bargetto .....	9.00	35.00	Sparkling Wine, Korbel (split) .....	10.50 36.00
Pinot Grigio, Cavit .....	8.75	34.00	Sparkling Wine, Mumm Napa (split) .....	11.25 44.00
Pinot Grigio, Folie A Deux .....	9.50	37.00	Sparkling Wine, J.P. Chenet, France (split).....	10.25
Riesling, Saint "M" .....	8.75	34.00	Champagne, Pommery POP, France (split) .....	18.25
White Zinfandel, StoneBarn .....	8.75	34.00	Port, Dow "Trademark" .....	9.50
Rosé, JCB no. 5 .....	8.75	34.00	Port, Sandeman Founders Reserve .....	11.50
			Port, Taylor 20-year tawny.....	12.00

## BREAKFAST DAILY



Breakfast at the Beach from 7:30am.

## BEACH MARKET



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

## COMEDY NIGHT



3 live stand-up comics every Sunday night!