

## From the Sea

Served with fresh vegetable garnish

### Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 21.75  
Pair with J. Lohr Chardonnay



### Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 21.75  
Pair with Zonin Pinot Grigio

### Tempura Prawns

Our crispy signature prawns served with rice pilaf 21.75  
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 23.95  
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 23.25  
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 21.75  
Pair with Rodney Strong "Chalk Hill" Chardonnay

### Chargrilled Ahi Brochette \*

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 22.85  
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 21.50  
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 21.75  
Pair with Beckon Pinot Noir

### Lamb Burger \*



Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 18.75  
Pair with Alvaro Family Chardonnay

### Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 19.25  
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 20.75  
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 19.75  
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 21.25  
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 19.75  
Pair with Mer Soleil Santa Lucia Highlands Chardonnay

### Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 18.50  
Add Chicken or Skirt Steak, 5.95  
Pair with J. Lohr Bay Mist Riesling

### Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 19.75  
Pair with Brancott Sauvignon Blanc



denotes house specialty

served raw or undercooked \*

# Crow's Nest

## Appetizers

### Dungeness Crab Cakes

With lemon saffron aioli 16.50

### Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 16.25

### Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.  
Served with garlic bread 17.50

### Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille  
and balsamic glaze 13.50

### Ahi Poke \*

Wonton, soy, wakame, avocado and sriracha aioli 15.50

### Prawn Martini

White shrimp topped with our cocktail sauce.  
Served with lemon and avocado 11.95

### Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.  
Please ask your server 11.25

### Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours  
over an alder wood fire. Served with wasabi-mayonnaise.  
regular 14.25 captain 17.50

### Ahi Ruby Rare \*

Sashimi tuna, seared rare in cajun spices  
with wasabi, ginger and soy 15.35

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 11.95  
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 14.95

## Soups & Salads

### Individual Salad Bar

Create your own masterpiece - return as often as you like.  
Price per person 14.25 or 7.95 with entree.

Add cup of chowder or today's soup, 4.00

Add bowl of chowder or today's soup, 5.00

### Luncheon Green Salad

House salad with a sprinkle of bay shrimp  
8.25 or 6.25 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing  
Full 14.25 Half 8.25 or 5.75 with entree

### Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg  
Full 14.25 Half 8.25 or 5.75 with entree

### Clam Chowder or Today's Soup

Cup 5.95 or 5.75 with entree Bowl 8.25 or 7.25 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 19.75

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

Topped with Ahi Brochette \*, add 3.75

### Blackened Chicken Salad

Blackened chicken breast with avocado, Danish  
bleu cheese, bacon, tomato, cucumber, mixed greens  
and raspberry vinaigrette 19.75

### Prawn and Havarti Salad

Sauteed prawns served over mixed greens  
with strawberry, avocado, hazelnuts and havarti cheese  
in a sherry vinaigrette 21.50

### Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears,  
candied pecans and gorgonzola cheese, with  
zinfandel vinaigrette. Full 16.25 Half 9.25

Add choice of following, 5.95

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

Topped with Ahi Brochette \*, add 3.75

### Sesame Ahi Salad \*

Sashimi tuna seared rare with ginger sesame dressing, rice  
noodles, slivered almonds, vegetables and mixed greens 20.75

### Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and  
hard-cooked egg with Sauce Baxter 23.50

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 • 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!

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Join our "Beach Club" online!

**Crow's Nest**

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