

## From the Sea

Served with fresh vegetable garnish

### Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 18.50  
*Pair with J. Lohr Chardonnay*



### Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 18.50  
*Pair with Fontana Pinot Grigio*

### Tempura Prawns

Our crispy signature prawns served with rice pilaf 18.95  
*Pair with Hahn 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 20.95  
*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 19.95  
*Pair with a split of Crow's Nest Champagne*



### Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 18.95  
*Pair with Merryvale "Starmont" Chardonnay*



### Chargrilled Ahi Brochette

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 19.95  
**Also delicious on full caesar salad, 19.95**  
*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 18.95  
*Pair with St. Michelle "Indian Wells" Cabernet*

### Lamb Burger

Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 15.95  
*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 18.50  
*Pair with Jekel Pinot Noir*

### Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 15.95  
*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 17.95  
*Pair with Morgan 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 16.95  
*Pair with Hahn Santa Lucia Highlands Chardonnay*

### Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 16.95  
*Pair with Brancott Sauvignon Blanc*

### Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 15.95  
*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 16.95  
*Pair with Seghesio Pinot Grigio*

### Seared Ahi Sandwich

On toasted ciabatta with honey hoisin glaze, asian slaw, and wasabi aioli. Served with house, caesar or spinach salad 15.95  
*Pair with Seghesio Pinot Grigio*



denotes house specialty

# Crow's Nest

## Appetizers

### Dungeness Crab Cakes

With lemon saffron aioli 13.95



### Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 13.95

### Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.  
Served with garlic bread 13.95

### Tomato Basil Crostini

Roma tomatoes in garlic-balsamic vinaigrette, with mozzarella, fresh basil and toasted sourdough 9.95



### Ahi Poke

Wonton, soy, wakame, avocado and sriracha aioli 11.95

### Prawn Martini

White shrimp topped with our cocktail sauce.  
Served with lemon and avocado 9.95

### Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.  
Please ask your server 8.95

### Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise.  
regular 11.95 captain 14.95

### Ahi Ruby Rare

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 12.95

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 9.95  
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 11.95

## Soups & Salads

### Individual Salad Bar

Create your own masterpiece - return as often as you like.  
Price per person 11.95 or 6.50 with entree.  
With bowl of chowder or today's soup 14.95

### Soup or Luncheon Green Salad

Choice of clam chowder, soup of the day, or house salad with a sprinkle of bay shrimp 6.95 or 4.95 with entree

### Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg  
Full 11.95 Half 6.50 or 4.95 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing  
Full 11.95 Half 6.50 or 4.95 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 16.95

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

Also delicious topped with Ahi Brochette 19.95

### Blackened Chicken Salad

Blackened chicken breast with avocado, Danish bleu cheese, bacon, tomato, cucumber, mixed greens and raspberry vinaigrette 16.95

### Prawn and Havarti Salad

Sauteed prawns served over mixed greens with strawberry, avocado, hazelnuts and havarti cheese in a sherry vinaigrette 18.95

### Pear and Gorgonzola Salads

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

Full 13.95 Half 7.50

With choice of following, add \$5:

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

Also delicious topped with Ahi Brochette 19.95

### Sesame Ahi Salad

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens 17.95

### Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and hard-cooked egg with Sauce Baxter 19.95

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  
Not responsible for lost items • Thank You!

Join our "Beach Club" online!

**Crow's NEST**

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