

From the Sea

Served with fresh vegetable garnish

Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 20.50

Pair with J. Lohr Chardonnay



Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 20.50

Pair with Fontana Pinot Grigio

Tempura Prawns

Our crispy signature prawns served with rice pilaf 20.50

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 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 21.95

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 20.75

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, 21.25

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 20.50

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 20.50

Pair with Jekel Pinot Noir

Lamb Burger



Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 17.75

Pair with Alvaro Family Chardonnay

Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 18.25

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 19.75

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 18.75

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 19.75

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 18.75

Pair with Hahn 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, 5.25

Pair with J. Lohr Bay Mist Riesling

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 18.75

Pair with Brancott Sauvignon Blanc



denotes house specialty

Crow's Nest

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 15.50



Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 15.25

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.
Served with garlic bread 16.50

Tomato Basil Crostini

Roma tomatoes in garlic-balsamic vinaigrette, with mozzarella, fresh basil and toasted sourdough 11.25



Ahi Poke

Wonton, soy, wakame, avocado and sriracha aioli 14.50

Prawn Martini

White shrimp topped with our cocktail sauce.
Served with lemon and avocado 11.25

Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.
Please ask your server 10.50

Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise.
regular 13.25 captain 16.50

Ahi Ruby Rare

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 14.50

Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 11.25
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 13.95

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 bowl of chowder or today's soup 17.75

Soup or Luncheon Green Salad

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

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

Specialty Salads

Specialty Caesar Salads

Our caesar topped with your choice of the following: 18.75

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

Also delicious topped with Ahi Brochette, 21.25

Blackened Chicken Salad

Blackened chicken breast with avocado, Danish bleu cheese, bacon, tomato, cucumber, mixed greens and raspberry vinaigrette 18.75



Prawn and Havarti Salad

Sauteed prawns served over mixed greens with strawberry, avocado, hazelnuts and havarti cheese in a sherry vinaigrette 20.50

Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied pecans and gorgonzola cheese, with zinfandel vinaigrette. Full 14.95 Half 8.50

Add choice of following, 5.25

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

Also delicious topped with Ahi Brochette, 21.25

Sesame Ahi Salad

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens 19.50

Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and hard-cooked egg with Sauce Baxter 21.95

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