

From the Sea

Served with fresh vegetable garnish



Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 21.95
Pair with Hahn Santa Lucia Highlands Chardonnay

Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 20.95
Pair with Hess Select Monterey Chardonnay



Tempura Prawns

Our crispy signature prawns served with rice pilaf 20.95
Tempura Prawns & Prime Top Sirloin 26.95
Pair with split of Korbel Champagne

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 Alfaro Family Chardonnay

Grilled Sand Dabs

Grilled with a parmesan crust and topped with lemon herb beurre blanc. Served with roasted garlic mashed potatoes 22.95
Pair with a split of Crow's Nest Champagne

Broiled Lobster Tail

Sweet lobster served with baked potato, lemon and drawn butter.
Caribbean Tail 29.95 Australian Tail 49.95
Pair with Iron Horse Chardonnay
Lobster Tail & Prime Top Sirloin, add 7.00

Seafood Risotto

Shrimp, scallops, clams and fish in arborio rice with asparagus, roasted tomato and truffled pecorino cheese 23.95
Pair with Alfaro Family Chardonnay

Chargrilled Ahi Brochette

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 20.95
Also delicious on full caesar salad, 19.95
Pair with Greg Norman Pinot Noir

Grill Specialties

Served with fresh vegetable garnish



Mocha-Rubbed Filet Mignon

Corn-fed, specially aged, chargrilled with porcini butter. Served with roasted garlic mashed potatoes 31.95
House cut 33.95
Pair with Hess "Block 19" Cabernet Sauvignon

Pork Porterhouse

Apple cider-brined and chargrilled with brown sugar, dijon rosemary glaze. Served with roasted garlic mashed potatoes 22.95
Pair with Alfaro Family Chardonnay

New Zealand Rack of Lamb

Chargrilled with Herbs de Provence, and served with pinot noir reduction and roasted garlic mashed potatoes 28.95
Pair with Jekel Pinot Noir

Angus New York Steak

Corn-fed, specially aged, and chargrilled with pink peppercorns. Served with sherry dijon sauce and scalloped potatoes 31.95
Also delicious simply chargrilled.
Pair with St. Michelle "Indian Wells" Cabernet Sauvignon

Prime Grade Top Sirloin

Specially aged, seasoned and chargrilled. Served with chef's steak sauce, crispy onions and baked potato 23.95
House cut 26.95
Also delicious simply chargrilled.
Pair with Buena Vista Merlot

Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 18.95
Pair with Groth Sauvignon Blanc

Favorites



Salmon Burger

Pacific rim marinade, sweet chili mustard and asian slaw on a toasted francese bun. Served with french fries 18.95
Pair with Morgan Sauvignon Blanc

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 17.50
Pair with Brancott Sauvignon Blanc

Fish Tacos

Chile-rubbed mahi mahi, chargrilled on corn tortillas with salsa verde, cabbage, carrot, radish and pico de gallo. Served with mango salsa and macadamia nut rice 18.95
Pair with Alfaro Family Chardonnay

Vegetable Stir Fry

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



denotes house specialty

Crow's Nest

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 13.95



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

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic. Served with garlic bread 14.95

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

Ahi Ruby Rare

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



Prawn Martini

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

Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 13.95



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 12.95 or 6.50 with entree.

With bowl of chowder or today's soup 14.95

Soup or Dinner 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 6.95 or 4.95 with entree

Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing
Full 11.95 Half 6.95 or 4.95 with entree

Specialty Salads

Specialty Caesar Salads

Our caesar topped with your choice of the following: 17.95

- 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



Sesame Ahi Salad

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens 18.95

Pear and Gorgonzola Salads

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

Prawn and Havarti Salad

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



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

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