


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 24.50
Pair with Mer Soleil Santa Lucia Highlands Chardonnay


Prawns with Spinach Ravioli
Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 24.50
Pair with Hess Select Monterey Chardonnay

 **Tempura Prawns**
Our crispy signature prawns served with rice pilaf 23.25
Tempura Prawns & Prime Top Sirloin 29.25
Pair with split of Korbel Sparkling Wine

Nova Scotia Sea Scallops
Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 26.25
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 26.25
Pair with split of Crow's Nest Sparkling Wine


Broiled Lobster Tail
Sweet lobster served with baked potato, lemon and drawn butter.
Caribbean Tail 34.50 Australian Tail 51.95
Pair with Iron Horse Chardonnay
Lobster Tail & Prime Top Sirloin, add 7.50

 **Seafood Risotto**
Shrimp, scallops, clams and fish in arborio rice with asparagus, roasted tomato and truffled pecorino cheese 26.50
Pair with Alfaro Family Chardonnay

Chargrilled Ahi Brochette *
With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 23.95
Also delicious on full caesar salad, 23.25
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 34.75
House cut 37.50
Pair with Hess "Allomi" Cabernet Sauvignon

Pork Porterhouse *
Apple cider-brined and chargrilled with brown sugar, dijon rosemary glaze. Served with roasted garlic mashed potatoes 24.95
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 31.25
Pair with Beckon Pinot Noir

 **Angus New York Steak ***
Corn-fed, specially aged, and chargrilled with pink peppercorns. Served with sherry dijon sauce and scalloped potatoes 34.75
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 26.25
House cut 29.50
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 20.95
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 20.95
Pair with Morgan Sauvignon Blanc

Vegetable Stir Fry
Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 18.95

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 22.25
Pair with Alfaro Family Chardonnay

Butternut Squash Ravioli

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 15.95

Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise.
regular 13.75 captain 16.95

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.
Served with garlic bread 16.95

Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille and balsamic glaze 13.50

Ahi Poke *

Wonton, soy, wakame, avocado and sriracha aioli 15.25

Ahi Ruby Rare *

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 15.25

Prawn Martini

White shrimp topped with our cocktail sauce.
Served with lemon and avocado 11.75

Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 15.75

Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 11.75
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 14.50

Soups & Salads

Individual Salad Bar

Create your own masterpiece - return as often as you like.
Price per person 14.95 or 8.25 with entree.

With bowl of chowder or today's soup, 18.25

Soup or Dinner Green Salad

Choice of clam chowder, soup of the day, or house salad with a sprinkle of bay shrimp 7.95 or 5.95 with entree

Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg

Full 13.95 Half 7.95 or 5.95 with entree

Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing
Full 13.95 Half 7.95 or 5.95 with entree

Specialty Salads

Specialty Caesar Salads

Our caesar topped with your choice of the following: 20.25

- Grilled chicken and red bell pepper
- Our famous Smoked Salmon
- Chilled poached prawns or
- Fried calamari

Also delicious topped with Ahi Brochette* 23.25

Blackened Chicken Salad

Blackened chicken breast with avocado, Danish bleu cheese, bacon, tomato, cucumber, mixed greens and raspberry vinaigrette 19.25

Sesame Ahi Salad *

Sashimi tuna seared rare with ginger sesame dressing,

Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied pecans and gorgonzola cheese, with zinfandel vinaigrette. Full 16.25 Half 8.75

Add choice of following, 5.45

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

Also delicious topped with Ahi Brochette* 23.25

Prawn and Havarti Salad

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

Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini,

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

Please see wine list for complete glass and bottle selection.