

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 25.50

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 25.50

Pair with Hess Select Monterey Chardonnay



Tempura Prawns

Our crispy signature prawns served with rice pilaf 24.25

Tempura Prawns & Prime Top Sirloin, add 7.50

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 27.25

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 27.25

Pair with split of Crow's Nest Sparkling Wine

Broiled Lobster Tail

Sweet lobster served with baked potato, lemon and drawn butter.

Caribbean Tail 35.95 Australian Tail 53.95

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 27.50

Pair with Alfaro Family Chardonnay

Chargrilled Ahi Brochette *

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 24.95

Pair with Greg Norman Pinot Noir

Grill Specialties

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Mocha-Rubbed Filet Mignon *

Corn-fed, specially aged, chargrilled with porcini butter.

Served with roasted garlic mashed potatoes 36.25

House cut 38.95

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 25.95

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 32.50

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 36.25

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 27.25

House cut 30.50

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 21.75

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 21.75

Pair with Morgan Sauvignon Blanc

Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 19.75

Add Chicken or Skirt Steak, 5.75

Pair with Cavit Pinot Grigio

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 21.25

Pair with Cavit Pinot Grigio

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 23.25

Pair with Alfaro Family Chardonnay

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 20.95

Pair with Brancott Sauvignon Blanc

Ribeye Burger *

Grass-fed beef with bacon-onion jam, arugula, havarti cheese and horseradish cream.

Served with french fries 20.95

Pair with Beckon Pinot Noir



denotes house specialty

Crow's Nest

served raw or undercooked *

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 16.50



Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise.
regular 14.25 captain 17.65

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.
Served with garlic bread 17.75

Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille and balsamic glaze 14.25



Ahi Poke *

Wonton, soy, wakame, avocado and sriracha aioli 15.95

Ahi Ruby Rare *

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 15.95



Prawn Martini

White shrimp topped with our cocktail sauce.
Served with lemon and avocado 12.25

Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 16.50



Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 12.25
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 15.25

Soups & Salads

Individual Salad Bar

Create your own masterpiece - return as often as you like.
Price per person 15.50 or 8.50 with entree.

Add bowl of chowder or today's soup, 5.00

Soup or Dinner Green Salad

Choice of clam chowder, soup of the day, or house salad with a sprinkle of bay shrimp 8.25 or 6.25 with entree

Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg

Full 14.25 Half 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 6.25 with entree

Specialty Salads

Specialty Caesar Salads

Our caesar topped with your choice of the following: 21.25

- 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 19.95



Sesame Ahi Salad *

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens 21.75

Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied pecans and gorgonzola cheese, with zinfandel vinaigrette. Full 16.95 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

Prawn and Havarti Salad

Sauteed prawns served over mixed greens with strawberry, avocado, hazelnuts and havarti cheese in a sherry vinaigrette 21.55



Shrimp, Crab, or Combination Louie

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



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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 \$11.95 per person • Not responsible for lost items • Thank You!

Join our "Beach Club" online!

Crow's NEST

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