

Happy Valentines Day!

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

Today's Appetizers



Oysters on the Halfshell
Half dozen 10.95 Full dozen 19.95

Sweet Potato and Pecan Ravioli
With mushroom marsala sauce 11.50

Soup of the Day
Hungarian Beef Cup 5.75 Bowl 7.75
with entree Cup 5.50 Bowl 7.50

Today's Pizza Special
Crispy pancetta, fresh tomato, wild mushroom
and fresh mozzarella 8.95

Entree Salad Specials



Skirt Steak Salad
Char-grilled and served over mixed greens with
grilled vegetables, goat cheese, pine nuts,
and balsamic vinaigrette 19.95

Thai Prawn Salad
Sautéed prawns served over mixed greens with peanuts,
green onion, julienne carrots, cilantro and red bell pepper
in curry-lime vinaigrette 18.95

Today's Dinner Specials

Many of today's seafood items may be prepared without sauce or breading, or simply char-broiled upon request.



Hawaiian Mahi Mahi
Char-grilled with honey-hoisin glaze and served on
chipotle sweet potatoes with petite green beans. 27.95
Pair with a glass of Morgan Sauvignon Blanc 10.00
Pair with a glass of St. "M" Riesling 8.75



Norwegian Salmon
Sautéed with asparagus in a chantrelle mushroom cream.
Served over grilled polenta 29.95
Pair with a glass of Kendall Jackson Chardonnay 10.00
Pair with a glass of Brassfield Serenity White Blend 8.50



Blackened Hawaiian Ahi
Topped with sweet thai chili sauce and served with
coconut macadamia rice 27.95
Pair with a glass of StoneBarn White Zinfandel 8.75
Pair with a glass of Beckon Pinot Noir 10.25

Featured Dinner Entree

Crab-Stuffed Prawns
Baked and topped with red pepper aioli.
Served over saffron risotto 27.95
Pair with a glass of Laetitia Chardonnay 9.00
Pair with a pint of Blue Star Wheat Beer 7.00

California Yellowtail
Grilled with a macadamia nut crust and topped with mango salsa
and coconut key lime sauce. Served with jasmine rice 27.95
Pair with a glass of Hess Select Chardonnay 9.75
Pair with a glass of Brassfield Serenity White Blend 8.50

Alder Smoked Prime Rib
Smoked with our own special seasonings and slow-roasted.
Served with roasted garlic mashed potatoes.
Captain's Cut 29.95 Regular Cut 26.95
Pair with a pint of 1554 Black Ale 7.00
Pair with a glass of St. Michelle "Indian Wells"
Cabernet Sauvignon 11.50

House-Made Dessert Specials

...to complement our Dessert, After-Dinner Drink, and Espresso Coffees menu

Chocolate Raspberry Genoise
Layers of raspberry compote, chocolate ganache and
raspberry mousse in a chocolate sponge cake 8.95

Tiramisu
Espresso-soaked ladyfingers layered with mascarpone
cheese and topped with cocoa powder 8.50

Wine Specials

Day Owl Rosé
Nuanced layers of strawberry, raspberry and cola,
balanced with spice notes.
Glass 8.50 Bottle 33.00

Brassfield Serenity White Blend
Bright and crisp with subtle notes of
tangerine, coconut, and meyer lemon.
Glass 8.50 Bottle 33.00

Tangley Oaks Merlot
Silky tannins with bold cherry aromas
and lingering lavender on the finish
Glass 9.00 Bottle 35.00

Layer Cake Pinot Noir
Vibrant flavors of cherry and vanilla
with soft tannins.
Glass 9.00 Bottle 35.00

Laetitia Estate Chardonnay
Lightly oaked with baked apple and melon on the palate.
Glass 9.00 Bottle 35.00

B.R. Cohn Cabernet Sauvignon
Black plum, cassis, and peppercorn.
Glass 9.75 Bottle 38.00



denotes house specialty

Crow's Nest



denotes sustainable
seafood choice



Crow's Nest Gift Cards: Simply the perfect gift. Visit our brand new Beach Market right next door!
Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream, and a unique selection of fine gifts.