

From the Upstairs Grill

Appetizers

Dungeness Crab Cakes

Over julienne spinach with lemon saffron aioli 18.50

Buffalo Wings

G Meaty wings in our spicy sauce, served with celery sticks and bleu cheese dressing 11.95

Tomatoes & Sourdough Bruschetta

Diced roma tomatoes tossed in garlic balsamic vinaigrette topped with mozzarella, parmesan, and fresh basil. Served with sliced fresh sourdough 12.50

Famous Smoked Salmon

Marinated, then hot-smoked for hours over an alder wood fire. Sweet, smoky and delicious!

Served with wasabi mayonnaise Regular 15.75 Captain 18.95

Our Award-Winning Calamari

Tenderized, coated with parmesan breading and deep-fried. Served with lemon, cocktail and tartar sauce 16.95

Nachos

G Bean and cheese, with jalapeños, olives and pico de gallo salsa 13.95
add grilled chicken or skirt steak 6.75
add sour cream or avocado 2.50 each

Prawn Martini

G White shrimp on the stem with cocktail sauce and avocado. Served with lemon 13.50

Dungeness Crab Martini

G Dungeness crab on the stem with cocktail sauce and avocado. Served with lemon 18.25
*Happy Hour price 12.50

Ahi Ruby Rare *

G Seared cajun-spiced sashimi tuna with soy sauce and wasabi 16.95

House-Made Potato Chips

G Served warm with chipotle-ranch dressing 7.95

Clam Chowder or Soup of the Day

Cup 6.95 Bowl 9.50



Lifting Spirits Since 1969

Entrees & Sandwiches

Includes choice of:

soup, fries, spinach, caesar, or house salad.
OR, choose single trip to the salad bar, add 4.25

Fish and Choice

Hawaiian Mahi Mahi, panko crusted and fried, served with tartar, cocktail sauce and lemon.

2 pieces 17.50 3 pieces 22.25

Tempura Prawns

Crunchy prawns, prepared in our unique batter, served on rice pilaf with tartar, cocktail sauce and lemon 21.95

Chargrilled Ahi Brochette *

Ahi, peppers and onions, marinated in spicy szechwan sauce, served on rice pilaf with wasabi-mayo 22.25

Skirt Steak *

Marinated in balsamic vinegar, chargrilled with sautéed onions, and served with rice pilaf 22.25

Grilled Fish Sandwich

Chargrilled tilapia, served on herb focaccia bread with lettuce, tomato, red onion and tartar sauce 18.95

French Dip

Thinly-sliced roast beef served au jus on a sourdough baguette with caramelized onions, provolone cheese and sour cream horseradish sauce 18.25

Portabella Mushroom Sandwich

Marinated in herbed olive oil, chargrilled and served on francese bread with roasted red pepper and zucchini, and lettuce, tomato and red onion 14.75
add cheese, bacon or avocado 2.00 each

Fish Tacos

Chili-rubbed tilapia wrapped in soft corn tortillas, with mango salsa, cabbage and salsa fresca 19.95

Tuscan Chicken Sandwich

Marinated breast chargrilled and served on focaccia with pesto aioli and provolone, and lettuce, tomato and red onion 16.95
add bacon or avocado 2.50 each

Chuckburger * or House-Made Veggie Burger

Chargrilled and served with lettuce, tomato and red onion 16.75
add cheese, bacon or avocado 2.00 each

Aloha Burger or Aloha Chicken Sandwich *

Chargrilled with grilled fresh pineapple, sautéed Maui onion and teriyaki glaze. Served with lettuce, tomato & onion 17.95
add cheese, bacon or avocado 2.50 each

Prime Top Sirloin *

Specially aged, seasoned and chargrilled. Served on rice pilaf with Chef's steak sauce and crispy onions 23.50



denotes house specialty



* served raw or undercooked

can be prepared gluten-free with minor modifications. Specify to your server



Split order fee \$4.95 • Maximum 5 checks per party. Thank you! 2021-3
Corkage fee \$15 per 750ml bottle • 20% gratuity added for parties of 8 persons or more

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

Visit our Beach Market on the dock next to the 'Nest!

Entree Salads

Individual Salad Bar

Take your plate downstairs - create your own masterpiece.

Return as often as you like* 15.25

Salad bar with cup of chowder or today's soup* 18.10

Salad bar with bowl of chowder or today's soup* 20.20

* If shared, one trip to salad bar only, please

Salmon Mango Salad

Chargrilled and served on mixed greens with sesame vinaigrette, mango salsa and macadamia nuts 23.50

Sesame Ahi Salad *

Sashimi tuna seared rare, tossed with fresh veggies, almonds, rice noodles and mixed greens, in sesame vinaigrette 21.95

Pear and Gorgonzola Salad

Mixed greens with fresh pears, candied pecans, gorgonzola crumbles and zinfandel vinaigrette

Half 10.25 Full 20.95

add grilled chicken, calamari or skirt steak 6.75

add grilled salmon, smoked salmon or Ahi Brochette * 7.95

Caesar Salad

Half 9.25 Full 15.95

add grilled chicken, calamari or skirt steak 6.75

add grilled salmon, smoked salmon or Ahi Brochette 7.95

Honey-Mustard Spinach Salad

With bacon and hard-boiled egg

Half 9.25 Full 15.95

Green Salad

Ranch, caesar, thousand island, bleu cheese, balsamic vinaigrette, or honey-mustard dressing

Half 9.25 Full 15.95

Happy Hour Specials

Monday-Friday 3:00 to 6:00 pm; Wednesday 3:00 to close!
(Not available to-go.)

Appetizers half price, unless otherwise noted.

Special price on well drinks, pint beers,

house wines, well margaritas and well bloody marys.

House-Made Desserts

Crow's Nest Cheesecake

Rich and creamy classic New York cheesecake served with berry coulis 9.25

Chocolate Mousse Pie

An oreo cookie crust filled with chocolate mousse 8.75

Crème Brûlée

Rich custard with the traditional caramelized top Served with whipped cream 9.75

Wines by the Glass

		bottle
Chardonnay, Bonterra	11.75	45.00
Chardonnay, Chalk Hill	12.75	49.00
Chardonnay, Cuvaision	13.25	55.00
Chardonnay, Hess Select	10.75	43.00
Chardonnay, Iron Horse	13.50	54.00
Chardonnay, J. Lohr, Monterey	11.25	44.00
Chardonnay, Kendall Jackson	11.00	43.00
Chardonnay, Mer Soleil, Santa Lucia Highlands	11.75	46.00
Chardonnay, Rodney Strong "Chalk Hill"	12.25	48.00
Chardonnay, Storrs	14.25	56.00
Chardonnay, Wente	12.00	47.00
Sauvignon Blanc, Brancott	10.00	39.00
Sauvignon Blanc, Joel Gott	9.50	37.00
Sauvignon Blanc, Morgan	11.00	43.00
Fume Blanc, Murphy Goode	10.00	39.00
Sauvignon Blanc, Napa Cellars	11.00	43.00
Sauvignon Blanc, St. Francis.....	9.50	37.00
Pinot Grigio, Bargetto	9.75	38.00
Pinot Grigio, Cavit	9.50	37.00
Pinot Grigio, Folie A Deux	10.50	41.00
Riesling, Saint "M"	9.50	37.00
White Zinfandel, Stone Cellars.....	9.50	37.00
Rosé, Bieler	9.50	37.00
Cabernet Sauvignon, Avalon.....	9.50	37.00
Cabernet Sauvignon, Kenwood "Jack London"	14.00	55.00
Cabernet Sauvignon, St. Michelle "Indian Wells"	12.50	49.00
Pinot Noir, Deloach.....	10.75	42.00
Pinot Noir, Meiomi.....	13.75	54.00
Pinot Noir, Talbot Logan Sleepy Hollow.....	14.75	58.00
Pinot Noir, Trinity Oaks	9.75	38.00
Zinfandel, Dry Creek	10.50	41.00
Zinfandel, Edmeades	11.00	43.00
Merlot, St. Francis.....	10.25	40.00
Merlot, Wild Horse	12.00	47.00
Shiraz, Jacob's Creek "Reserve".....	9.50	37.00
Red Wine, Bogle "Essential Red"	9.25	36.00
Red Wine, Cinnabar "Mercury Rising"	12.75	50.00
Prosecco, Zonin (split)	10.00	39.00
Sparkling Wine, Crows Nest (split)	9.75	38.00
Sparkling Wine, Korbel (split)	11.50	45.00
Sparkling Wine, Mumm Napa (split)	12.25	48.00
Sparkling Wine, J.P. Chenet, France (split).....	11.25	
Champagne, Pommery POP, France (split)	19.75	
Port, Dow "Trademark"	10.50	
Port, Sandeman Founders Reserve	12.50	
Port, Taylor 20-year tawny.....	13.00	

Mimosa Flavors

Orange Mimosa.....	10.00
Pomegranate Mimosa.....	11.00
Guava Mimosa	10.00
Cranberry Mimosa	10.00

can be prepared gluten-free with minor modifications. Specify to your server **G**

 denotes house specialty

* served raw or undercooked

Minimum purchase: \$5.25. For the comfort of our guests, please no cell phone use at table. Thank you. 2021-3

Not responsible for lost articles. Sorry, personal checks and Visa/Amex retail gift cards not accepted. To conserve, water served on request only.

3.85% surcharge is applied to each bill to better compensate our labor, operations and Covid 19 costs.
Thank you for your support of a local Santa Cruz buisness!

Beers and Beverages

Pint Draft Beers

Delivered to your table cold and fresh from our state-of-the-art beer delivery system 8.00

Bottled Beers & Cider

Coors, Coors Light.....	7.00
Miller Lite, Bud, Bud Lite.....	7.00
Dos XX, Corona, Pacifico, Negra Modelo	7.25
Anchor Steam, Blue Moon Wheat	7.25
Mermaid Red Amber Ale.....	7.25
Erdinger Weissbier N/A alcohol-free	7.25
Guinness Stout 16-oz. can.....	8.00
Heineken	7.25
Weihenstephaner.....	8.25
Stem Cider seasonal flavor.....	8.25
Stem Cider Dry Cider	8.25
High Noon Seltzer Grapefruit.....	7.25

Illy Caffe Espresso Coffees

regular or decaf

Espresso Shot 6.00	double 7.00
Cappuccino or Latte 7.00	double 8.00
Cafe Mocha 8.00	double 9.00

Alcohol-Free

Hawaii Volcanic Still Water half liter.....	3.50
Fiji Still Water liter/half liter	6.95/4.95
Pellegrino Sparkling Water liter/half liter	7.00/5.00
Red Bull Energy Drink, regular or sugar-free.....	4.40
Regatta Ginger Beer or Schweppes Ginger Ale.....	5.25
Cranberry, Pineapple, Guava or Apple Juice.....	5.25
Orange Juice large/small.....	6.00/5.00
Strawberry Lemonade.....	5.25
Coke, Diet Coke, Sprite, Root Beer	4.75



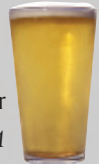
Salty Crew
San Diego, CA



Modelo Especial
Mexico City, Mexico



Weekend Vibes IPA
San Diego, CA



Scrimshaw Pilsner
Fort Bragg, CA



Allagash White Belgian Witbier
Portland, ME



Sierra Seasonal
Chico, CA



Sierra Nevada Pale Ale
Chico, CA



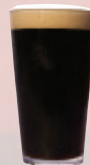
Foggy Day IPA
Fort Bragg, CA



Deschutes Fresh-Squeezed IPA
Bend, OR



Boont Amber Ale
Boonville, CA



New Belgium 1554 Black Ale
Fort Collins, CO



Old No. 38 Stout
Fort Bragg, CA



Crow's Nest Beach Market

On the dock right next door - check it out!
Wood-fired pizza, gourmet sandwiches and salads,
beverages, ice cream, and a unique selection of fine gifts.

Welcome to the Breakwater Bar & Grill

Crow's Nest

Fun Drinks!

The "Tsunami"

A swirl of Hangar I Vodka, Marie Brizard Watermelon-Infused Liqueur, and fruit juices in a souvenir pint glass!

Moscow Mule

Tito's Handmade Vodka, fresh lime juice and ginger beer

Apple-Tini

Absolut Vodka and apple schnapps in a sugared stem

Mango Margarita

Partida Tequila, mango puree, lime juice Cointreau, and sweet & sour

Harbor Breeze

A tall cool refresher with Absolut Citron, equal parts cranberry and grapefruit juice

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 and lemonade

Ivy Gimlet

Hangar I Vodka, lime juice, simple syrup and mint

Choco-Tini

360 Double Chocolate Vodka, Godiva & Kahlua in a cocoa-rimmed glass

Gin Cocktail

Hendrix Gin, lemon juice, honey syrup, Cardamom bitters

Pomerita

A luscious margarita 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

Passion Fruit Margarita

Herradura Tequila, Patrón Citronge, blend of sweet & sour juices, passion fruit puree

Skinny Rita

Milagro Tequila and fresh lime juice and a splash of Patrón Citronge

Tropical Illusion

Flor de Caña Rum, guava & 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 Caña 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 orange juice

The "Tsunami"

includes souvenir pint glass* 14.00

A wave of Hangar I Vodka, Marie Brizard Watermelon-Infused Liqueur, and fruit juices. Keep the Crow's Nest souvenir pint glass!

* Pint glass \$9 value. \$5 with purchase of Fun Drink or Draft Beer.

Join our email "Beach Club" @ crowsnest-santacruz.com