

Specials for Thursday, May 2nd

Executive Chef: Jeff Westbrook
Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

Today's Appetizers

Pizza Caprese

Fresh mozzarella, roma tomatoes, and basil on a hand stretched crust 17.50

Oysters on the Halfshell

"Buckley Bay"- Fanny Bay, BC
Half Dozen 15.95 Full Dozen 24.95



Soup of the Day

Curry Lentil with Spinach and Tomato
Cup 10.50 Bowl 12.95

Primavera Ravioli

Served with mushroom marsala sauce 18.95

Luncheon Specials

Crow's Nest Enchiladas

Fresh corn tortillas with tomato, onion, olives, mild green chiles, and cheese. Served with black beans and rice pilaf 12.50 Two 13.95



Bay Shrimp and Avocado Croissant

Bay shrimp and avocado with pesto aioli on our house-baked croissant. Served with caesar salad 19.95 or Half Croissant, as above, with a cup of soup and a choice of house salad, caesar or spinach salad 19.95



Aloha Burger

With grilled pineapple, sauteed Maui onion, and teriyaki glaze. Also available as a hamburger or cheese burger. Served with french fries 23.95

Garden Sandwich

Cucumber, tomato, onion and avocado on whole grain bread with havarti cheese and pesto aioli
Served with caesar salad 15.95

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with cilantro, wontons, and almonds 26.95

Prime Rib Sandwich

Served on Frenchese bread with sour cream, horseradish, and french fries on the side. 21.95

Today's Entree Specials

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

Norwegian Salmon

Chargrilled with an adobo rub and topped with lobster cream sauce. Served with roasted garlic mashed potatoes 28.95



Canadian Ling Cod

Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 26.95



Featured Luncheon Entree

California Sea Bass

Sauteed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 26.95



Hawaiian Ono

Grilled with macadamia nut crust and topped with mango salsa and a coconut key lime sauce. Served with jasmine rice 26.95



House-Made Dessert Specials

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

Passion Fruit Cheesecake

Fresh passion fruit folded into a rich New York style cheesecake 12.50

Strawberry Ice Cream Cake

Home-made vanilla ice cream topped with chocolate 12.50

Wine Specials

Intercept Pinot Noir

A local wine showing delicate tanins and a long juicy finish of strawberry and nutmeg
Glass 12.00 Bottle 47.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and green apple with subtle citrus finish
Glass 11.00 Bottle 43.00

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

G denotes house specialty

Crow's NEST



G denotes sustainable seafood choice



Visit our Beach Market next door: Wood-fired pizza, gourmet sandwiches and salads, beverages, soft-serve ice cream and fine gifts.
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.