

## SOUPS & APPETIZERS

- Our Own New England Clam Chowder - 5.5    Seafood Bisque - with a sherry topper 6.5  
Jumbo Lump Crab Cake – House made 'Old Bay' mustard crème fraîche 12.5  
Sesame Seared Ahi Tuna - Asian cucumber salad & wasabi 12.5  
Escargot - Sizzling French snails in garlic butter 8.5  
Crispy Fried Calamari - Buttermilk tossed and served with marinara 9.5  
Oysters Rockefeller - Gulf selects, baked with spinach, onion & bacon topped with hollandaise 9  
Steamed Mussels - Served in garlic cream broth, fresh rolls 13  
Oysters or Clams Casino - Baked and topped with pimentos, peppers and bacon 8.5

## CHARCUTERIE & FROMAGE

### CHEESES

- Manchego - firm, sheep's milk, Spain  
Bucherondin de Chevre - lightly aged, Goat milk, France  
Fresh Mozzarella - mild/creamy cows milk, domestic  
Pt. Reyes Blue - assertive, cow's milk, California  
Fontina - semi-soft, cows milk, Italy  
Irish Vintage Cheddar - firm, sharp, Ireland

### MEATS

- Prosciutto de Parma - salty cured ham, Italy  
Sopressata - dry-cured salami, Italy  
Capicola - red wine brined, dry cured salami, Italy  
Chorizo - aged, spicy sausage, Spain  
Duck liver mousse - creamy, decadent, house-made  
Country-style pate - pork/duck liver terrine with bacon and pistachios, house-made  
*Create your own assortment from the above offerings    One item 6 Two 9 Three 12 Four 14*

## LUNCHEON SALADS

- "Caesar" Salad - Crisp romaine hearts, Crow's Nest's own Caesar dressing, Parmesan crisp 5.5  
topped with: sautéed wild Florida shrimp 12.5    crispy calamari 13    blackened chicken 10.5  
Garden Salad - Green leaf, radicchio, romaine & iceberg, sunflower seeds 4.5  
Fajita Seared Tenderloin Tips Salad - Served with mixed greens, feta cheese,  
grape tomatoes & roasted almonds with Italian vinaigrette 14.5  
Butter Bibb Lettuce & Goat Cheese Salad - Almonds, strawberries & Champagne poppy vinaigrette 10  
Red & Yellow Tomato & Fresh Mozzarella - with basil gremolata & basil chive vinaigrette 8

**"Nester" Shrimp & Crabmeat Salad** - Alaskan Snow crab & wild Florida shrimp in seasoned mayonnaise  
nested in a potato basket, spring mix, tomato, cucumber, egg, honey Dijon ranch dressing 15

**Panko Crusted Breast of Chicken Salad** - Fresh strawberries, goat cheese, toasted almonds  
and mesclun mix served with Champagne poppy vinaigrette 12

**Apple Walnut & Manchego** - with arugula tossed in lemon & extra virgin olive oil 9.5  
*Housemade dressings available*

\*Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk of contracting a foodborne illness especially if you have certain medical conditions. Section 3-603.11, 2001 FDA Food code

## FROM THE SEAFOOD & RAW BAR

- \* Raw Oysters - Gulf of Mexico Selects ½ dozen 7.5 dozen 13  
with horseradish, house made cocktail sauce
- \* "Pure Fresh" Blue Points (LI NY) ½ dozen 16  
served with traditional house mignonette sauce
- \* Middleneck Clams - ½ dozen steamed or raw 7
- \* Raw Bar Combo - 3 raw clams, 3 raw Gulf oysters, 3 wild Florida shrimp 12
- Shrimp Cocktail - Large wild Florida shrimp, house made cocktail sauce 9
- Smoked Salmon Plate - New England smoked salmon, capers, hard boiled egg, red onion,  
garlic cream cheese, toasted pita triangles 13

*Daily Market Selections of Shellfish also available on our Lunch Specials Menu*

## LUNCHEON ENTREES\*

- Buttermilk Fried Shrimp - Lightly breaded, large wild Florida shrimp, stone ground cheese grits 13
  - Shrimp Scampi Florentine- Sautéed shrimp, spinach, tomatoes, garlic over farfalle with Parmesan 12
  - Georges Bank Sea Scallops - Buttermilk tossed with seasoned coating  
fresh to order & lightly fried, house rice 15.5
  - Bruschetta Parmesan Breast of Chicken - served open faced on a pesto baguette, 'Brew City' fries 11.5
  - Seafood Pot Pie – Fresh fish, Florida shrimp & sea scallops with peas, onions,  
parsley & potatoes in a béchamel sauce, topped with puff pastry 13
  - Scallops "Venice" - Georges Bank sea scallops broiled in garlic herb butter, house rice 16
  - Seafood Platter - Wild Florida shrimp, Atlantic sole & sea scallops lightly breaded & fried, house rice 15.5
  - Jumbo Lump Crab Cake - House made, 'Old Bay' mustard crème fraîche, stone ground cheese grits 15
  - Pan seared Tenderloin Tips – served with 'Gunthers Sauce', matchstick vegetables  
and buttermilk chive mashed potatoes 16
  - Mediterranean Pasta - Farfalle with tomatoes, olives, artichoke hearts, basil and feta cheese 11
- \*any Luncheon entrée, add coleslaw 2 house salad 3 Caesar salad 4

## BURGERS & SANDWICHES

served with 'Brew City' fries & kosher dill

- Crow's Nest 'Burger' - Seasoned, 6 oz. ground C.A.B., home-style roll 8.5  
bacon, mushrooms or cheese .75
- BBB Burger- ½ pound Certified Angus Beef © blended with apple wood smoked Bacon,  
Boursin cheese, on a toasted Multi grain roll 12
- Italian Grilled Cheese—Mozzarella, sopressata, pesto, tomatoes, arugula on sourdough 9
- Classic Reuben - Brisket of Corned beef, Swiss cheese, sauerkraut,  
Thousand Island, grilled on pumpernickel 11.5 Rachel (breast of turkey) 10.5
- 'Traditional' Club - Turkey, bacon, lettuce, tomato, mayo 10
- "Famous" Fish Sandwich - Hand breaded natural Atlantic filet of sole, home-style roll 10.5
- Florida Grouper Sandwich - Always fresh Gulf red grouper, blackened, grilled or fried market price
- Blackened Chicken Caesar Salad Wrap - Caesar salad in a chili tortilla with cheddar 10

## RAW BAR\* & CHILLED

- \*Gulf Oysters \* 7.5 ½ dz 13 dz G  
\*Specialty Oysters: Depurated Blue Point (NY)  
Salutation Cove (PEI) Strech Creek (WA)  
Wellfleet (MA) ½ dz 15 G  
\*Middleneck Clams ½ dz 7 G  
Wild Gulf Shrimp Cocktail 9 G  
Smoked Salmon Plate 13 G  
\*Iced 'Raw Bar' Combo 13 G  
\*Seafood Tower - 1 dozen each of clams, oysters,  
shrimp, and ½ lb. king crab claws  
...65 ...½ tower 35 G

# THE CROW'S NEST

## DINNER MENU

### SAMPLE

SPECIALS CHANGE DAILY

## SUMMER EVENTS!

**TUESDAYS – CELLAR WINE NIGHT**  
25% off our entire iPad wine list, over 1200 wines!

### WEDNESDAYS – CHEF MIKE'S TASTING MENU

Chef Mike will prepare a unique 5-course  
composed tasting menu every Wednesday; \$35

**THURSDAYS – FLIGHT NIGHT**  
A different beer, wine and spirits tasting flight every  
week!

## SOUPS AND SALADS

- Garden Salad 5 ...with entree 3 G  
'Caesar' Salad 6 ...with entree 4 G  
Soup du jour 5 ...with entree 3  
New England Clam Chowder 5.5 ...with entree 3.5  
Seafood Bisque 6.5 ...with entree 4.5  
Red & Yellow Tomato & Mozzarella - with gremolata 8 G  
Nester Shrimp & Crabmeat Salad - with mixed greens  
and honey Dijon ranch dressing 16 G  
Butter Bibb Lettuce & Grilled Watermelon Salad - feta  
cheese, smoked almonds & basil chive vinaigrette 10.5 G

## APPETIZERS

- Clams or Oysters Casino 8.5  
Escargot - French snails in sizzling garlic butter 8.5 G  
Sesame Seared Ahi Tuna - Asian cucumber  
salad & wasabi 12.5 G  
Oysters Rockefeller - spinach, bacon & onion,  
hollandaise 9 G  
Crispy Fried Calamari - with marinara sauce 9.5  
Steamed Mussels - served in garlic cream broth,  
fresh baked rolls 13 G  
Jumbo Lump Crab Cake - with 'Old Bay'  
mustard crème fraîche 12.5

## CHARCUTERIE ET FROMAGE

### CHEESES

- Manchego - firm, sheep's milk, Spain  
Bucherondin de Chevre - lightly aged, Goat milk, France  
St Andre Brie - sweet, creamy cows milk, France  
Pt. Reyes Blue - assertive, cow's milk, California  
Smoked Gouda - semi-soft, velvety, cows milk, Holland  
Grafton 2yr Cheddar - firm, sharp, cow's milk, Vermont

### MEATS

- Prosciutto de Parma - salty cured ham, Italy  
Sopressata - dry-cured salami, Italy  
Merguez Sausage - spicy lamb sausage, Spain  
Chorizo - aged, spicy sausage, Spain  
Duck liver mousse - creamy, decadent, house-made  
Country-style pâté - house-made pork/duck liver terrine with  
bacon and pistachios

Create your own assortment from the above offerings  
One item 6 Two 9 Three 12 Four 14 G

## TRADITIONAL FAVORITES

### BUTTERMILK BREADED & DEEP FRIED

- Georges Bank Sea Scallops - house rice 21  
© Wild Florida Gulf Shrimp - Idaho baked potato 19  
Crow's Nest Seafood Platter - scallops, shrimp, & Florida  
grouper, house rice 26  
© Gulf Select Oysters - house rice 17  
\*The Crow's Nest uses trans fat-free Canola oil for frying

## A LA CARTE VEGETABLES

### BIG ENOUGH TO SHARE

- Asparagus with Hollandaise 6 G  
Steamed Broccoli with Garlic Butter 5 G  
Sautéed Matchstick Vegetables 4 G  
Sautéed Okra, corn & tomatoes 6 G

- © "Six before 6:00" - \$15 including soup or salad until 6 P.M.  
G Items that are or may be modified to be gluten-free. Please  
communicate dietary needs to your server.

## FRESH CATCH AND CHEF'S SPECIALS

- Walnut Crusted Florida Gulf Red Grouper - topped with a beet-fennel  
tapenade & ginger aioli, house rice 27  
Char-grilled Bone-in Pork Chop - topped with pimento cheese,  
bacon & scallions over cheesy stone ground grits 20  
© Broiled Atlantic Salmon - with sauce Béarnaise and  
house rice 19.5 ...petite 16.5  
Alaskan King Crab - 1lb. steamed, with drawn butter,  
Idaho baked potato 42  
Pan Seared Alaskan Sockeye Salmon - topped with fresh herb-mustard  
butter with buttermilk chive mashed potatoes 26  
Cajun Grilled Mahimahi - topped with black bean and corn salsa and  
chipotle aioli over cheesy stone-ground grits 22

## SEAFOOD ENTREES

- Georges Banks Sea Scallops Venice - broiled in garlic herb butter,  
topped with seasoned breadcrumbs, house rice ...23 petite ...20  
Crow's Nest Bouillabaisse - lobster, shrimp, mussels, clams & scallops,  
in a spicy saffron broth over linguine, baguette 27 G

- Grouper 'Key Largo' - pan-seared grouper topped with lobster, shrimp,  
scallops, mushrooms and hollandaise, with house rice 29 G

- © Florida Shrimp Scampi - garlic butter, breadcrumbs, house rice 19 G  
Roasted Bahamian Lobster Tail - Idaho baked potato 33 G  
Shrimp & Grits - Gulf shrimp with garlic, peppers and onions in a Creole  
pan sauce over cheesy stone-ground grits with bacon and scallions 22 G  
Seafood Pot Pie - fresh fin fish, sea scallops, & shrimp, with peas, onions,  
parsley & potatoes in a béchamel sauce, puff pastry 19  
Jumbo Lump Crab Cakes - 'Old Bay' mustard crème fraîche,  
house rice 26  
Walnut Crusted Filet of Salmon - house rice with a teriyaki glaze,  
topped with ginger aioli 22.5

## MEAT, FOWL, & OTHER

- © Roasted ½ Chicken - served with buttermilk chive mashed potatoes,  
green beans & natural chicken jus 18 G

- Gunther Gebel-Williams Filet Mignon - with Gunther's own sauce  
Idaho baked potato petite (two 3 oz.) ...20 small ...27 large ...34 G

- Roasted Portobello Mushroom - layered with cheesy grits, sautéed spinach,  
grape tomatoes, charred red onion & roasted red pepper coulis 15 G  
Tenderloin Filet of Beef & Shrimp - four Gulf shrimp, scampi or fried,  
buttermilk chive mashed potatoes 34 G  
Surf & Turf - Bahamian Lobster tail, 7 oz. tenderloin filet,  
Idaho baked potato 45 G  
Escalope of Veal Oscar - topped with asparagus, jumbo lump crab and  
sauce Béarnaise with buttermilk chive mashed potatoes 25  
© BBB Burger - ½ lb Certified Angus Beef, Bacon infused,  
Boursin cheese 13.5 G  
Grilled 14 oz. Ribeye - topped with Gorgonzola butter,  
buttermilk chive mashed potatoes 31 G  
Seared & Seasoned Sirloin Steak - with Béarnaise,  
Idaho baked potato 18 G