

Savor Samples



CROW'S NEST MARINA RESTAURANT

LUNCH MENU

FIRST COURSE (CHOICE OF):

Shrimp Cocktail - Chilled. Served with cocktail sauce

Fried Zucchini - Served with marinara sauce

Petite Tomato & Mozzarella Salad - Red tomatoes, fresh basil, and balsamic

SECOND COURSE (CHOICE OF):

Blackened Mahi Mahi Bowl - Basmati rice, roasted corn, mango salsa, black beans, cherry tomatoes, and papaya thai chili sauce

Fried Coconut Crusted Haddock - Topped with mango purée and caribbean remoulade. Served with basmati rice and green beans

Meatloaf Marsala - Crow's Nest meatloaf topped with mushroom marsala sauce. Served with mashed potatoes and green beans

THIRD COURSE (CHOICE OF):

Brownie a la Mode

Key Lime Pie

Chocolate Mousse



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CROW'S NEST MARINA RESTAURANT

DINNER MENU

FIRST COURSE (CHOICE OF):

Shrimp Cocktail - Chilled. Served with cocktail sauce

Fried Zucchini - Served with marinara sauce

Petite Tomato & Mozzarella Salad - Red tomatoes, fresh basil, and balsamic

SECOND COURSE (CHOICE OF):

Claw Crab Cake Dinner - Served with a side of caribbean remoulade, basmati rice, and roasted vegetables

Blackened Mahi - Topped with a pineapple salsa and a coconut guava cream sauce. Served with basmati rice and green beans

Pecan Crusted Trout - With brown butter sauce. Served with basmati rice and roasted vegetables

THIRD COURSE (CHOICE OF):

Brownie a la Mode

Key Lime Pie

Chocolate Mousse

