

Specials for Monday, March 12th

Executive Chef: Jeff Westbrook
Executive Sous Chef: Michael Ordinario

Sous Chefs: Antonio Arreola and
Alejandro Zambrano

Today's Appetizers

Pizza Caprese

Fresh mozzarella, roma tomatoes,
and basil on a hand stretched crust 8.95



Crab Cocktail

Dungeness crab with cocktail
sauce, lemon, and avocado 12.95

Crow's Nest Enchiladas

Fresh corn tortillas with tomato, onion,
olives, mild green chiles, and cheese. Served with
black beans and rice pilaf 9.50 Two 10.95

Bay Shrimp and Avocado Croissant

Bay shrimp and avocado with pesto aioli on our
house baked croissant. Served with a caesar salad 13.95
or Half Croissant, as above, with a cup or soup and
a choice of house salad, caesar or spinach salad 13.95

Aloha Burger

With grilled pineapple, sauteed Maui onion,
and teriyaki glaze. Available as a hamburger
or cheeseburger. Served with french fries 13.50

Soup of the Day

Beef Minestrone
Cup 5.25 Bowl 7.25

Sweet Potato and Pecan Ravioli

with mushroom and marsala sauce 10.95

Luncheon Specials

Garden Sandwich

Cucumber, tomato, onion, and avocado on whole
grain bread with havarti cheese and pesto aioli.
Served with caesar salad 9.95

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a
tangy sesame dressing with wontons,
cilantro, and almonds 18.95

Blackened Chicken Sandwich

Served on Frenchese bread with jack cheese and
avocado with french fries on the side. 13.95

Today's Entree Specials

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

Pacific Swordfish

Sauteed with wild mushrooms and
asparagus in a chardonnay cream.
Served over grilled polenta 18.95

Canadian Ling Cod

Blackened and topped with a lemon saffron
aioli. Served over sauteed spinach and
roasted garlic mashed potatoes 18.95

Featured Luncheon Entree

Petrale Sole

Grilled and topped with bay shrimp
and a lemon herb beurre blanc.
Served with rice pilaf 18.95

Norwegian Salmon

Chargrilled and topped with porcini butter
and pecorino cheese. Served with roasted
garlic mashed potatoes 19.95

House-Made Dessert Specials

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

Chocolate Chip Cheesecake

Chocolate chips folded into a creamy
traditional cheesecake 8.95

Gingerbread Pudding

Served warm with vanilla bean ice cream 7.50

Wine Specials

Lincourt Chardonnay

Lush tropical fruit notes with hints
of green apple.
Glass 8.50 Bottle 33.00

Juliette Rosé

White peach with citrus on
the palate with silky finish
Glass 8.25 Bottle 32.00

denotes house specialty

*denotes sustainable
seafood choice*

Crow's NEST



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.