


Appetizers

Dungeness Crab Cakes
With lemon saffron aioli 9.95

Ahi Ruby Rare
Sashimi tuna, seared rare in cajun spices with wasabi and soy 9.95

 **Smoked Salmon**
Fresh Pacific Salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise 9.95

Prawn Cocktail
Five prawns prepared in aromatic spices and served with cocktail sauce 7.95

Tomato Basil Crostini
Sliced roma tomatoes in garlic-balsamic vinaigrette, with mozzarella, chopped fresh basil and sliced sourdough 7.95

Chilled Shrimp-Stuffed Artichoke
Bay shrimp with vinaigrette, in a chilled artichoke 6.95
Also available simply steamed with mayonnaise

 **Calamari**
Lightly fried in our parmesan herb breading 9.95

Crab & Artichoke Dip
Blue Crab, artichoke hearts, onions, spinach and sweet red peppers in Bechamel sauce with parmesan. Sliced sourdough 8.95

Soups & Salads

Individual Salad Bar
Return as often as you like. Price per person 10.50 or 5.95 with entree. 11.50 with cup of chowder or today's soup

Spinach Salad
In sweet honey-mustard dressing with crumbled bacon and egg
Full 10.50 Half 5.95 or 4.95 with entree

Soup or Dinner Green Salad
Choice of clam chowder, soup of the day, or house salad with a sprinkle of Bay Shrimp 5.95 or 4.95 with entree

Crow's Nest Caesar Salad
Hearty Romaine lettuce tossed in our own caesar dressing
Full 10.50 Half 5.95 or 4.95 with entree


Specialty Salads

Specialty Caesar Salads
Our caesar topped with your choice of the following: 15.50

- Grilled chicken and red bell pepper
- Our famous smoked salmon
- Chilled poached prawns or
- Fried calamari


Also available topped with Ahi Brochette 16.50


Shrimp, Crab, or Combination Louie
Chilled seafood, tomato, carrots and egg with Sauce Baxter 16.50

 **Sesame Ahi Salad**
Sashimi tuna seared rare with ginger sesame dressing, rice noodles, vegetables and mixed greens 15.50

Crow's Nest Favorites

Served with fresh vegetable garnish

 **Seafood Fettucine**
Clams, fresh fish, prawns and sea scallops sauteed with fresh vegetables and semolina pasta in a sour cream alfredo sauce 18.50
Pair with a glass of Iron Horse Chardonnay 8.75

 **Angus New York Steak**
Corn-fed and specially aged, chargrilled with pink peppercorns, and served with a sherry dijon sauce and baked potato 26.50
Also available plain, chargrilled.
Pair with a glass of Jacob's Creek Shiraz 6.50

Prawns with Spinach Ravioli
Prawns sauteed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 18.95
Pair with a glass of Hess Select Chardonnay 7.50

 **Herb-Crusted Filet Mignon**
Corn-fed and specially aged, chargrilled with mustard seed, thyme and cumin. Served with gorgonzola-chive butter and roasted garlic mashed potatoes 25.95 House cut 28.50
Also available chargrilled with maitre d' butter.
Pair with a glass of Ravenswood Merlot 8.75

Vegetable Stir Fry
Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 15.50
Pair with a glass of J. Lohr Chardonnay 6.25


Prime Grade Top Sirloin
Specially aged, seasoned and chargrilled. Served with chef's steak sauce, crispy onions and baked potato 17.50 House cut 19.50
Also available plain, chargrilled.
Pair with a glass of Beringer "Knight's Valley" Cabernet Sauvignon 9.75

Tempura Prawns
Our crispy signature prawns served with jasmine rice 18.50
Pair with a glass of Dry Creek Fume Blanc 6.50
Tempura Prawns & Prime Top Sirloin 22.50

Broiled Australian Lobster Tail
Sweet Australian lobster served with baked potato, lemon and drawn butter 36.95
Pair with a glass of Cuvaision Chardonnay 9.75
Lobster Tail & Prime Top Sirloin 41.95

 **Chargrilled Ahi Brochette**
With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 18.50
Also available on full caesar salad 16.50
Pair with a glass of Rancho Zabaco Zinfandel 6.25

Chargrilled Pacific Rim Chicken Breast
Marinated in soy, cilantro & garlic, served with jasmine rice 16.50
Pair with a glass of Liberty School Chardonnay 6.25


 **Nova Scotia Sea Scallops**
Seared with a rosemary-cumin crust and citrus glaze, and served over sauteed spinach with jasmine rice 18.50
Pair with a glass of Morgan Sauvignon Blanc 7.75

Smoked Tofu
With butternut squash puree, roasted asparagus and cabernet reduction 15.50
Pair with a glass of Silver Palm Cabernet Sauvignon 7.75

note: 18% gratuity, including gratuity tax, added on parties of 8 persons or more

To conserve, water served on request only • All major credit cards accepted; Sorry, checks not accepted

For the comfort of our guests, please no cell phone use at tables • Corkage Fee: \$15 per 750 ml. bottle • Split Order Fee: \$2.50

 denotes house specialty

Visit our website: crowsnest-santacruz.com

Crow's NEST

Join our email "Beach Club" online!