

Appetizers



Ahi Ruby Rare

Sashimi tuna, seared rare in cajun spices with wasabi and soy 8.95

Dungeness Crab Cakes

Served with lemon saffron aioli 9.95



Calamari

Lightly fried with a parmesan herb breading 9.95

Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 6.95
Also available simply steamed with mayonnaise

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

Smoked Salmon

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



Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.
Please ask your server. Priced daily

Soups & Salads

Visit Our Abundant Salad Bar

Create your own salad and return as often as you like 9.50 or 5.95 with entree. 10.50 with cup of chowder or today's soup

Soup or Luncheon 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

Spinach Salad

Sweet honey-mustard dressing with crumbled bacon and egg
Full 9.50 Half 5.95 or 4.95 with entree

Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own tasty caesar dressing
Full 9.50 Half 5.95 or 4.95 with entree

Specialty Salads

Specialty Caesar Salads

Our caesar topped with your choice of the following: 14.50

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

Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots and egg with Sauce Baxter 15.50

Sesame Ahi Salad

Sashimi tuna seared rare with tangy sesame dressing, rice noodles, and mixed greens 14.50

Prawn & Spinach Ravioli

Prawns sauteed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 14.95
Pair with a glass of Fontana Pinot Grigio 6.25

Crow's Nest Favorites

Served with fresh vegetable garnish

Chargrilled Ahi Brochette

With spicy szechwan sauce and tartar wasabi over Jasmine rice 15.50
Pair with a glass of Trinity Oaks Pinot Noir 7.50

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 11.95
Pair with a glass of J. Lohr Bay Mist Riesling 6.00

Black Angus Sirloin Steak

Corn-fed and specially aged, marinated in our smoky sauce, charbroiled to order and thinly sliced 13.95
Pair with Beringer "Knight's Valley" Cabernet Sauvignon 9.75

Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 14.50
Pair with a glass of Liberty School Chardonnay 6.25

Crab Catcher Sandwich

A delicious blend of crab, cheese and spices on sweet bread.
Choose one: • Open-faced, broiled and served hot, or
• Sandwich served cold w/ bowl of chowder 11.50
Pair with a glass of J. Lohr Chardonnay 6.25

Seafood Fettucine

Scallops, prawns, clams and fresh fish sauteed with vegetables and tossed with semolina pasta in a sour cream alfredo sauce 14.50
Pair with a glass of Jacob's Creek Reserve Chardonnay 6.00

Tempura Prawns

Our crispy signature prawns served with jasmine rice 14.95
Pair with a glass of Iron Horse Chardonnay 8.75

Smoked Tofu

With butternut squash puree, roasted asparagus and cabernet reduction 15.95
Pair with a glass of Avalon Cabernet Sauvignon 6.00

Marinated Chicken Breast Sandwich

Served on foccacia bread with provolone, balsamic and roma tomatoes. Served with french fries 10.50
Pair with a glass of Bargetto Pinot Grigio 6.75

Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sauteed spinach with jasmine rice 16.95
Pair with a glass of Morgan Sauvignon Blanc 7.75

Chargrilled Pacific Rim Chicken Breast

Marinated in soy, cilantro & garlic, served with Jasmine rice 11.95
Pair with a glass of Brancott Sauvignon Blanc 7.00

denotes house specialty

Visit our website: www.crowsnest-santacruz.com

Crow's Nest
v. 09-12

Join our email "Beach Club" online!

note: 18% gratuity, including gratuity tax, added for 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