

## 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



### Our Award-Winning Calamari

Lightly fried with a parmesan herb breading 10.95

### Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 6.95  
Also delicious simply steamed, served 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. regular 9.95  
captain 13.95



### Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.

## Soups & Salads

### Visit Our Abundant Salad Bar

Create your own salad and return as often as you like 9.95  
or 5.95 with entree. 10.95 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 9.95 Half 5.95 or 4.95 with entree

### Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own tasty caesar dressing  
Full 9.95 Half 5.95 or 4.95 with entree

## Specialty Salads

### Specialty Caesar Salads

Our caesar topped with your choice of the following: 14.95

- 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 16.95

### Sesame Ahi Salad

Sashimi tuna seared rare with tangy sesame dressing,  
rice noodles, and mixed greens 14.95



## Crow's Nest Favorites

Served with fresh vegetable garnish

### 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

**Chargrilled Ahi Brochette**  
With spicy szechwan sauce and tartar wasabi over Jasmine rice 15.95  
Pair with a glass of Trinity Oaks Pinot Noir 6.75

### 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  
and thinly sliced. Served with roasted garlic mashed potatoes 13.95  
Pair with Beringer "Knight's Valley" Cabernet Sauvignon 9.75

### Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 14.95  
Pair with a glass of J. Lohr Chardonnay 6.25

**Grilled Sand Dabs**  
Grilled with a parmesan crust and topped with lemon herb  
beurre blanc. Served with roasted garlic mashed potatoes 14.95  
Pair with a split of Crow's Nest Champagne 6.00

### Seafood Fettucine

Scallops, prawns, clams and fresh fish sauteed with vegetables  
and tossed with semolina pasta in a tomato vodka cream 14.95  
Pair with a glass of Jacob's Creek Reserve Chardonnay 6.00

**Tempura Prawns**  
Our crispy signature prawns served with rice pilaf 14.95  
Pair with a glass of Hess Select Chardonnay 7.50

### Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato 13.95  
Pair with a glass of Brancott Sauvignon Blanc 7.00

### Marinated Chicken Breast Sandwich

Served on foccacia bread with provolone, balsamic and  
roma tomatoes. Served with french fries 10.95  
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 DeLoach Pinot Noir 7.50



denotes house specialty

Visit our website: [www.crowsnest-santacruz.com](http://www.crowsnest-santacruz.com)

**Crow's Nest**  
v. 11-10

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