

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 9.95



Smoked Salmon

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


Tomato Basil Crostini

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



Calamari

Lightly fried in our parmesan herb breading 9.95

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

Prawn Cocktail

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

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

Soups & Salads

Visit Our Abundant Salad Bar

Create your own salad and return as often as you like 10.50 or 5.95 with entree. 11.50 with cup of chowder or today's soup

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

Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg
Full 10.50 Half 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 simply chargrilled.


Pair with a glass of Jacob's Creek Shiraz 6.75

Prawns with Spinach Ravioli

Prawns sauteed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 18.95

Pair with a glass of Chateau Souverain Chardonnay 8.00

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 simply 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 Salmon Creek Chardonnay 5.75

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 simply chargrilled.

Pair with a glass of Beringer Cabernet Sauvignon 8.75

Tempura Prawns

Our crispy signature prawns served with rice pilaf 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 Estancia 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

Portabella Mushroom Penne

With sun-dried tomatoes and toasted pine nuts 15.50

Pair with a glass of Bargetto Pinot Grigio 7.50

note: 18% gratuity 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: \$10 per 750 ml. bottle • Split Order Fee: \$2.50



denotes house specialty

Visit our website: crow-nest-santacruz.com

Crow's NEST

Join our email "Beach Club" online!