

## 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

## Crow's Nest Favorites

Served with fresh vegetable garnish

### Portabella Mushroom Pasta

Grilled with sun-dried tomatoes and toasted pine nuts 11.95  
Pair with a glass of Dry Creek Fume Blanc 6.50

### 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 6.50

### Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 14.50  
Pair with a glass of Estancia Chardonnay 6.50

### 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 J. Lohr Bay Mist Riesling 5.75



### 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 6.00

### 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 Ahi Brochette**  
With spicy szechwan sauce and tartar wasabi over Jasmine rice 15.50  
Pair with a glass of Echelon Pinot Noir 7.50

**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 8.75

**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 Salmon Creek Chardonnay 5.75

**Tempura Prawns**  
Our crispy signature prawns served with rice pilaf 14.95  
Pair with a glass of Iron Horse Chardonnay 8.75

**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 7.50

**Chargrilled Pacific Rim Chicken Breast**  
Marinated in soy, cilantro & garlic, served with Jasmine rice 11.95  
Pair with a glass of Patianna Sauvignon Blanc 7.75



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

**Crow's Nest**  
v. 08-06

Join our email "Beach Club" online!

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