

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 25.25



Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours over an alder wood fire. Served with wasabi-mayonnaise. regular 22.45 captain 26.45

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic. Served with garlic bread 26.50

Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille and balsamic glaze 20.25



Ahi Poke *

Wonton, soy, wakame, avocado and sriracha aioli 24.50

Ahi Ruby Rare *

Sashimi tuna, seared rare in cajun spices with wasabi, ginger and soy 23.50



Prawn Martini

White shrimp topped with our cocktail sauce. Served with lemon and avocado 18.95



Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 23.95



Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 18.25
Also delicious simply steamed, served with mayonnaise.



Crab & Artichoke Dip

Blue crab, artichoke hearts, onions, spinach and red peppers in Bechamel sauce with parmesan. Sliced sourdough 21.95



Soups & Salads

Individual Salad Bar

Create your own masterpiece - return as often as you like. Price per person 20.25 or 12.00 with entree.

With a cup of chowder or today's soup, 25.25

With a bowl of chowder or today's soup, 27.25

Dinner Green Salad

House salad with a sprinkle of bay shrimp 12.95 or 8.95 with entree

Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg

Large 21.45 Small 12.95 or 8.95 with entree



Crow's Nest Caesar Salad

Hearty Romaine lettuce tossed in our own caesar dressing Large 21.45 Small 12.95 or 8.95 with entree



Clam Chowder or Today's Soup

Cup 10.50 or 8.95 with entree Bowl 12.95 or 10.95 with entree

Specialty Salads

Specialty Caesar Salads

Hearty Romaine lettuce tossed in our own caesar dressing Large 21.45 Small 12.95

With choice of following:

- Grilled chicken and red bell pepper 8.50
- Our famous smoked salmon 12.50
- Chilled poached prawns 12.50
- Fried calamari 8.50
- Ahi Brochette * 14.50



For more protein options, Ask your server about our combo menu.

Blackened Chicken Salad

Blackened chicken breast with avocado, Danish bleu cheese, bacon, tomato, cucumber, mixed greens and raspberry vinaigrette 28.95



Prawn and Havarti Salad

Sauteed prawns served over mixed greens with strawberry, avocado, hazelnuts and havarti cheese in a sherry vinaigrette 30.50

Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied pecans and gorgonzola cheese, with zinfandel vinaigrette. Large 25.50 Small 15.50

With choice of following:

- Marinated skirt steak 14.50
- Grilled chicken 8.50
- Chilled poached prawns 12.50
- Ahi Brochette * 14.50



For more protein options, Ask your server about our combo menu.

Sesame Ahi Salad *

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens 30.95



Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and hard-cooked egg with Sauce Baxter 35.50

20% gratuity, plus sales tax on gratuity, added for parties of 8 persons or more • Maximum 5 checks per party
Water and bread served on request only • Sorry, personal checks and Visa/Amex retail gift cards not accepted
For the comfort of our guests, please no cell phone use at tables • Corkage Fee: \$30 per 750 ml. bottle • Split Order Fee: \$4.95
Minimum purchase \$11.95 per person • Not responsible for lost items • Thank You!

4.85% surcharge, plus required sales tax, is applied to each bill to better compensate labor and an excessive increase in all costs. Thank you for your support of a local Santa Cruz business!

Check out our entertainment online!

Crow's NEST

crowsnest-santacruz.com

From the Sea

Served with fresh vegetable garnish

Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 35.95

Pair with Kendall Jackson Chardonnay

Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 35.50

Pair with Hess Shirttail Monterey Chardonnay

Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 37.95

Pair with Morgan Sauvignon Blanc

Fish and Chips

Hawaiian Mahi Mahi, panko crusted and fried, served with coleslaw, tartar, cocktail sauce and lemon.

Regular 24.50 Captain 28.95

Pair with a pint of Scrimshaw Pilsner

Grilled Sand Dabs

Grilled with a parmesan crust and topped with lemon herb beurre blanc. Served with roasted garlic mashed potatoes 36.95

Pair with split of Crow's Nest Sparkling Wine

Broiled Lobster Tail

Sweet lobster served with baked potato, lemon and drawn butter.

Caribbean Tail 49.95 Australian Tail 70.95

Pair with Storrs Chardonnay

Ask your Server about our combo menu!

Seafood Risotto

Shrimp, scallops, clams and fish in arborio rice with asparagus, roasted tomato and truffled pecorino cheese 37.95

Pair with Alfaro Family Chardonnay

Chargrilled Ahi Brochette *

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 34.25

Pair with Talbot Pinot Noir

Tempura Prawns

Our crispy signature prawns served with rice pilaf 33.25

Pair with split of Korbel Sparkling Wine

Grill Specialties

Served with fresh vegetable garnish

Mocha-Rubbed Filet Mignon *

Corn-fed, specially aged, chargrilled with porcini butter.

Served with roasted garlic mashed potatoes 51.95

House cut 56.95

Pair with Avalon Cabernet Sauvignon

Pork Porterhouse *

Apple cider-brined and chargrilled with brown sugar, dijon rosemary glaze. Served with roasted garlic mashed potatoes 35.95

Pair with Alfaro Family Chardonnay

New Zealand Rack of Lamb *

Chargrilled with Herbs de Provence, and served with pinot noir reduction and roasted garlic mashed potatoes 44.50

Pair with Meomi Pinot Noir

Angus New York Steak *

Corn-fed, specially aged, and chargrilled with pink peppercorns. Served with sherry dijon sauce and scalloped potatoes 52.95

Also delicious simply chargrilled.

Pair with Kenwood "Jack London" Cabernet Sauvignon

Prime Grade Top Sirloin *

Specially aged, seasoned and chargrilled. Served with chef's steak sauce, crispy onions and baked potato 38.95

House cut 42.95

Also delicious simply chargrilled.

Pair with Daou Cabernet Sauvignon

Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 29.95

Pair with Brancott Sauvignon Blanc

Favorites

Salmon Burger

Pacific Rim marinade, sweet chili mustard and Asian slaw on a toasted francese bun. Served with french fries 29.95

Pair with Morgan Sauvignon Blanc

Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 26.25

Add Chicken 8.50 or Skirt Steak 14.50

Pair with Bargetto Pinot Grigio

Ahi Sandwich *

Seared rare on a francese bun with honey hoisin glaze, wasabi aioli and Asian slaw. Served with house, caesar or spinach salad, or soup 29.95

Pair with Kendall Jackson Chardonnay

Fish Tacos

Chile-rubbed mahi mahi, chargrilled on corn tortillas with salsa verde, cabbage, carrot, radish and pico de gallo.

Served with mango salsa and macadamia nut rice 32.25

Pair with Alfaro Family Chardonnay

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 29.95

Pair with Cavit Pinot Grigio

Ribeye Burger *

Grass-fed beef with bacon-onion jam, arugula, havarti cheese and horseradish cream.

Served with french fries 29.95

Also available as veggie burger 22.25

Pair with Deloach Pinot Noir



denotes house specialty

* served raw or undercooked

can be prepared gluten-free with minor modifications. Specify to your server

Crow's Nest