

Appetizers

Dungeness Crab Cakes

With lemon saffron aioli 24.95

Our Award-Winning Calamari

Lightly fried in our parmesan herb breading 22.95

Steamed Clams

With shallots, basil, white wine, butter, lemon and garlic.
Served with garlic bread 26.25

Roasted Vegetable Flatbread

Black truffle alfredo sauce, vegetable ratatouille
and balsamic glaze 19.75

Ahi Poke *

Wonton, soy, wakame, avocado and sriracha aioli 24.25

Prawn Martini

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

Today's Special Pizza

Fresh seasonal ingredients on our hand-stretched crust.
Please ask your server 17.50

Smoked Salmon

Fresh Pacific salmon, marinated and hot-smoked for hours
over an alder wood fire. Served with wasabi-mayonnaise.
regular 21.95 captain 25.95

Ahi Ruby Rare *

Sashimi tuna, seared rare in cajun spices
with wasabi, ginger and soy 23.25

Chilled Shrimp-Stuffed Artichoke

Bay shrimp with vinaigrette, in a chilled artichoke 17.75
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 21.25

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

Luncheon Green Salad

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

Crow's Nest Caesar Salad

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

Spinach Salad

In sweet honey-mustard dressing with crumbled bacon and egg
Large 21.45 Regular 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 Regular 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 protien 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 28.95

Blackened Chicken Salad

Blackened chicken breast with avocado, Danish
bleu cheese, bacon, tomato, cucumber, mixed greens
and raspberry vinaigrette 27.95

Pear and Gorgonzola Salads

Mixed greens topped with roasted D'Anjou pears, candied
pecans and gorgonzola cheese, with zinfandel vinaigrette.
Large 24.95 Regular 14.95

With choice of following

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

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

Prawn and Havarti Salad

Sauteed prawns served over mixed greens
with strawberry, avocado, hazelnuts and havarti cheese
in a sherry vinaigrette 31.00

Shrimp, Crab, or Combination Louie

Chilled seafood, tomato, carrots, olives, pepperoncini, and
hard-cooked egg with Sauce Baxter 35.25

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 • 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 \$10.95 per person • Not responsible for lost items • Thank You!

Check out our entertainment online!

Crow's Nest

crowsnest-santacruz.com

From the Sea

Served with fresh vegetable garnish

Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan 31.25

Pair with J. Lohr Chardonnay

Prawns with Spinach Ravioli

Prawns sautéed scampi-style with artichoke hearts, mushrooms and tomatoes, tossed with ravioli 31.25

Pair with Cavit Pinot Grigio

Nova Scotia Sea Scallops

Seared with a rosemary-cumin crust and citrus glaze, and served over sautéed spinach with jasmine rice 34.50

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 32.95

Pair with a split of Korbel Sparkling Wine

Seafood Fettucine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream 31.25

Pair with Rodney Strong "Chalk Hill" Chardonnay

Chargrilled Ahi Brochette *

With vegetables, spicy szechwan sauce and tartar wasabi over jasmine rice 32.50

Pair with Deloach Pinot Noir

Tempura Prawns

Our crispy signature prawns served with rice pilaf 31.25

Pair with Kendall Jackson Chardonnay

Grill Specialties

Served with fresh vegetable garnish

Black Angus Sirloin *

Corn-fed, specially-aged, marinated in our smoky sauce, charbroiled and sliced. Served with roasted garlic mashed potatoes 31.50

Pair with Kenwood "Jack London" Cabernet

Lamb Burger *

Herbs de Provence, tomato onion jam, spring mix on a sesame bun with french fries 27.95

Pair with Alfaro Family Chardonnay

Baby Back Pork Ribs

Smoked and slow-roasted with our special barbecue sauce and served with cole slaw and french fries 30.75

Pair with Meomi Pinot Noir

Pacific Rim Chicken Breast

Marinated in soy, cilantro and garlic, charbroiled, and served with jasmine rice 26.95

Pair with Bargetto Pinot Grigio

Favorites

Salmon Burger

Pacific Rim marinade, sweet chili mustard and Asian slaw on a toasted francese bun. Served with french fries 28.95

Pair with Morgan Sauvignon Blanc

Chicken Azteca

A fresh boneless breast lightly floured then sautéed with mushrooms, capers, green onion, spicy chile arbol, lemon and white wine. Served with roasted garlic mashed potatoes 27.95

Pair with Bonterra Estate Chardonnay

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 27.95

Pair with Cavit Pinot Grigio

Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice 25.95

Add Chicken 8 or Skirt Steak 14

Pair with J. Lohr Bay Mist Riesling

Crab & Shrimp Melt

Served on grilled sourdough with cheddar cheese and tomato. Served with soup or caesar, house salad or spinach salad, and sauce baxter 32.95

Pair with Robert Hall Artisan Collection Sauvignon Blanc

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato 27.50

Pair with Brancott Sauvignon Blanc

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!

* served raw or undercooked



denotes house specialty

Crow's Nest

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

