

Dinner Menu

From the Seafood & Raw Bar*

Raw Oysters & Clams

*Gulf of Mexico Selects 1/2 Dozen 7 Dozen 12
with horseradish, house made cocktail sauce

*"Pure Fresh" Blue Points (NY) 1/2 Dozen 13
served with traditional house mignonette sauce

* Middleneck Clams - 1/2 Dozen steamed or raw 7

* Iced Raw Bar Combo - 3 raw middleneck clams, 3 raw Gulf oysters, 3 wild caught shrimp 10

Shrimp Cocktail - large Florida Wild Gulf shrimp, house made cocktail sauce 8.5

Smoked Salmon Plate - New England smoked salmon, capers, hard boiled egg, red onion,
garlic cream cheese, toasted pita triangles 11.5

*Seafood Towers

Grand Seafood Tower - a dozen each: middle neck clams, specialty oysters, cocktail shrimp
1/2 lb. seasonal crab, 1 lb. marinated mussels, served on ice with cocktail & mignonette sauces,
lemons 65

Small Seafood Tower - 1/2 of the above seafood 35

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Appetizers

New England Clam Chowder - thick & creamy, loaded with clams 5.5
with entree 3.5 Soup du jour 5/3 with entree

Seafood Bisque - shrimp & seafood served with sherry 6 with entree 5

Fresh Cheese Plate - Chef's artisanal cheese selection (see daily specials) market

Clams or Oysters Casino 8.5

Escargot - imported French snails in sizzling garlic butter 7.5

Sesame Seared Ahi Tuna - Asian cucumber salad & wasabi 12

Oysters Rockefeller - topped with spinach, bacon & onion, hollandaise 8.5

Brie en Croûte - Danish cheese in puff pastry, with fruit coulis,
almonds and fresh berries 9.5

Crispy Fried Calamari - with marinara sauce 8

Steamed Mussels - served in garlic liquor, fresh rolls 10

Jumbo Lump Crab Cake - with 'Old Bay' mustard crème fraîche 12

Mediterranean Antipasto - assorted olives, artichoke hearts, pepperoncini, roasted red
pepper, hummus, sopressata, fresh mozzarella, basil, grilled pita wedges 12

Salads

Garden Salad 5/ with entree 3 'Caesar' Salad hearts of romaine 6/4

Tomato and Fresh Mozzarella Salad - served with fresh basil and Italian vinaigrette 7

Apple, Walnut & Gorgonzola - with balsamic vinaigrette dressing 9

Butter Bibb Lettuce & Goat Cheese Salad - topped with sliced strawberries and almonds,
champagne poppy vinaigrette 9

Dinner Entrees

Seafood

'Georges Banks' Sea Scallops Venice - broiled in our herb butter, house rice 18.5

Bouillabaisse - lobster, shrimp, oysters, mussels, clams & scallops,
in a spicy saffron broth over linguine 23

Ⓢ Wild Gulf Shrimp Scampi - in garlic butter topped with breadcrumbs, house rice 17

Wild Gulf Shrimp & Scallops Alfredo - with spinach & sun-dried tomatoes, linguine 18

Grouper 'Key Largo' - pan-seared domestic red grouper topped with lobster, shrimp, scallops, mushrooms and hollandaise, served with house rice 29
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Roasted Bahamian Lobster Tail - served with drawn butter and baked potato 8oz 33

Jumbo Lump Crab Cakes - served with 'Old Bay' mustard crème fraîche & house rice 25

Walnut Crusted Fillet of Salmon - over house rice pilaf with a teriyaki glaze,
topped with ginger aioli 19

Meat, Fowl, & Combinations

Flame Grilled Niman Ranch Pork Chop - topped with balsamic onions & gorgonzola,
served with buttermilk & chive mashed potatoes 22

Ⓢ Chicken Picatta - mushrooms, capers and spinach in a lemon-wine sauce over house rice 16

"Surf & Turf" - Bahamian Lobster tail and an 8 oz. tenderloin filet 45

Gunther Gebel-Williams Filet Mignon - with Gunther's own sauce and Idaho baked potato 8 oz.....24 12 oz.....30

Tenderloin Filet of Beef & Shrimp - scampi or butterfly, buttermilk & chive mashed potatoes 30

Ale Marinated Grilled Ribeye Steak - topped with Gorgonzola butter,
buttermilk chive mashed potatoes 24

Seared & Seasoned Sirloin Steak - served with béarnaise & an Idaho baked potato 17

Ⓢ Sautéed Roasted Red Pepper Polenta Cakes - topped with spinach, oyster mushrooms &
goat cheese over a bed of marinara sauce 16

Traditional Florida Favorites

Ⓢ Select Gulf Oysters - cracker meal crusted with an Idaho baked potato 16

Fresh New England Sea Scallops - lightly breaded & deep fried, house rice 17.5

Ⓢ Breaded Butterfly Wild Gulf Shrimp - served with Idaho baked potato 16

'Crow's Nest' Seafood Platter - scallops, shrimp, oysters & sole, cracker meal breaded
and deep fried, with house rice 21

<h3>A la Carte Vegetables, big enough to share</h3>

Asparagus with Hollandaise 6

Steamed Broccoli with Garlic Butter 5	Sautéed Matchstick Vegetable 4
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Matchstick vegetables may be substituted for house rice or baked potato

Ⓢ Six before 6:00 - Six items are available for \$14 Including soup or salad until 6:00

*The Crow's Nest uses Trans Fat Free Canola oil for frying

Luncheon Salads

- "Caesar" Salad** – Crisp romaine hearts, Crow's Nest's own Caesar dressing 5
topped with: sautéed Wild Gulf shrimp 10.5 **crispy calamari** 11 **blackened chicken** 10
- Garden Salad** – Green leaf, radicchio, romaine & iceberg, sunflower seeds 4
- Fajita Seared Tenderloin Tips Salad** – Served with mixed greens, feta cheese, grape tomatoes & roasted almonds with Italian vinaigrette 13.5
- The Crow's Nest Chopped Salad** – Romaine, red onion, kalamata olives, pepperoncini, tomatoes, sopressata, blue cheese, hard boiled egg, croutons and house made vinaigrette 9
- Butter Bibb Lettuce & Goat Cheese Salad** – Almonds, strawberries & champagne poppy vinaigrette 9
- Red & Yellow Tomato & Fresh Mozzarella** – Fresh basil, red onion & Italian vinaigrette 7
- Apple, Walnut & Gorgonzola** – With mixed greens and served with balsamic vinaigrette 9
- Fresh Summer Fruits with Bibb Lettuce** – topped with sunflower seeds and honey yogurt dressing 8
- "Nester" Shrimp & Crabmeat Salad** – Snow crab & shrimp in seasoned mayonnaise served over greens, with tomato slices, hard boiled egg, cucumber and honey Dijon ranch dressing 13.5
- Panko Crusted Breast of Chicken Salad** – fresh strawberries, goat cheese, toasted almonds and mixed greens served with Champagne poppy vinaigrette 10.5

Luncheon Entrees*

- Butterfly Shrimp** – Lightly breaded Florida Wild Gulf shrimp, au gratin potatoes 11
- Shrimp Scampi Florentine** – Sautéed shrimp, spinach, tomatoes, garlic over orecchiette with Parmesan 12
- Gulf Oysters** – Fresh Gulf Selects, hand-breaded, au gratin potatoes 10.5
- Fresh Georges Bank Sea Scallops** – Buttermilk dipped, hand-breaded in cracker meal & fried, house rice 13.5
- Scallops "Venice"** – Broiled in Italian spices and white wine, house rice 14.5
- Seafood Platter** – Wild shrimp, sole, oysters & sea scallops lightly breaded & fried, house rice 14.5
- Jumbo Lump Crab Cake** – House made, 'Old Bay' mustard crème fraîche, house rice 14.5 Two crab cakes 22
- Pan Seared Tenderloin Tips** – Served with mushrooms in Gunther's sauce over buttermilk chive mashed potatoes 13.5
- Surf & Turf** – Petite filet mignon served with 3 Florida Wild Gulf shrimp, hollandaise, au gratin potatoes 17
- Chicken Santa Fe** – Grilled breast of chicken, black beans, rice, salsa, sour cream, cheddar & crispy tortilla strips 11
- Mediterranean 'Summer' Pasta** – Orecchiette with tomatoes, olives, artichoke hearts, basil and feta cheese 9
With grilled chicken breast 12.5 sautéed Gulf shrimp 13
- *with any Luncheon entrée, add coleslaw 1 – house salad 2 – Caesar salad 3

Specialty Sandwiches

- "Famous" Fish Sandwich** – Hand breaded natural Atlantic fillet of sole, home-style roll* 9
- Gulf Grouper Sandwich** – Always fresh domestic Gulf red grouper, blackened, grilled or fried* *market price*
- "Nester" Salad Croissant Melt** – tomato, red onion & mozzarella* 14
- Blackened Chicken Caesar Salad Wrap** – Caesar salad in a chili tortilla with cheddar* 10
- * above sandwiches served with 'Brew City' fries & kosher dill
- Caprese Panini** – Hot pressed with tomatoes, fresh mozzarella and basil, side of mixed greens
with pepperoncini, red onion and balsamic 8 with sopressata 10

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- * **Raw Oysters – Gulf of Mexico Selects** 1/2 Dozen 7 Dozen 12
with horseradish, house made cocktail sauce
- * **“Pure Fresh” Blue Points (LI NY)** 1/2 Dozen 13
served with traditional house mignonette sauce
- * **Middleneck Clams** – 1/2 Dozen steamed or raw 7
- * **Raw Bar Combo** – 3 raw clams, 3 raw Gulf oysters, 3 Key west shrimp 10
- Shrimp Cocktail** – Large Florida Wild Gulf shrimp, house made cocktail sauce 8.5
- Smoked Salmon Plate** – New England smoked salmon, capers, hard boiled egg, red onion,
garlic cream cheese, toasted pita triangles 11.5
- * **Grand Seafood Tower** – a dozen each: middle neck clams, specialty oysters, cocktail shrimp
1/2 lb Alaskan King crab, 1 lb. marinated mussels, cocktail & mignonette sauces, lemons 65 / 35 half

** Daily Market Selections of Shellfish also available on our Lunch Specials Menu*

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Soups & Appetizers

- Our Own New England Clam Chowder** – Thick & creamy 5
- Seafood Bisque** – Served with a sherry ‘topper’ 6
- Baked Brie** – Fruit coulis, sliced almonds & fresh berries 9.5
- Jumbo Lump Crab Cake** – House made ‘Old Bay’ mustard crème fraîche 12
- Sesame Seared Ahi Tuna** – Asian cucumber salad & wasabi 12
- Escargot** – Sizzling French snails in garlic butter 7.5
- Crispy Fried Calamari** – ‘Rings & tentacles’ served with marinara 8
- Grouper Bites** – Fresh & lightly breaded, house made tartar 9.5
- Oysters Rockefeller** – Gulf selects, baked with spinach, onion & bacon topped with hollandaise 8.5
- Steamed Mussels** – Served in garlic cream broth, fresh rolls 10
- Chef’s Artisanal Cheese Selection** (see daily specials page for selections) market price
- Oysters or Clams Casino** – Baked and topped with pimentos, peppers and bacon 8.5
- Mediterranean Antipasto** – Assorted olives, artichoke hearts, pepperoncini, roasted red pepper,
hummus, sopressata, fresh mozzarella, basil, grilled pita wedges 12

Side Orders

- Match Stick Vegetables 3 Pasta Marinara or Butter Sauce 3 Fresh Seasonal Fruit Dish 3
- Au gratin Potatoes 3 ‘Brew City’ Fries 3 House Rice 3 Coleslaw 2

Burgers & Sandwiches

- served with ‘Brew City’ fries & kosher dill
- Crow’s Nest “Burger”** – Seasoned, fresh ground chuck, lettuce & tomato, home-style roll 8
Bacon, mushrooms or cheese .75
- Patty Melt** Grilled on rye, sautéed onions, Monterey jack 9
- Roast Prime Rib French Dip** – Choice thick sliced roast prime rib of beef, served with au jus 11
- Classic Reuben** – Corned beef, Swiss, sauerkraut, 1000 Island, grilled on pumpernickel 9.5
- ‘Traditional’ Club** – Turkey, bacon, lettuce, tomato, mayo 9