

SALAD

“One Way” Salad

This is the one and only salad served exclusively in the Tavern: greens, cucumber, grape tomatoes, cheddar, black olives, red onion, pepperoncini, and trail mix topping with our special dressing. Even if you could, you wouldn't want it any other way!

A la carte 5

with sandwich or entree 4

Topped with:

Blackened Chicken 10

Grilled Atlantic Salmon or Grouper
Market Price

Grouper Bites 13

Tenderloin Tips 14

BEVERAGES

Full Bar // Cocktails // 30+ Wines by the glass

Draft & Bottled Beer // Wine Flights // Beer Flights

Non-Alcoholic Beer & Non-Alcoholic Wine available
Assorted Domestic & Imported Bottled Waters...
sparkling & still

Espresso... Cappuccino....

Coffee, Brewed Decaf, Tea, Coke, Diet Coke, Coke Zero, Sprite,
Ginger Ale, Root Beer, Specialty Teas, Lemonade.

Draft Beer.... In FOUR COLD SIZES

Glass (10 oz) Pint (20 oz)

1/2 Pitcher (30 oz) Pitcher (60 oz)

Florida sales tax will be added to all food & beverage sales.

VENICE'S WATERFRONT LANDMARK SINCE 1976.

UPSTAIRS DINING ROOM...

- Fresh Seafood
- Steaks & Chops
- Serving Lunch & Dinner
- 1000+ Selection Award Winning Wine List
- Reservations Suggested
- Private Dining Room Available
- (up to 14)
- Elevator Available

**High chairs, boosters & Children's Menu
available in our Dining Room Only.**

CREDIT POLICY

American Express, MasterCard, Visa
Discover, Diners are honored

NO PERSONAL CHECKS PLEASE

AAA Diamond Rating

VENICE GONDOLIER READERS CHOICE AWARDS

“Best Restaurant Overall” 1995 -2011.

VENICE AM HERALD TRIBUNE

**“Best All Around Restaurant ” 1999-2007,
2008 Award retired! 2009/10/11 BEST again!!**

WINE SPECTATOR

“Award of Excellence” 1993-2003

“Best of Award Excellence” 2004-11

TAVERN HAPPY HOUR SPECIAL

4-6 PM daily!
Gulf Oysters (4)
Cocktail Shrimp (3)
for \$2.50

FREE bar snacks!

TAVERN MENU

SPIRITS ■ EDIBLES ■ CAMARADERIE

1968 TARPON CENTER DRIVE VENICE, FL 34285 ■ 941.484.9551 ■ www.crowsnest-venice.com

APPETIZERS

Jumbo Lump Crab Cake

House-made, 'Old Bay' mustard crème fraiche 12.5

Chicken Strips

Tender strips of chicken breast served with honey
Dijon ranch 7.5

Nachos

Corn tortilla chips topped with cheddar & jalapeños served
with chili & black bean dip, sour cream & salsa 8

Grouper Bites

FRESH, lightly dusted and fried, house-made tartar 9.5

Creamy Spinach & Artichoke Dip

House-fried corn tortilla chips and pita wedges 9

'Brew City' Baskets

Onion Rings 6 Fries 3.5

Chef's Artisanal Cheese Plate

3 selections with almonds, quince, grapes & crostini Market Price

Escargot

Sizzling French snails, garlic butter & crostini for dipping 8

Fish Tacos

Seasoned Atlantic cod with marinated red cabbage
& chipotle aioli 13

Potato Skins

With onion dip 4

With bacon, green onion and cheddar cheese 7

Oysters Rockefeller

Spinach, bacon, anisette, hollandaise & Parmesan 8.5

Steamed Mussels

in a garlic cream broth with rolls for dipping! 12

Oysters or Clams Casino

Baked and topped with pimentos, peppers and bacon 8.5

Crispy Fried Calamari

Rings and tentacles, buttermilk marinated, marinara sauce 9

Mediterranean Antipasto

Olives, artichoke hearts, pepperoncini, roasted
red pepper, hummus, sopressata, fresh mozzarella, basil,
grilled pita wedges 12.5

Tavern 'Sliders'

3 mini burgers topped with sautéed onions, pickles and mustard
crème fraiche 7.5

or 3 Nathan's Famous mini hotdogs with chili slaw and cheddar 6.5

RAW* BAR & CHILLED SEAFOOD

Oysters* - Gulf of Mexico selects

1/2 doz. 7.5 dozen 13

Oysters* - Pacific & Northern areas Market Price

Middleneck Clams* 1/2 doz. 7

Raw Bar Combo*

An iced platter of raw oysters, raw middleneck clams &
cocktail shrimp 12

Sesame Seared Ahi Tuna*

Asian cucumber salad & wasabi 12

Smoked Salmon Plate

Top quality New England salmon, capers, egg, red onion, garlic
cream cheese and toasted pita triangles 12.5

Gulf Shrimp Cocktail

Large wild Florida whites 9

Stone Crab Claws (October 15-May 15)

Cold cracked claws, mustard sauce Market Price

SOUPS

Our Own New England Clam Chowder

Thick & creamy, we're famous for it! 5.5

Seafood Bisque

Served with a side of cream sherry 6

TAVERN Soup of the Day 4

TAVERN ENTREES

Served with potato and coleslaw.

The Tavern Steak

Seasoned sirloin, grilled & garnished with onion rings,
Brew City fries 15

Daily Fresh Catch

Broiled in lemon & butter or char-grilled Market price

FRIED SEAFOOD BASKETS WITH 'BREW CITY' FRIES

Wild Florida Shrimp - buttermilk breaded 12

Sea Scallops 12.5

Grouper Bites 12

SANDWICHES

Served with 'Brew City' fries and kosher dill spear

'Crow's Nest Burger'

Fresh seasoned 6 oz. ground chuck, home-style roll 8.5
add cheese, bacon or mushrooms .75 ea

Jetty Burger

Topped with grilled ham & Swiss cheese 9.5

BBB Burger

1/2lb Certified Angus Beef, Bacon-infused, Boursin cheese
on a multi-grain roll 11

'Old Tampa' Cuban

Roasted pork, ham, pickles, Swiss cheese, Creole mustard &
mayonnaise, on grilled Cuban bread 9

Fish Sandwich

A Crow's Nest standard since 1976, natural sole fillet,
cracker meal fried 9.5

Blackened Chicken

California greens, Caesar dressing in a chili tortilla 10
On a home style roll, lettuce, tomato 8.5

Classic Reuben

Lean corned beef piled high, Swiss cheese, kraut & Thousand Island
dressing on grilled pumpernickel 10

Rachel

The counterpart to Reuben -With turkey in place of corned beef 9.5

Grouper Sandwich

We serve only fresh Gulf red or black grouper, char-grilled,
blackened or breaded and deep fried Market Price

* Raw seafood, undercooked meats, poultry, or eggs, may increase the risk of food born illness