

SOUPS & APPETIZERS

- Our Own New England Clam Chowder - Thick & creamy 5.5
Seafood Bisque - Served with a sherry 'topper' 6
Baked Brie - Fruit coulis, sliced almonds & fresh berries 12
Jumbo Lump Crab Cake – House made 'Old Bay' mustard crème fraîche 12.5
Sesame Seared Ahi Tuna - Asian cucumber salad & wasabi 12
Escargot - Sizzling French snails in garlic butter 8.5
Crispy Fried Calamari - Buttermilk tossed 'rings & tentacles' served with marinara 9.5
Grouper Bites - Fresh & lightly breaded, house made tartar 10.5
Oysters Rockefeller - Gulf selects, baked with spinach, onion & bacon topped with hollandaise 9
Steamed Mussels - Served in garlic cream broth, fresh rolls 12.5
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 peppers, hummus, sopressata, fresh mozzarella, basil, grilled pita wedges 9.50

SIDE ORDERS

- Match Stick Vegetables 4 Fresh Seasonal Fruit Dish 3.5
Au Gratin Potatoes 3.5 'Brew City' Fries 3.5 House Rice 3 Coleslaw 2

LUNCHEON SALADS

- "Caesar" Salad - Crisp romaine hearts, Crow's Nest's own Caesar dressing, Parmesan crisp 5.5
topped with: sautéed wild Florida shrimp 12 crispy calamari 12.5 blackened chicken 10.5
Garden Salad - Green leaf, radicchio, romaine & iceberg, sunflower seeds 4.5

Fajita Seared Tenderloin Tips Salad - Served with mixed greens, feta cheese,
grape tomatoes & roasted almonds with Italian vinaigrette 14.5

Butter Bibb Lettuce & Goat Cheese Salad - Almonds, strawberries & Champagne poppy vinaigrette 9.5

Red & Yellow Tomato & Fresh Mozzarella - with basil gremolata & basil chive vinaigrette 8

"Nester" Shrimp & Crabmeat Salad - Alaskan Snow crab & wild Florida shrimp in seasoned mayonnaise
nested in a potato basket, spring mix, tomato, cucumber, egg, honey Dijon ranch dressing 14.5

Panko Crusted Breast of Chicken Salad - Fresh strawberries, goat cheese, toasted almonds
and mesclun mix served with Champagne poppy vinaigrette 11.5

Apple Walnut & Manchego - with arugula tossed in lemon & extra virgin olive oil 9.5
Housemade dressings available

*Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk of contracting a foodborne illness
especially if you have certain medical conditions.

Section 3-603.11, 2001 FDA Food code

FROM THE SEAFOOD & RAW BAR

- * Raw Oysters - Gulf of Mexico Selects ½ dozen 7.5 dozen 13
with horseradish, house made cocktail sauce
- * "Pure Fresh" Blue Points (LI NY) ½ dozen 16
served with traditional house mignonette sauce
- * Middleneck Clams - ½ dozen steamed or raw 7
- * Raw Bar Combo - 3 raw clams, 3 raw Gulf oysters, 3 wild Florida shrimp 12
- Shrimp Cocktail - Large wild Florida shrimp, house made cocktail sauce 9
- Smoked Salmon Plate - New England smoked salmon, capers, hard boiled egg, red onion,
garlic cream cheese, toasted pita triangles 12.5

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

LUNCHEON ENTREES*

- Buttermilk Fried Shrimp - Lightly breaded, large wild Florida shrimp, au gratin potatoes 12.5
- Shrimp Scampi Florentine- Sautéed shrimp, spinach, tomatoes, garlic over farfalle with Parmesan 12
- Georges Bank Sea Scallops - Buttermilk tossed with seasoned coating
fresh to order & lightly fried, house rice 15
- Bruschetta Parmesan Breast of Chicken - served open faced on a pesto baguette, 'Brew City' fries 11.5
- Seafood Pot Pie – Fresh fish, Florida shrimp & sea scallops with peas, onions,
parsley & potatoes in a béchamel sauce, topped with puff pastry 12
- Scallops "Venice" - Georges Bank sea scallops broiled in garlic herb butter, house rice 15.5
- Seafood Platter - Wild Florida shrimp, Atlantic sole & sea scallops lightly breaded & fried, house rice 15.5
- Jumbo Lump Crab Cake - House made, 'Old Bay' mustard crème fraîche, house rice 15
- Seafood Stuffed Shells - Lobster, shrimp, crab, ricotta, and Fontina cheese,
topped with a roasted tomato Mornay 12.5
- Pan seared Tenderloin Tips – over puff pastry, red wine mushroom gravy,
buttermilk chive mashed potatoes 14
- *any Luncheon entrée, add coleslaw 2 house salad 3 Caesar salad 4

BURGERS & SANDWICHES

served with 'Brew City' fries & kosher dill

- Crow's Nest 'Burger' - Seasoned, 6 oz. ground C.A.B., home-style roll 8.5
bacon, mushrooms or cheese .75
- BBB Burger- ½ pound Certified Angus Beef © blended with apple wood smoked Bacon,
Boursin cheese , on a toasted Multi grain roll 11.5
- Triple Grilled Cheese—Manchego, Boursin, Fontina , sun dried tomato, arugula on pumpernickel 9
- Classic Reuben - Brisket of Corned beef, Swiss cheese, sauerkraut,
Thousand Island, grilled on pumpernickel 10.5 Rachel (breast of turkey) 9.5
- 'Traditional' Club - Turkey, bacon, lettuce, tomato, mayo 9.5
- "Famous" Fish Sandwich - Hand breaded natural Atlantic filet of sole, home-style roll 9.5
- Florida Grouper Sandwich - Always fresh Gulf red grouper, blackened, grilled or fried market price
- Blackened Chicken Caesar Salad Wrap - Caesar salad in a chili tortilla with cheddar 10