

# DINNER MENU

## FROM THE SEAFOOD & RAW BAR\*

### RAW OYSTERS & CLAMS

\*Gulf of Mexico Selects ½ Dozen 7.5 Dozen 13  
with horseradish, house made cocktail sauce

\*"Pure Fresh" Blue Points (LI NY) ½ Dozen 14  
served with traditional house mignonette sauce

\*Middleneck Clams - ½ Dozen steamed or raw 7

\* Iced Raw Bar Combo - 3 raw clams, 3 raw Gulf oysters, 3 wild Florida shrimp 11

Shrimp Cocktail - large wild Florida 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** 12.5

### \*Seafood Towers

Grand Seafood Tower - a dozen each: middleneck clams\*, specialty oysters\*, cocktail shrimp  
½ lb seasonal crab, 1 lb. marinated mussels, on ice, cocktail & mignonette sauces, lemons 68

Small Seafood Tower - ½ of the above seafood 37

\*There may be risk associated with consuming raw shellfish. Also raw or undercooked meats, poultry, seafood or eggs may increase the consumers risk of food borne illness. If you suffer from chronic illness of the liver, stomach or blood, or if you are pregnant or if you have other immune disorders, you should eat these products fully cooked.

## APPETIZERS

**New England Clam Chowder** - thick & creamy, loaded with clams 5.5 / 3.5 with entree

**Soup du jour** 5 / 3 with entree

**Seafood Bisque** - shrimp & seafood served with sherry 6 / 4 with entree

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

**Clams or Oysters Casino** 8.5

**Escargot** - 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 10

**Crispy Fried Calamari** with marinara sauce 8

**Steamed Mussels** served in garlic liquor, fresh rolls 11

**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 8

**"Nester" Shrimp & Crabmeat Louis** - Lump blue crab & shrimp in seasoned mayonnaise over avocado,  
with asparagus, hard boiled egg, cucumbers, carrots, grape tomatoes, Thousand Island dressing 15

**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 24

© Shrimp Scampi - Wild Florida shrimp in garlic butter topped with breadcrumbs, house rice 17

Wild Florida Shrimp & Scallops Alfredo - with spinach & sun-dried tomatoes, over linguine 19.5

Grouper 'Key Largo' - pan-seared grouper topped with lobster, shrimp,  
scallops, mushrooms and hollandaise, served with house rice 29

Roasted Bahamian Lobster Tail - served with drawn butter and Idaho baked potato 33

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

Walnut Crusted Fillet of Salmon - over house rice with a teriyaki glaze,  
topped with ginger aioli 19.5

## MEAT, FOWL, & COMBINATIONS

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

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

'Surf & Turf' - Bahamian Lobster tail and an 8 oz. tenderloin filet, Idaho baked potato 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, Idaho baked potato 17

© Sautéed Roasted Red Pepper Polenta Cakes - topped with spinach, oyster mushrooms &  
goat cheese over house made marinara sauce 16

## TRADITIONAL FLORIDA FAVORITES

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

© Wild Florida Shrimp - butterflied and deep fried served with Idaho baked potato 16

'Crow's Nest' Seafood Platter - scallops, shrimp, & Atlantic sole, cracker meal breaded  
and deep fried, with house rice 22

## A LA CARTE VEGETABLES, BIG ENOUGH TO SHARE

Asparagus with Hollandaise 6

Steamed Broccoli with Garlic Butter 5 Sautéed Matchstick Vegetable 4

Matchstick vegetables may be substituted for house rice or baked potato

© Six Before 6:00 - Six dinner entrees are available for \$14 Including soup or salad until 6:00

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