

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 14
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 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
 - * **Grand Seafood Tower** - a dozen each: middleneck clams, specialty oysters, cocktail shrimp
½ lb seasonal crab, 1 lb. marinated mussels, lemon, cocktail & mignonette sauces 68 / 37 half
- *Daily Market Selections of Shellfish also available on our Lunch Specials Menu*

* 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 born 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.

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 10
- 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 11
- 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 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 spear
- Crow's Nest "Burger"** - Seasoned, 6 oz. fresh ground chuck, home-style roll 8.5
bacon, mushrooms or cheese .75
- Patty Melt** - Burger, on grilled rye with sautéed onions, Monterey Jack 9.5
- 'French Dip'** - Choice thin sliced roast beef on a baguette, served with au jus 10.5 **'Philly Style'** 11
- Classic Reuben** - Corned beef, Swiss, sauerkraut, Thousand Island, grilled on pumpernickel 10
- 'Traditional' Club** - Turkey, bacon, lettuce, tomato, mayo 9

LUNCHEON SALADS

- "Caesar" Salad - Crisp romaine hearts, Crow's Nest's own Caesar dressing 5
topped with: sautéed wild Florida 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 8
- "Nester" Shrimp & Crabmeat Louis - Lump blue crab & shrimp in seasoned mayonnaise served over avocado,
with asparagus, hard boiled egg, cucumbers, carrots, grape tomatoes, Thousand Island dressing 14
- Panko Crusted Breast of Chicken Salad - Fresh strawberries, goat cheese, toasted almonds
and mixed greens served with Champagne poppy vinaigrette 10.5

Housemade & fat free dressings available

LUNCHEON ENTREES*

- Butterfly Shrimp - Lightly breaded wild Florida shrimp, au gratin potatoes 11.5
- Shrimp Scampi Florentine- Sautéed shrimp, spinach, tomatoes, garlic over orecchiette with Parmesan 12
- Georges Bank Sea Scallops - Buttermilk dipped, hand-breaded in cracker meal & fried, house rice 13.5
- Scallops "Venice" - Broiled in garlic herb butter, house rice 14.5
- Seafood Platter - Wild Florida shrimp, Atlantic sole & sea scallops lightly breaded & fried, house rice 14.5
- Pan Roasted Duck Confit - served with summer berries, smoked almonds, spring greens, balsamic quince glaze 13
- Jumbo Lump Crab Cake - House made, 'Old Bay' mustard crème fraîche, house rice 14.5 Two crab cakes 22
- Surf & Turf - Petite filet mignon served with 3 Florida wild shrimp, hollandaise, au gratin potatoes 17
- Mediterranean 'Summer' Pasta - Orecchiette with tomatoes, olives, artichoke hearts, basil and feta cheese 9
With grilled chicken breast 12.5 sautéed wild Florida 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 9.5
- 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 8.5 with sopressata 10