

THE CROW'S NEST

LUNCH SPECIALS

APPETIZER SPECIALS

Soup: Our Famous Duchess 4

Chef's Cheese Plate - Roaring 40's Blue (Australia),
Irish Vintage Cheddar (UK), Tomme de Savoie (France) 12

Specialty Oyster : Cotuit (MA), Rocky Bay (PEI)
1/2 dz. 14

FRESH CATCH*

Broiled Atlantic Salmon – served with béarnaise sauce,
house rice 14

Parmesan Panko Crusted Florida Red Gulf Grouper – topped with
brown butter, au gratin potatoes 15

Blackened Mahimahi – topped with marinated red cabbage and
chipotle aioli, house rice 14

Traditional Boston Scrod – baked in seasoned breadcrumbs,
served with house rice 15

CHEF'S SPECIALS*

Fish & Chips - fresh Atlantic cod fried in Crow's Nest beer batter,
served with 'Brew City' fries 10

Sauteed Florida Gulf Shrimp with pancetta, mushrooms & spinach
in a creamy Alfredo sauce over orecchiette pasta 12

*Add coleslaw \$1, house salad \$2, or Caesar \$3 (DR only)

BUSINESS POWER LUNCH 11:30-3:00 MONDAY - FRIDAY

\$ 10 including Coca Cola products, iced tea, coffee, or tea

Sandwich du Jour with "Brew City" fries and
soup of the day or chowder

-or- **Caesar Salad** - with Grilled OR Blackened Chicken OR sautéed
shrimp -or- **Choice of Soup & Salad** (House or Caesar)

-or- **Entrée du jour** (your server has details)