



WINE LIST

PINOT NOIR

Alta Luna, Italy <i>cherry, plum, and berry aromas</i>	10 / 36
Pali "Alphabets", OR <i>subtle aromas of cherry, cranberry, and forest floor</i>	16 / 58
King Estate, OR <i>smooth, red fruit, and spice</i>	75

MERLOT

House Merlot	9.50
Red Diamond, WA <i>blackberry, cherry and spice scented nose with a toasty oak background</i>	12 / 40
Raymond, CA <i>plum, vanilla, and leather aromas</i>	15 / 52
Stag's Leap, CA <i>ripe red cherries, toasted almonds, dried thyme, and rosemary</i>	95
Duckhorn, CA <i>flavors of dark plum, wild berries, cassis and chocolate</i>	135

CABERNET SAUVIGNON

House Cabernet Sauvignon	9.50
14 Hands, WA <i>black cherries with subtle hints of baking spice</i>	12 / 40
If You See Kay, Italy <i>floral notes with blackberry</i>	15 / 52
Round Pond, CA <i>balanced, red berries, and cocoa</i>	95
Frogs Leap, CA <i>velvety, black cherry, and classic</i>	135

WORLD REDS

Malbec, OKO, Argentina (Organic) <i>dense spicy notes of chocolate, white pepper, and cherry</i>	12 / 40
Montepulciano, Castronovo, Italy <i>mulberry and plum notes followed by vanilla and coffee</i>	12 / 40
Red Zinfandel, Cline, CA <i>dark berry, cherry and strawberry notes hover over spice and vanilla</i>	12 / 40
Chianti Classico, Cecchi, Italy <i>Italy soft aromas of red berries and spice, intense and balanced acidity</i>	15 / 52
Baby Amarone", Allegrini Pallazo Della Torre Italy <i>ripe black berry and black cherry fruits</i>	54
Bourdeaux Blend, Château Tour de Ségur, France <i>red fruit and restrained oak with elegant tannins</i>	75
"Brunello", Pian Delle Vigne, Italy <i>perceptible presence of plums, mint, and eucalyptus</i>	120
Amarone della Valpolicella Classico Riserva Costasera, Masi, Italy	145

CHARDONNAY

House Chardonnay	9.50
Raeburn, CA <i>white pear and apple complemented with toasted oak and vanilla</i>	12 / 40
Sonoma Cutrer, CA <i>lemon, apple, pear, pineapple and cantaloupe, lightly oak</i>	15 / 52
Cakebread, CA <i>apple, pear and melon fruit, accented by mineral and toasty oak notes</i>	75

PINOT GRIGIO

House Pinot Grigio	9.50
Maso Canali, Trentino, Italy <i>fresh peach, nectarine and apricot</i>	12 / 40
Santa Margherita, Italy <i>notes of golden apple, clean and dry</i>	60

SAUVIGNON BLANC & OTHER WHITES

House White Zinfandel	9.50
Riesling, Fünf 5, Germany <i>brisk lemon and lime with crisp finish</i>	10 / 36
Sauvignon Blanc, Clifford Bay, NZ <i>ripe tropical fruits, especially passionfruit and pineapple</i>	10 / 36
Sauvignon Blanc, White Haven, NZ <i>passionfruit, gooseberry and white currant fruit flavors</i>	12 / 40
Sancerre, Sauvion, France <i>notes of lime, white flowers, and white peach</i>	58
Sauvignon Blanc, Craggy Range, Nz <i>flavors of melon, passionfruit and nectarine</i>	60

CHAMPAGNE & SPARKLING

Prosecco, Astoria	Split / 8
Sparkling White, Michelle <i>delicate flavors of apple, citrus and lively acidity</i>	36
Prosecco Rosé, Syltbar <i>elegant and complex, fresh and fruity</i>	40
Champagne Brut, Nicolas Feuillatte <i>apple, pear and peach intermingle with spices</i>	65
Champagne Assemblage, Moët & Chandon <i>pear, peach and apple</i>	85
Champagne Grand Brut, Perrier Jouet <i>lingering flavors of fresh apples and lemon</i>	95
Champagne Brut Rosé, Veuve Clicquot <i>aromas of strawberry and very ripe wild strawberries</i>	110

MARTINIS

Captiva Mudslide Martini 12 Three Olive's Vanilla Vodka, Baileys, Kahlua, Cream, Chocolate drizzle
Key Lime Pie Martini 12 Three Olive's Vanilla Vodka, KeKe Beach Key Lime Liqueur, Vanilla Cream, Rumchata
Left My Heart In Captiva Martini 10 Three Olive's Citrus Vodka, Cointreau, Fresh Lime, Splash of Cranberry
Raspberry Lemon Drop Martini 10 Three Olive's Raspberry Vodka, Cointreau, Sweet & Sour, Raspberry Liqueur float
Peanut Butter Cup Martini 12 Skrewball Peanut Butter Whiskey, Three Olive's Espresso Vodka, Cream of Coconut, Splash of Vanilla Cream, Chocolate Drizzle
Very Berry Cosmo 10 Three Olive's Berry Vodka, Cointreau, Cranberry Juice, Fresh Lime
Cappucino Martini 12 Three Olive's Triple Shot Espresso Vodka, Coconut Rum, Amaretto, Splash of Vanilla Cream
Pina Colada Martini 12 Coconut Rum, Cocoa Lopez, Three Olive's Vanilla Vodka, Pineapple Juice

SPECIALTY DRINKS

High Tide Margarita 10 Tequila, Blue Curacao, Simple Syrup, Sweet and Sour, Fresh Lime	Captiva Mule 10 Vodka, Pineapple Juice, Fresh Lime, Ginger Beer
Mint To Be Mojito 12 Classic, Coconut, Mango or Orange Light Rum, Fresh Mint, Simple Syrup, Soda Water, Sprite	Tropical Dream 12 Coconut Rum, Mango Rum, Three Olive's Vanilla Vodka, Crème De Banana Liqueur, Orange Juice, Pineapple Juice
Pain Killer 12 Light Rum, Orange Juice, Pineapple Juice, Coco Lopez, Dark Rum Float	Lightning Lemonade 10 Jeremiah Weed Sweet Tea Vodka, Three Olive's Raspberry vodka, Sweet and Sour
Pink Dolphin 10 Coconut Rum, Raspberry Liqueur, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine	World's Greatest Mai Tai 12 Light Rum, Amaretto, Orange Liqueur, Pineapple Juice, Orange Juice, Dark Rum Floater
Rum Runner 10 Light Rum, Banana Liqueur, Blackberry Liqueur, Orange Juice, Pineapple Juice, Grenadine, Dark Rum Float	Tipsy Mermaid 12 Captain Morgan Spiced Rum, Coconut Rum, Blue Curacao, Fresh Lime, Pineapple Juice
Berry Blonde 12 Three Olive's Strawberry and Berry Vodka, Cranberry Juice, Sprite, and Soda Water	Captiva Chiller 10 Three Olive's Orange Vodka, Peach Schnapps, Orange Juice, Pink Lemonade, Sprite

THE CROW'S NEST BAR & GRILLE

Captiva Island, Florida

All dishes made from scratch daily!

APPETIZERS

Smoky Fish Dip 9.95

House-smoked local catch, garnished with capers, pickled jalapeños and onions. Served with crackers.

Mac-n-Cheese Salsa Dip 9.95

Melted Cheddar cheese blended with flavorful salsa, and then tossed with tender elbow macaroni. Served with tortilla chips. A Crow's Nest favorite!

Fried Green Tomatoes 8.95

Juicy slices, cornmeal dusted and fried. Served with Chipotle Ranch.

Chicken Wings (GF) 10.95

Tender wings, crisply fried and tossed in your choice of hot, mild, teriyaki, teri-hot, or BBQ. Served with creamy bleu cheese dressing and traditional celery sticks.

Mahi Fingers 14.95

Island catch, hand breaded, fresh Mahi-Mahi, lightly fried. Served with a pineapple tartar sauce.

Crispy Calamari 12.95

Tender calamari, lightly breaded and fried beach-style. Served with fresh homemade marinara.

Homemade Hummus (vegan) 9.95

Served with carrots, celery, cucumber, and warm flatbread.

Crow's Nest Shrimp 16.95

A half-pound of really big shrimp, steamed and tossed in Chef Greg's signature sauce – roasted garlic, lemon, butter, and a secret blend of seasonings. Served with crispy bread to soak up every drop!

Shrimp Sausage Quesadilla 14.95

Chef Greg's house made shrimp sausage, jalapeno, blend of cheddar and jack cheese. Served with mango tomatillo chutney.

Crab Cakes 16.95

Panko crusted and filled with lump crab. Served with house made cider coleslaw and tropical fruit salsa.

Roasted Corn & Shrimp Chowder 7.95

A cup of creamy Gulf chowder, topped with fried tortilla crunchies.

Onion Rings 9.95

A generous stack of breaded and crisply fried onions. Served with Chipotle ranch.

Loaded Steak Nachos 14.95

Tri colored tortilla chips piled with marinated beef tips, jalapeños, and diced tomatoes. Topped with our homemade queso and finished with sliced avocado, sour cream, and homemade pico de gallo.

Mozzarella Sticks 9.95

Hand breaded mozzarella fried to a golden brown. Served with a side of Chef Greg's red sauce.

PIZZA

Margherita 16.95

Chef Greg's house made red sauce, fresh mozzarella, and diced tomatoes. Finished with a balsamic reduction.

Meat Lovers 18.95

Red pizza topped with mozzarella, pepperoni, sugar cured bacon, and sliced home made meatballs.

SALADS

Add Grouper 12 | Salmon 9 | Shrimp 8 | Chicken 6

House Salad (vegan) 6.95

Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, and red onions. Served with your choice of dressing.

Crow's Nest Salad (GF) 12.95

Mixed greens, sliced strawberries, baby heirloom tomatoes, fresh mozzarella, red onions, and candied walnuts. Served with our signature honey-mango vinaigrette.

Island Salad (GF) 11.95

Baby spinach, roasted beets, hearts of palm, red onions, baby heirloom tomatoes, candied pecans, and feta cheese. Tossed in raspberry vinaigrette.

Avocado Caesar Salad 11.95

Crisp romaine tossed with our own Caesar dressing made with creamy avocado, and then topped with roasted corn and house made croutons.

TACOS

Shrimp Tacos 19.95

Pan seared or blackened, with a tangy slaw, fresh avocado in two flour tortillas, topped with our smoked jalapeño aioli. Served with a side of red beans and dirty rice.

Street Tacos (GF) 16.95

Three corn tortillas, seared beef tips, fresh chopped onion and cilantro. Served with Chef Sammy's spicy red salsa, avocado slaw, and beans and rice.

Fish Tacos 18.95

Pan seared or blackened, with a citrus slaw, fresh avocado in two flour tortillas, topped with our smoked jalapeño aioli. Served with a side of red beans and dirty rice.

SANDWICHES

Served with your choice of House Slaw, Fresh Fries or Red Beans & Dirty Rice

The Ultimate BLTAE 11.95

Sizzling bacon, crisp lettuce, fried green tomatoes, avocado, and fried egg with a smear of habenero mayo (not too spicy). Served on thick sourdough bread. Add burger 5 | shrimp 7

Caprese Pesto Chicken 13.95

Juicy grilled chicken breast with our homemade basil pesto mayo, a slice of fresh mozzarella, a grilled tomato, lettuce, and red onion. Served on a light brioche bun.

Island Grouper 18.95

Fresh local catch "Only The Freshest" – your choice of grilled, blackened, or fried – with lettuce, sliced tomato, red onion, and our pineapple tartar sauce. Served on a toasted brioche bun.

Salmon Club* 15.95

Pan seared fresh salmon, sugar cured bacon, lettuce, tomato, onions, and our mango Chipotle mayo. Served on toasted sour dough.

Grouper Reuben 19.95

Pan-Seared fresh local grouper, with Swiss cheese, tangy slaw, and our secret Reuben sauce, on thick marble rye.

Southern Fried Chicken 13.95

Juicy fried chicken breast, lime cilantro aioli, pepper jack cheese, and avocado slaw piled on top a brioche bun.

Triple 'B'* 15.95

Chef Greg's take on a bleu cheese and bacon burger. Grilled to order, smoked bleu cheese, thick cut sugar cured bacon, house made habanero mayonnaise, (not too spicy). Served on a brioche bun with lettuce, tomato, and chopped onion.

Crow's Nest Burger* 10.95

Thick, juicy, and grilled to order, with lettuce, sliced tomato and red onion on a brioche bun. Add Cheddar, American, Swiss or fresh mozzarella 2

Patty Melt* 13.95

Pan seared fresh ground beef, caramelized onions, Swiss cheese, and our house made secret sauce. Served on toasted sour dough.

Impossible Burger (vegan) 13.95

You won't believe it's not beef! Pan seared, served with lettuce, sliced tomato and red onion on whole wheat toast.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

South Florida Seafood Boil (GF) 25.95

A savory local-catch smorgasbord of fish, shrimp, clams, mussels, calamari, andouille sausage, corn-on-the-cob, baby redskin potatoes, and tomatoes, in our one-of-a-kind seafood broth.

Shrimp and Unbelievable Grits 24.95

Cornmeal-dusted pan-fried shrimp, roasted corn and poblano cheese grits, chorizo, and fried green tomatoes, all served with a smoked tomato sauce. A Crow's Nest original!

BBQ Baby Back Ribs

Full Rack 24.95 – Half Rack 15.95

Baby back pork ribs, slow-roasted and basted with Chef Greg's top-secret Texas barbecue sauce. Served with a fried panko crusted, smashed red skin potatoes, and a side of house slaw.

Eye-Opening Rib Eye (GF)* 26.95

Dry-rubbed with our signature seasoning and cooked to your liking. Served with port wine demi, mashed potatoes, and our vegetable medley.

Sesame Blacked Salmon* 24.95

On a bed of quinoa and crispy Asian veggie stir fry with a sweet soy drizzle, honey wasabi sauce, and Sriracha.

Fried Shrimp 21.95

Colossal shrimp, cornmeal-dusted and golden fried. Served with our pineapple tartar sauce and classic cocktail sauce, as well as a side of House slaw and French fries. Also available coconut fried.

Seared Island Grouper (GF) 25.95

Seared fresh local grouper with coconut rice, julienned veggies, tomatillo sauce, and pineapple pico de gallo.

Southern Fried Chicken Dinner 17.95

Juicy fried chicken breast topped with our house favorite BBQ butter sauce. Served with mashed potatoes and our vegetable medley.

Crow's Nest Pasta 21.95

Choice of blackened chicken or shrimp on top of orecchiette pasta with mushrooms, asparagus tips, tomatoes, and a basil pesto cream sauce.

Crab Cake Dinner 23.95

Panko crusted crab cakes, coconut jasmine rice, vegetable du jour, chipotle aioli, and tropical fruit salsa.

Pasta Primavera (Vegan) 14.95

Linguine noodles tossed with the perfect blend of olive oil, garlic, white wine, tomato, and a vegetable medley.

Local Snapper (GF) 25.95

Masa dusted and pan seared on top of our south of the border potato hash with bell peppers, onions, and roasted corn. Served with chipotle butter sauce.