

# 'TWEEN WATERS INN

ISLAND RESORT & SPA

## TAKE OUT ONLY

Captiva Island, Florida

*All dishes made from scratch daily!*

### APPETIZERS

**Smoky Fish Dip (GF) 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!

**Escargot 13.00**  
White wine, roasted Roma tomatoes, and garlic butter with a rustic crostino.

**Lobster Crab Cake 16.00**  
With an avocado slaw and a mango lime coulis.

**Chicken Wings (GF) 12.95**  
Tender wings, crisply fried and tossed in your choice of hot or mild homemade Buffalo sauce. Served with creamy bleu cheese dressing and traditional celery sticks.

**Pan Seared Sea Scallops (GF) 18.00**  
With watermelon cucumber salad and white balsamic reduction.

**Homemade Hummus (vegan) 9.95**  
Served with carrots, celery, cucumber, and warm flatbread.

**Onion Rings 9.95**  
A generous stack of breaded and crisply fried onions. Served with Chipotle ranch.

**Roasted Corn & Shrimp Chowder 7.95**  
A cup of creamy Gulf chowder, topped with fried tortilla crunchies.

### SALADS

*Add Salmon 11 | Shrimp 8 | Chicken 6 |*

**House Salad 6.95**  
Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, and red onions. Served with your choice of dressing.

**Chopped Caesar Salad 10.95**  
Crisp romaine tossed with our own Caesar dressing and then topped with homemade croutons and parmesan cheese.

**The Wedge (GF) 10.00**  
sugar cured bacon, baby heirloom tomatoes, red onions, with a Catalina blue cheese dressing.

### SANDWICHES

*Served with your choice of House Slaw, French Fries, or Red Beans & Dirty Rice.*

**The Ultimate BLTAE 12.95**  
Sizzling bacon, crisp lettuce, fried green tomatoes, avocado, and fried egg with a smear of habanero mayo (not too spicy). Served on thick sourdough bread. Add burger 5 | shrimp 7

**Panko Crusted Fish 13.95**  
Crispy pan seared white fish with lettuce, sliced tomato, red onion, and our pineapple tartar sauce.  
Served on a toasted brioche bun.

**Caprese Pesto Chicken 13.95**  
Juicy grilled chicken breast with our homemade basil pesto, a slice of fresh mozzarella, a grilled tomato, lettuce, and red onion. Served on a light brioche bun.

**Crow's Nest Burger 10.95**  
Thick, juicy, and grilled to order, with lettuce, sliced tomato and red onion on a brioche bun.  
*Add bacon or fried egg 3 | Add Cheddar, American, Swiss or fresh mozzarella 2*

**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.

**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) 18.95**

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.

**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.

**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.

## ENTREES

**Pasta Primavera 14.95**

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

**Dry Rubbed Rib Eye (GF) 26.95**

Dry-rubbed with our signature seasoning and pan-seared, served with port wine demi sauce, roasted garlic mashed potatoes and garden veggies of the day.

**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.

**Vegan Delight (GF) 26.00**

pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic.

**House Smoked Salmon Pasta 29.00**

house smoked salmon in a creamy sauce with a dollop of whole grain mustard, a sprinkle of Parmesan cheese, green peas and prosciutto tossed with Farfalle Pasta.

**Filet (GF)\* 32.00**

Six ounces, pan seared, roasted garlic parmesan smashed potatoes, vegetable medley, gorgonzola cream and port wine demi.

**Chilean Seabass (GF) small plate 35 / large plate 46**

With creamy polenta, vegetable medley, and citrus butter sauce.

**Lobster and Crab Crusted Scallops\* small plate 34 / large plate 48**

coconut rice, vegetable medley, and citrus butter sauce.

**Blackened Snapper (GF) 36.00**

Chef's own watermelon cucumber salad, roasted corn polenta, and a citrus butter sauce.

**Jumbo Prawns 36.00**

Pan seared with Maine lobster risotto, asparagus, Key lime butter sauce.

**Pomegranate Glazed Lamb Chops (GF)\* 38.00**

with roasted garlic parmesan smashed potatoes, vegetable medley, and honey ginger demi.