

'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!

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.

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

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.

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.

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.

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.

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.

Chilean Seabass (GF) 35.00

With creamy polenta, 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.

Fish or Chicken Tacos 18.95

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