



TAKE OUT ONLY

All dishes made from scratch daily!

239-472-5161 ext 423

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 tortilla chips.

Onion Rings 9.95

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

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.

Thai Chicken Salad 14.95

Grilled Chicken, lettuce, cabbage, and crisp veggies tossed in a Thai Peanut sauce with Fried Lo Mein Noodles.

SANDWICHES

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

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.

Chili Cheese Dog 9.95

Served with choice of side.

Hot Dog 7.95

Served with choice of side.

Bacon Tomato Grilled Cheese 10.95

Sugar-cured bacon, grilled tomato, cheddar cheese on sour dough.

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*

Turkey Bacon Wrap with Cheddar and Chipotle Ranch 10.95

Served with Lettuce and tomato.

Chicken 13.95

Grilled, blackened or fried chicken breast with tomato, lettuce, and red onion. Served on a light brioche bun.

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.

Loaded Mac & Cheese 14.95

Our mac and cheese dip, loaded with chorizo, tomatoes and mushrooms.

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) 29.00

with roasted corn polenta, vegetable medley, and a citrus butter sauce.

Chicken Tenders 12.00

Served with your choice of French Fries, House Slaw, Vegetable Medley, or Red Beans and Dirty Rice.