



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.

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.

Onion Rings 9.95

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

Crab Cakes 16.95

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

Loaded Steak Nachos 15.95

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 10.95

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

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.

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.

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.

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

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 mayo, a slice of fresh mozzarella, a grilled tomato, lettuce, and red onion. Served on a light brioche bun.

Island Grouper 19.95

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.

Southern Fried Chicken 13.95

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

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.

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.

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*

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.

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

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ENTREES

South Florida Seafood Boil (GF) 25.95

A savory local-catch 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.

BBQ Baby Back Ribs

Full Rack 25.95 Half Rack 16.95

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

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, House slaw and French fries. Also available coconut fried.

Seared Island Grouper (GF) 27.95

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

Crow's Nest Pasta 21.95

Choice of blackened chicken or shrimp on top of Cavatappi 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.

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