

WINE LIST

PINOT NOIR

Alta Luna, Italy	10 / 36
Votre Santé, CA	11 / 39
Pali "Alphabets", OR	16 / 58

MERLOT

House Merlot	9.50
Columbia Crest, OR	10 / 36
Sky Fall, WA	12 / 42
Educated Guess, CA	15 / 52

CABERNET SAUVIGNON

House Cabernet Sauvignon	9.50
Storypoint, CA	10 / 36
If You See Kay, Italy	14 / 52
Nappa Cellar, CA	63

INTERESTING REDS

Malbec, OKO, Argentina (Organic)	10 / 36
Montepulciano, Italy	10 / 36
Syrah, Maryhill, WA	11 / 39
Sasyr, Rocca Delle Macie, Italy	11 / 39
Zinfandel, Ghost Pines, CA	12 / 42
Passo Robles, Tower 15, CA	15 / 52
Tannat Roble, Madera Sella Reserve, Uruguay	46
Baby Amarone, Allegrini Palazzo della Torre IGT, Italy	54
Boudreaux, Chateau Tour De Segur, France	75
Bordeaux, Chateau De Pez, France	95
Pertinace, Barolo "DOCG", Italy	95
Brunello, Pian Delle Vigne, Italy	120
Tignanello, Antinori, Italy	155
Bertani, Amarone, Italy	170

CHARDONNAY

House Chardonnay	9.50
DrumHeller, WA	10 / 36
Wente Morning Fog, CA	11 / 39
H3, Horse Heaven Hills, CA	12 / 42
Laguna, CA	13 / 46
Bramito Umbra, IGT, Italy	15 / 52
Planeta, Italy	75

PINOT GRIGIO & PINOT GRIS

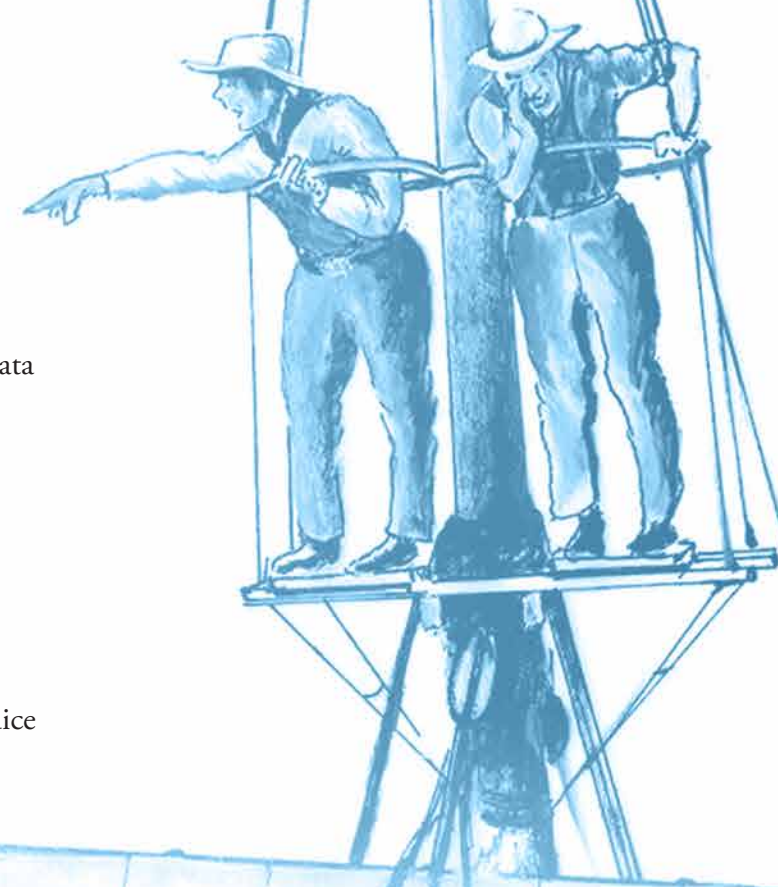
House Pinot Grigio	9.50
Maso Canali, Italy	10 / 36
Bertani Due Uve, Italy	11 / 39
Felluga, Italy	15 / 52

INTERESTING WHITES

Riesling, Covey Run, WA	10 / 36
Sauvignon Blanc, Nobile, NZ	10 / 36
Riesling, 50 Degree, Germany	11 / 39
Chenin Blanc, Protea, South Africa	11 / 39
Sauvignon Blanc, White Haven, NZ	12 / 42
Sauvignon Blanc, Villa Maria, NZ	13 / 46
Sancerre, Sauvion, France	54

Champagne & Sparkling

Prosecco, Astoria	Split / 8
Sparkling white, Michelle	36
Prosecco Rose, Syltbar	40
Champagne Brut, Nicolas Feuillatte	68
Champagne Assemblage, Moët & Chandon	85
Champagne Brut Rose, Veuve Clicquot	130
Champagne Brut, Dom Perignon 2004	200
Champagne Brut, Perrier-Jouet	290



MARTINIS

Captiva Mudslide 12 Vanilla Vodka, Baileys, Kahlua, Cream, Chocolate drizzle
Key Lime Pie 10 Vanilla Vodka, KeKe Beach Key Lime Liqueur, Lime, Rumchata
Beach Bellini 10 Peach Vodka, Cointreau, Orange Juice, Champagne
Left My Heart In Captiva 10 Citrus Vodka, Cointreau, Lime, Splash of Cranberry
Raspberry Lemon Drop 10 Raspberry Vodka, Cointreau, Fresh Lemon, Sweet & Sour
Murky Water 14 Ketel One Vodka, Blue cheese stuffed olives, Dash of Olive Juice

SPECIALTY DRINKS

High Tide Margarita 10 Tequila, Blue Curacao, Simple Syrup, Sweet and Sour, Fresh Lime
Island Punch 10 Light Rum, Peach Schnapps, Amaretto, Pineapple Juice, Cranberry Juice, Sweet and Sour, Grenadine
Mint To Be Mojito 12 Classic, Coconut, Mango or Strawberry Light Rum, Fresh Mint, Simple Syrup, Soda Water, Sprite
Pain Killer 12 Light Rum, Dark Rum, Orange Juice, Pineapple Juice, Coco Lopez
Pink Dolphin 10 Coconut Rum, Raspberry Liqueur, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine

Sandbar Sangria 12 Red Wine, Citrus Fruit, Light Rum, Simple Syrup, Orange Juice, Cinnamon, Splash of Sprite
Captiva Mule 10 Vodka, Pineapple or Orange Juice, Fresh Lime, Ginger Beer
Tropical Dream 12 Coconut Rum, Mango Rum, Vanilla Vodka, Crème de Banana, Orange Juice, Pineapple Juice
Lightning Lemonade 10 Jeremiah Sweet Tea Vodka, Blackberry Liqueur, Lemonade, and a Splash of Soda

THE CROW'S NEST BAR & GRILLE

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!

Fried Green Tomatoes 8.95

Juicy slices, cornmeal dusted and fried. Served with house-smoked tomato sauce.

Chicken Wings (GF) 10.95

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.

Grouper Bites 14.95

Island catch, lightly battered and fried. Served with a spicy caper remoulade.

Crispy Calamari 12.95

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

Cracker-Crusted Crab Cakes 13.95

Pan-fried to preserve moistness, served atop a bed of Granny Smith apple slaw and topped with a spicy cayenne remoulade.

Crow's Nest Shrimp (GF) 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!

Mussels Marinara (GF) 14.95

Steamed in a broth of pink wine and homemade marinara, and then finished with our mouth-watering garlic butter. Served with crispy bread.

Roasted Corn & Shrimp Chowder 7.95

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

SALADS

Add Grouper 11 | Salmon 9 | Shrimp 8 | Chicken 6

House Salad 6.95

Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, red onions, and homemade croutons. 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.

Quinoa Salad (GF) 9.95

A rainbow of flavor, we use tri-color grain and toss it with baby heirloom tomatoes, red bell pepper, carrots, celery, yellow squash, and zucchini atop a bed of mixed greens. Served with white peach-ginger 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 cornbread croutons.

Chicken Taco Salad (GF) 14.95

Strips of tender grilled chicken with crispy romaine, diced tomatoes, red beans, homemade salsa, and tortilla chips, all topped with a shredded blend of Cheddar and Jack cheeses.

SANDWICHES

Served with your choice of House Slaw, French 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 habañero mayo (not too spicy). Served on thick sourdough bread. *Add burger 5 | shrimp 7*

Coconut-Crusted Shrimp 15.95

Really big shrimp, lightly breaded with coconut, and golden fried. Served on a mini baguette with lettuce, sliced tomato, red onion, and our pineapple tartar sauce.

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.

Island Grouper 16.95

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

Rouper Greuben 16.95

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

Grilled Veggie 11.95

Portobello mushroom, zucchini, yellow squash, red bell pepper, lettuce, sliced tomato, and red onion. Served with our homemade romesco sauce on a 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

ENTREES

South Florida Seafood Boil (GF) 24.95

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

BBQ Baby Back Ribs 24.95

A full rack of baby back ribs, slow-roasted and basted with Chef Greg's top-secret Texas barbecue sauce. Served with red beans and dirty rice, and a side of house slaw.

Shrimp and Unbelievable Grits 23.95

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!

Eye-Opening Rib Eye (GF) 26.95

Dry-rubbed with our signature seasoning and pan-seared, served with an ancho chile demi sauce and a side of south-of-the-border potato hash.

Fish Tacos 18.95

Pan-seared white fish, tangy slaw, and fresh avocado in flour tortillas, topped with our mango-jalapeño sauce. Served with a side of red beans and dirty rice.

Achiote Grilled Salmon (GF) 25.95

Cooked to perfection, and topped with a roasted-tomato butter sauce and tangy crab salsa. Served with Mexican rice and grilled vegetables.

Sammy's Roasted Half-Chicken (GF) 19.95

Marinated in achiote and slow-roasted to preserve juiciness. Served with a side of south-of-the-border potato hash.

Crab Cake Dinner 22.95

Our cracker-crusted crab cakes with a spicy cayenne remoulade. Served with red beans and dirty rice, and sautéed vegetables.

Fried Shrimp 21.95

Really big 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.

Spaghetti Your Way 18.95

Pasta tossed with your choice of red, white, or green sauce, and topped with either homemade meatballs or a grilled chicken breast.

Pasta Primavera 17.95

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

