

## 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, Columbia Valley, WA	10 / 36
Sky Fall, Columbia Valley, 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

### WORLD REDS

Malbec, OKO, Argentina (Organic)	10 / 36
Montepulciano, Italy	10 / 36
Syrah, Maryhill, Columbia Valley	11 / 39
Sasyr, Rocca Delle Macie, Italy	11 / 39
Red Zinfandel, Ghost Pines,	12 / 42
"Baby Amarone", Allegrini Palazzo Della Torre IGT, Italy	54
Bordeaux, Chateau De Pez,	95
Pertinace, Barolo "DOCG", Italy	95
"Brunello", Pian Delle Vigne, Italy	120
Tignanello, Antinori, Italy	155
Amarone, Allegrini, Italy	165
Amarone, Bertani, 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

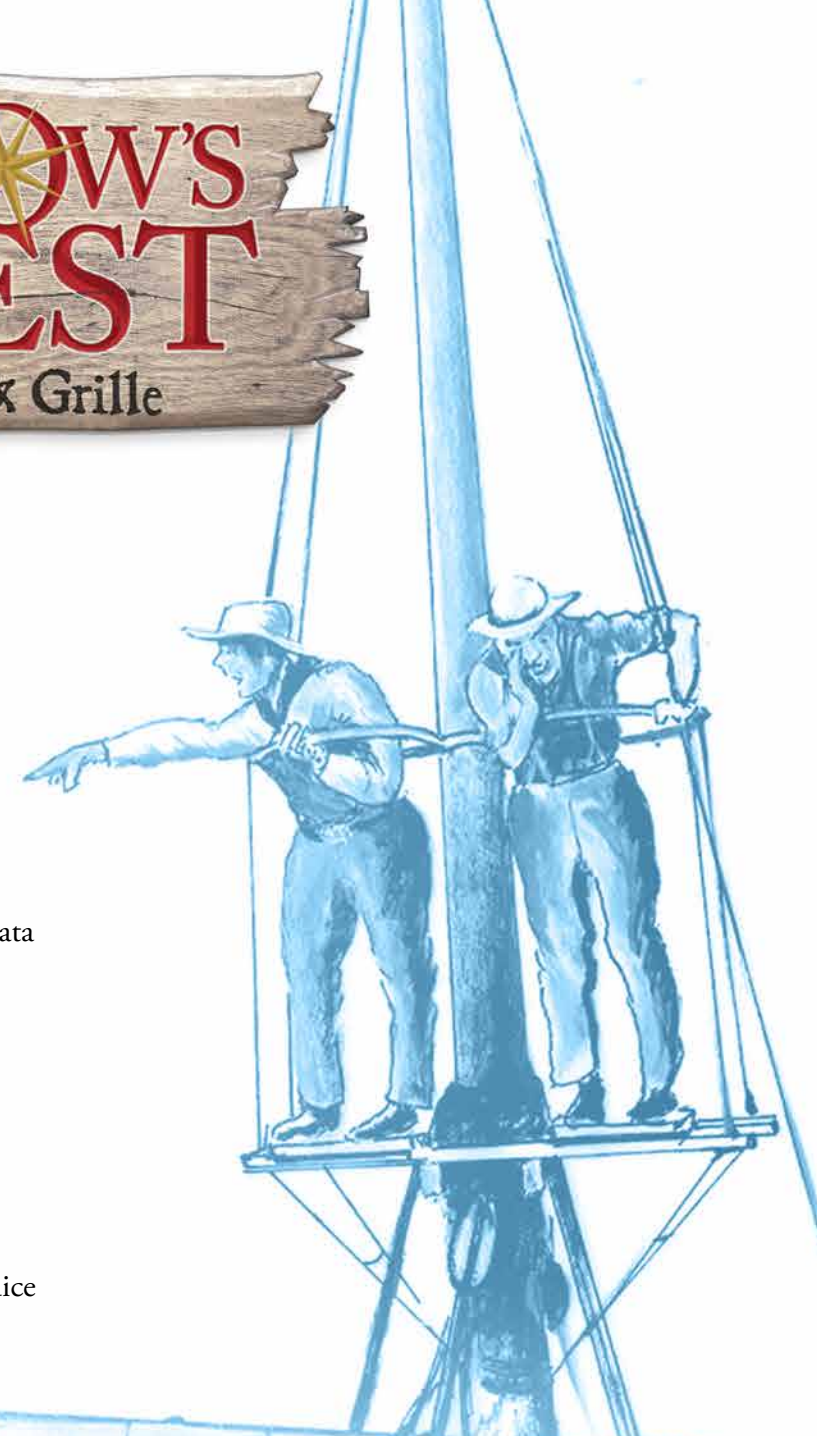
House Pinot Grigio	9.50
Maso Canali, Italy	10 / 36
Bertani Due Uve, Italy	11 / 39
Felluga, Italy	15 / 52

### SAUVIGNON BLANC & OTHER WHITES

Covey Run, Riesling, Columbia Valley, WA	10/36
Nobilo, Sauvignon Blanc, NZ	10/36
50 Degree, Riesling, Germany	11 / 39
White Haven, Sauvignon Blanc, NZ	12 / 42
Villa Maria, Sauvignon Blanc, NZ	13 / 46
Sancerre, Loire, France	58

### CHAMPAGNE & SPARKLING

Prosecco, Astoria	Split / 8
Sparkling White, Michelle	36
Rosé, Syltbar	40
Champagne Brut, Nicolas Feuillatte	68
Champagne Assemblage, Moët & Chandon	85
Champagne Brut Veuve Clicquot, Reims, France	105
Champagne Brut Rose, Veuve Clicquot	110
Champagne Brut, Dom Perignon 2004	200
Champagne Brut, Perrier-Jouet	290



### MARTINIS

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

### SPECIALTY DRINKS

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

<b>Sandbar Sangria 12</b> Red Wine, Citrus Fruit, Light Rum, Simple Syrup, Orange Juice, Cinnamon, Splash of Sprite
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<b>Captiva Mule 10</b> Vodka, Pineapple or Orange Juice, Fresh Lime, Ginger Beer
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<b>Tropical Dream 12</b> Coconut Rum, Mango Rum, Vanilla Vodka, Crème de Banana, Orange Juice, Pineapple Juice
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<b>Lightning Lemonade 10</b> Jeremiah Sweet Tea Vodka, Raspberry Vodka, Lemonade, and a Splash of Soda
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# THE CROW'S NEST BAR & GRILLE

Captiva Island, Florida

All dishes made from scratch daily!

## APPETIZERS

### Smoky Fish Dip 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-Chipotle Ranch

### 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.

### Southern Style Crab Cakes 13.95

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 | 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) 10.95

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, Fresh 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 habanero 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.

### Jerk Fish Sandwich 14.95

Pan seared white fish with Chef Greg's special jerk seasoning, lime-cilantro aioli, and spicy pepper jack cheese. Served on a brioche bun with lettuce, sliced tomato, red onion and wedges of avocado.

### Grouper Reuben 16.95

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

### Garden Burger 11.95

Pan seared garden vegetable patty. Served on a brioche bun with lettuce, sliced tomato, red onion. Add avocado 2 Add Cheddar, American, Swiss or fresh mozzarella 2

### Triple 'B' 13.95

Chef Greg's take on a Bleu Cheese and Bacon Burger. Grilled to order, Point Reyes Bleu Cheese, thick cut sugar cured bacon, house made habanero mayonnaise (not too spicy). Served on a brioche bun with lettuce, sliced tomato, and red onion.

### 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 Add avocado 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 Grits

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!

### Dry Rubbed Ribeye (GF) 26.95

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

### 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.

### Pan Seared Local Grouper (GF) 25.95

Cooked to perfection, and topped with a red bell pepper jam, and mango salsa. Served with Brown rice, baby heirloom tomatoes, and julienned vegetables.

### BBQ Half Chicken 19.95

Marinated and slow-roasted to preserve juiciness. Served with roasted garlic mashed potatoes, garden fresh veggies of the day, and Chef Greg's Texas BBQ sauce.

### Southern Crab Cake Dinner 22.95

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

### Cornmeal Dusted 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. Also available in coconut dusted.

### Spaghetti 14.95

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

### Pasta Primavera 13.95

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