

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
Amarone, Bertani, Italy	170

CHARDONNAY

House Chardonnay	9.50
DrumHeller, WA	10 / 36
Wente Morning Fog, CA	11 / 39
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
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 Rose, Veuve Clicquot	110
Champagne Brut, Perrier-Jouet	290

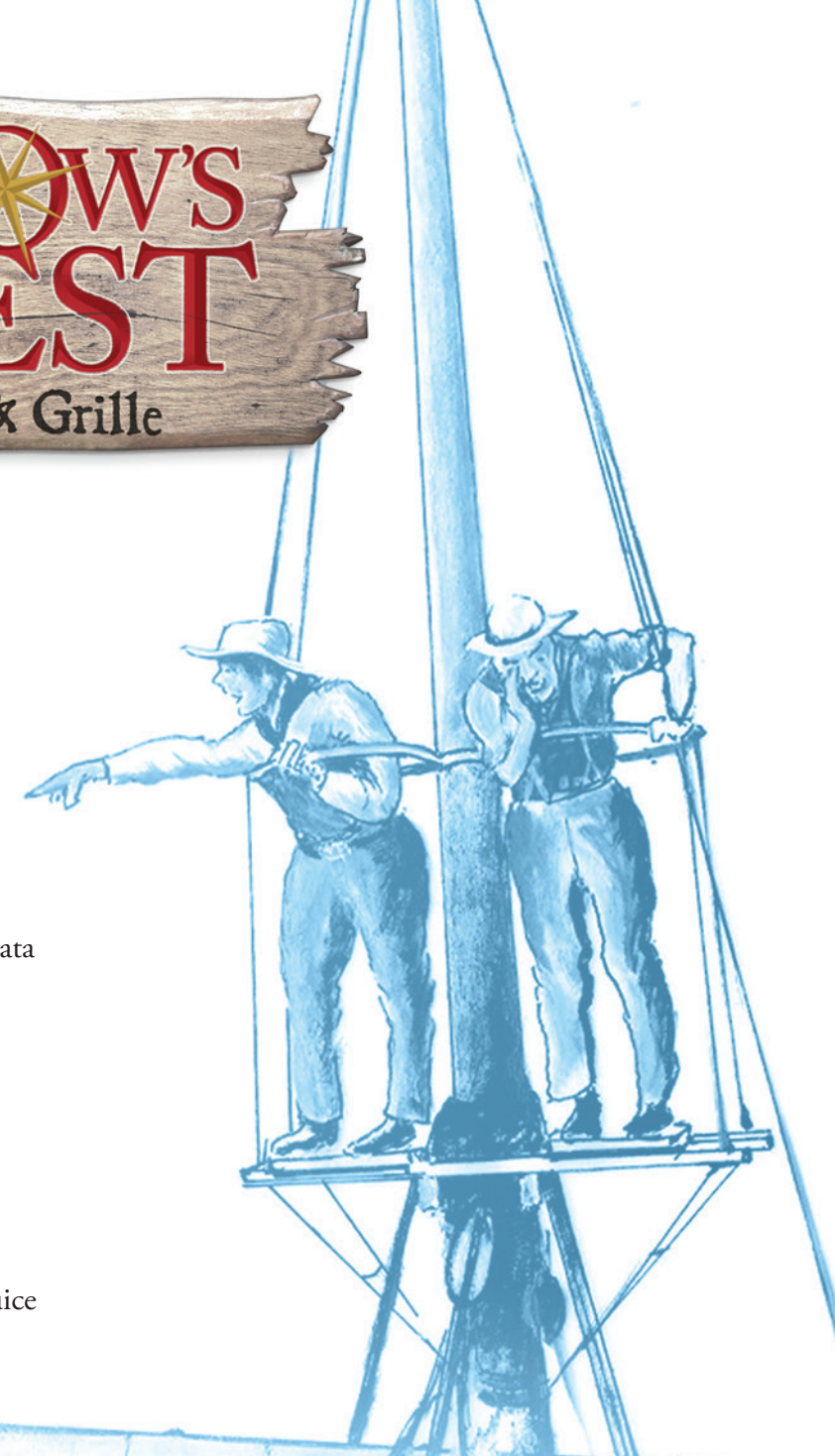


MARTINIS

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	Sandbar Sangria 12
Tequila, Blue Curacao, Simple Syrup, Sweet and Sour, Fresh Lime	Red Wine, Citrus Fruit, Light Rum, Simple Syrup, Orange Juice, Cinnamon, Splash of Sprite
Island Punch 10	Captiva Mule 10
Light Rum, Peach Schnapps, Amaretto, Pineapple Juice, Cranberry Juice, Sweet and Sour, Grenadine	Vodka, Pineapple or Orange Juice, Fresh Lime, Ginger Beer
Mint To Be Mojito 12	Tropical Dream 12
Classic, Coconut, Mango or Strawberry Light Rum, Fresh Mint, Simple Syrup, Soda Water, Sprite	Coconut Rum, Mango Rum, Vanilla Vodka, Crème de Banana, Orange Juice, Pineapple Juice
Pain Killer 12	Lightning Lemonade 10
Light Rum, Dark Rum, Orange Juice, Pineapple Juice, Coco Lopez	Jeremiah Sweet Tea Vodka, Raspberry Vodka, Lemonade, and a Splash of Soda
Pink Dolphin 10	
Coconut Rum, Raspberry Liqueur, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine	



THE CROW'S NEST BAR & GRILLE

Captiva Island, Florida

All dishes made from scratch daily!

APPETIZERS

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) 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.

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!

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.

Crow's Nest Chopped Caesar (GF) 10.95

Crunchy romaine lettuce tossed in Chef Greg's house made Caesar dressing, topped with grated parmesan and garlic butter croutons.

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 habenero 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.

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.

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

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

Shrimp and 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!

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.

Florida Seafood Boil 24.95

A savory local catch smorgasbord 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.

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.

Pasta Primavera 13.95

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

