

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	15 / 52
Nappa Cellar, CA	63
Frogs Leap, CA	100

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
"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
Rombauer, CA	14 / 50
Cakebread, CA	75

PINOT GRIGIO

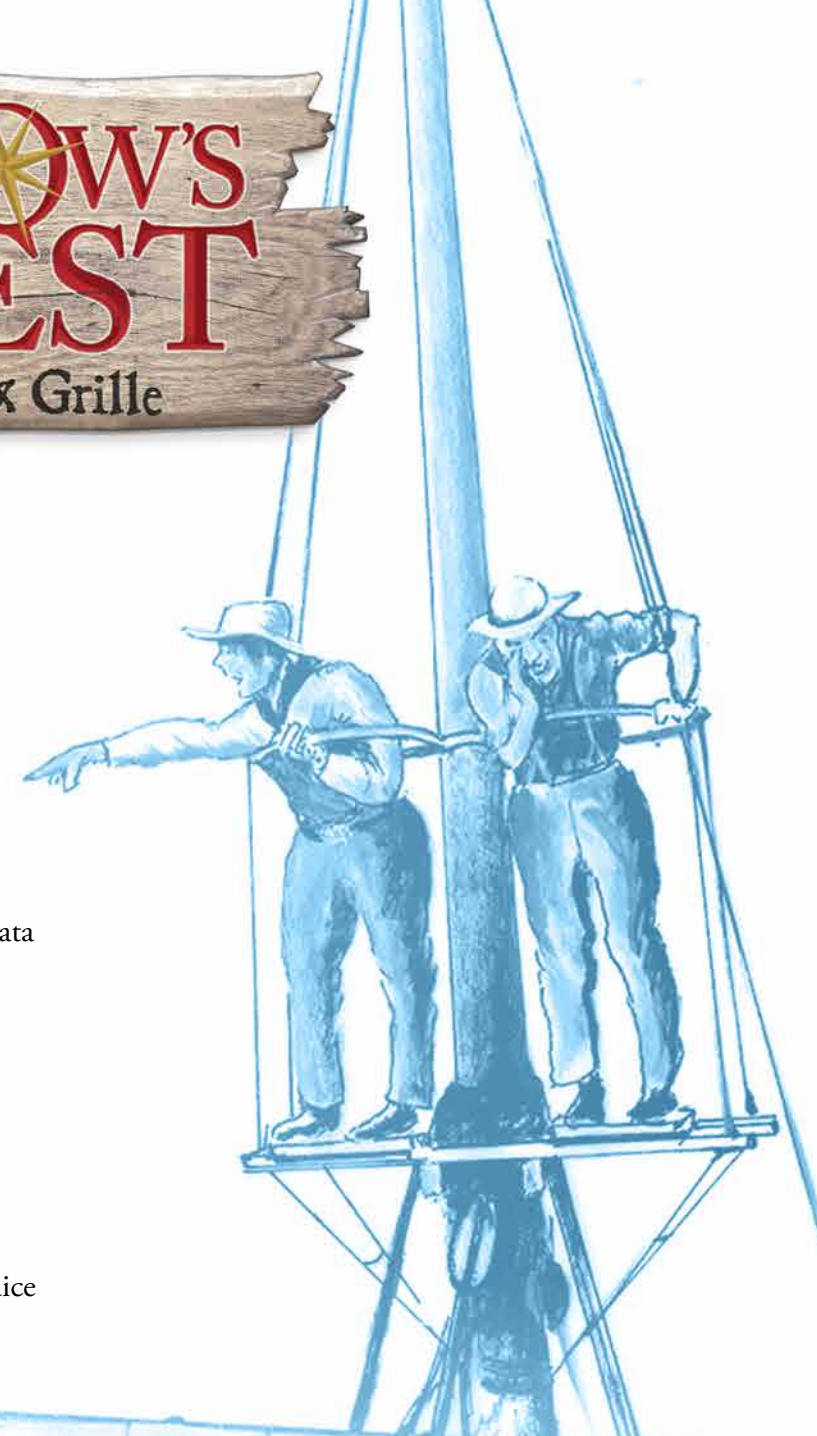
House Pinot Grigio	9.50
Maso Canali, Italy	10 / 36
Felluga, Italy	15 / 52

SAUVIGNON BLANC & OTHER WHITES

Nobilo, Sauvignon Blanc, NZ	10/36
Riesling, 50 Degree, Germany	11 / 39
White Haven, Sauvignon Blanc, NZ	12 / 42
Villa Maria, Sauvignon Blanc, NZ	13 / 46

CHAMPAGNE & SPARKLING

Prosecco, Astoria	Split / 8
Sparkling White, Michelle	36
Rosé, Syltbar	40
Champagne Brut, Nicolas Feuillatte	68
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

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

Mahi Fingers 14.95

Hand breaded Mahi, panko crusted, lightly fried served with 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 (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 Mahi 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.

Avocado Caesar Salad 11.95

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

SUSHI

Not available Sunday & Monday

TRADITIONAL ROLLS

California Roll \$10
Spicy Tuna Roll \$10
Salmon Roll \$10
Yellowtail Roll \$13

SPECIALTY ROLLS

Captiva Island Roll \$18

Spicy tuna, cucumber, crab, eel sauce, masago, green onion

Rainbow on the Beach \$20

Cucumber, crab, avocado, salmon, tuna, white fish, avocado

Tuna Lovers \$18

Spicy tuna, cucumber, Boston bib, cilantro, fresh tuna, tobiko, honey wasabi aioli, eel sauce

Sushi Additions

*Avocado \$2 | Asparagus \$2 | Tuna \$3 | Jalapeno \$2
Salmon \$3 | Yellowtail \$3*

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

Island Mahi 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.

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*

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, tomato, and chopped onion.

Salmon Burger 15.95

Pan seared Salmon, cracker crusted with a red horseradish mayo, lettuce and onions

ENTREES

South Florida Seafood Boil (GF) 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.

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!

Three Way Tacos 18.95

Your choice of chicken, shrimp, or fish pan seared or blackened, with a tangy slaw, fresh avocado in flour tortillas, topped with our smoked jalapeno aioli.
Served with a side of red beans and dirty rice.

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 jalapeno cheddar cake, and a side of house slaw.

Half rack 15.95

Eye-Opening Rib Eye (GF) 26.95

Dry-rubbed with our signature seasoning and pan-seared, served with an port wine demi sauce and a side mashed potatoes and veggies.

Sesame Blacked Salmon 24.95

On a bed of quinoa and crispy Asian veggie stir fry with a sweet soy drizzle, wasabi coulis, and Sriracha

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.

Seared Island Mahi (GF) 23.95

Seared Mahi Mahi with coconut rice, julienned veggies, tomatillo sauce, and pineapple pico de galio.

Pasta Primavera 13.95

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