

CROW'S NEST

STEAKHOUSE

Let's Set Sail

Lobster & Corn Chowder | Cold-water lobster meat, fresh roasted corn, diced Red Bell Pepper, celery, carrot and potatoes in a creamy lobster stock with saffron. **\$16**

Lobster & Blue Crab Cake | Served on pineapple slaw with tropical fruit salsa and Mango Lime Coulis **\$23**

Jumbo Shrimp & Lump Crab Cocktail | Colossal Gulf Shrimp, Jumbo Lump Blue Crab Meat and Tomato Horseradish sauce **(GF) \$24**

Asian Pork Belly | Tender Slow roasted crispy skin Asian seasoned pork belly served on a Thai Peanut Lime Slaw with Korean BBQ sauce **(GF) \$19**

***Hawaiian Ahi** | Sushi grade Tuna, rare seared, with a Curry Blacken Sesame crust, sliced and served chilled with a drizzled of Asian Red Pepper Jam and teriyaki glaze, topped with Tobiko Caviar served on a sticky rice cake with Wakami **\$22**

Escargot | White wine, roasted Roma tomato sauce and garlic butter with a rustic crostini **\$18**

BBQ Potato Chips | House made chips, tossed in our BBQ rub seasoning served with Gorgonzola cheese and Chive sour cream **\$12**

***Oysters** | Chef Selected on the Half Shell ½ doz. with cocktail sauce and lemon wedge **(GF) \$24**

Oyster Rockefeller | A ½ doz. Baked Chef selected Oyster topped with spinach, shallot in a Parmigiano- Reggiano cheese sauce. **(GF) \$28**

SALADS

Caesar | Romaine hearts, tossed in a traditional house made Caesar Dressing with shaved Parmigiano- Reggiano, garlic croutons, and Lemon Wedge, **(GF no Crouton)**
Add Anchovies (No Charge) **\$16**

Caprese | Beefsteak tomato, Red onions, fresh mozzarella, pesto, Greek Olives, arugula, Lemon Balsamic **(GF) \$16**

Wedge | Iceberg, sliced egg, bacon, Heirloom Tomato, carrot, onions, croutons, with Moody Blue and Gorgonzola Cheese Dressing **(GF) \$16**

House | Mix greens, baby Heirloom tomato, carrots, red onion, cucumber with Balsamic Vinaigrette **(GF, Vegan) \$12**

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

Food Allergy Warning: Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

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STEAKHOUSE

Hand Cut Prime Steak Selection

12-oz. Prime N.Y. Strip \$68 | 12oz. Prime Ribeye \$78 | 14-oz. Prime Bone-In Filet of Beef \$72

20-oz. Prime Cut Bone-In "Cowboy" Ribeye \$98 | 26-oz. Prime Cut Porterhouse Steak \$119

All steaks are Hand Cut certified Prime steaks served with roasted garlic mashed potatoes, sautéed wild mushrooms, baby carrots, and asparagus (GF)

| Add 6 oz. Florida Lobster Tail \$32 |

Entrees

Rack of Lamb | with roasted garlic mashed potatoes, asparagus, baby carrots, & Honey Ginger Demi-Glace (GF) \$64

½ Duckling | with long grain wild rice, sautéed vegetable medley and Mango, Orange Rum sauce (GF) \$44

12-OZ. Pork Lollipop Chop | Brandy Fuji Apples, mashed sweet potatoes, sautéed vegetable medley with Hibiscus Demi-Glace \$48

6oz. Pan seared Filet of Beef | Hand cut, with wild Mushroom Marsala Cream Sauce, fingerling potatoes, baby carrots and asparagus (GF) \$58

Filet Oscar | 6oz. Filet of Beef topped with Jumbo Lump Blue Crab, asparagus and Béarnaise sauce served with baby carrots and fingerling potatoes \$68

Vegan Delight | Pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic. (V, VE, GF) \$31

Seafood

Seabass | Pan seared Seabass served on a Parmesan Lobster Risotto with asparagus and a Citrus Beurre Blanc \$64

Salmon Rockefeller | Scottish Salmon Fillet topped with spinach and Parmigiano-Reggiano cheese sauce served on a Vegetable Risotto with Cauliflower au gratin \$52

Twin Oscar Style 6 oz. Florida Lobster Tails | Two tails topped with a Blue Crab stuffing served with asparagus, vegetable risotto and Béarnaise Sauce (GF) \$72

Sides \$10

Shaved Brussel Sprouts with Smoked Blue Cheese and Bacon (GF)
Cauliflower Au Gratin (GF)

Vegetable Risotto | Roasted vegetables, parmesan cheese (GF)

Mashed Sweet Potatoes | with candied pecans and marshmallows (GF)
Creamed Spinach (GF)

Asparagus | topped with Béarnaise sauce

Fuji Apples | sautéed in butter and cinnamon finished with brandy

Fingerling Potatoes | with Garlic Lime Butter

Cavatappi Mac & Cheese

SAUCES \$6

Garlic-Lime Butter

Hibiscus Demi-Glace

Port Demi-Glace

Wild Mushroom Marsala Cream

Smoked Blue Cheese Bacon Cream

Béarnaise Sauce

Kentucky Whiskey Green Peppercorn

Honey Ginger Demi-Glace