

★ THE CROW'S NEST EATERY & WATERIN' HOLE ★

Where Flame and Flavor Collide!

APPETIZERS

All baskets are served with our home-made chips or see sub and add-on section to make it your own

PIRATE WINGS FULL DOZEN 18 HALF DOZEN 10

Our famous smoked, then deep fried, chicken wings tossed in one of our flavorful sauces (ask you server for our latest list of flavors). Add celery, bleu cheese or Ranch dressing for .75 each. All Flats or Drumsticks 2 extra.

BONELESS WINGS 10

Crispy breaded pieces of tender boneless chicken served with your choice of sauce.

BREADED SHRIMP BASKET 10

Breaded Shrimp deep fried and served on a bed of home made chips with cocktail sauce.

BREADED OYSTER BASKET 12

Breaded Oysters deep fried and served on a bed of home made chips with your choice of cocktail or tarter sauce.

CHICKEN FINGERS BASKET 10

Breaded chicken tenders deep fried and served on a bed of home made chips with your choice of BBQ, buttermilk ranch or honey mustard sauce.

PEPPERONI ROLL 10

Our hand tossed dough filled with pepperoni and mozzarella cheese served with marinara sauce.

PIEROGIES 6

Five (5) Pierogies stuffed with potato & cheese and tossed with buttered and sautéed onions.

GALLEY FRIES 12

A Crow's Nest tradition! A giant platter of our coated fries covered in a special blend of melted Mozzarella, Cheddar & Bleu cheeses and bacon. Served with a cup of our buttermilk ranch dressing.

CHEESE STICKS 8

A classic starter. Five breaded mozzarella sticks deep fried and served with a side of marinara.

ONION RINGS 8

Delicious onion rings, beer battered and deep fried until golden brown and served with a side of buttermilk ranch dressing.

ASIAGO & ARTICHOKE DIP 10

A creamy combination of diced artichoke hearts and aged Asiago cheese served with soft pretzel bites.

BAKED PRETZEL LOGS 8

Three Bavarian style soft pretzel logs baked in the oven and served with sides of whole grain mustard and TCN beer cheese sauce.

DEEP FRIED GREEN BEANS 8

Need we say more? – Oh yes, they are delicious and are served with a side of parmesan peppercorn dressing.

POTATO CHIPS 3.5

Our home made potato chips served in a basket. Choose from the following flavors: plain, sea salt, taco, Cajun, salt-n-pepper, ranch, old bay, lemon pepper, garlic, Gun Powder and garlic Parmesan. Add a side of TCN beer cheese sauce for 1.

FRIDAY ONLY!

DRUNKEN CLAMS or BEER MUSSELS or STEAMED SHRIMP 10

Steamed in beer, one dozen Littleneck Clams OR Mussels served with toastettes OR a half pound of luscious shrimp. All served with melted butter.

SOUPS

DECK HOUSE CHILI Cup 4 Bowl 6

A home-style chili with over 20 ingredients. Topped with a sprinkle of shredded cheese and served piping hot.

SOUP DE JOUR Cup 4 Bowl 6

Ask your server for the soup we are featuring today.

FRENCH ONION Crock 7

Our handmade onion soup ladled into a crock, topped with seasoned croutons and melted Provolone cheese.

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SALADS

Dressings: Ranch, Bleu Cheese, Parmesan Peppercorn, French, Lite Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar, and Honey Mustard. Add any Extras from the "Build Your Own Burger" page.

SIDE SALAD 4.5

Fresh salad mix topped with parmesan cheese, diced tomatoes, green peppers, and onions. A perfect complement to any meal.

CHEF SALAD 14

Fresh salad mix, topped with parmesan cheese, diced tomatoes, green peppers, onions, bacon, hard-boiled egg, and julienne strips of Swiss, cheddar cheese, turkey, and ham.

CHICKEN SALAD 12

Fresh salad mix topped with Parmesan cheese, diced tomatoes, green peppers, and onions and your choice of grilled, or fried chicken. Have your chicken blackened or tossed in one of our famous sauces!

CAPTAIN'S STEAK OR CHICKEN SALAD 15

Fresh salad mix, shaved sirloin steak or marinated chicken breast, blended cheese, diced tomatoes, green peppers, and onions plus French fries make this salad a swashbuckling good creation.

CAPTAIN'S CRAB CAKE SALAD 18

Fresh salad mix, blended cheese, diced tomatoes, green peppers, and onions and our famous crab cake broiled until golden brown.

GRILLED CAESAR SALAD 11

Grilled heart of Romaine drizzled with Caesar Dressing, topped with shaved Parmesan cheese and home-made croutons. With grilled chicken 14; Grilled Tuna, Shrimp, or Salmon 16 Have it blackened for 1; Crab Cake 19.

SUBSTITUTES, ADD-ONS OR SIDES

	SUB	ADD-ON	SIDES
FRENCH FRIES – PLAIN	1.5	2.5	3
FRENCH FRIES – CHEESE	2.5	3.5	4
FRENCH FRIES – CHILI & CHEESE	3.5	4.5	5
FRENCH FRIES – GRAVY	2.5	3.5	4
MASHED POTATOES	1.5	2.5	3.5
BAKED POTATO W/BUTTER	2.5	3.5	4
PIEROGIES (3 PIECES SUB/ADD-ON, 5 PIECES SIDE)	3	4	6
MACARONI & CHEESE	3.5	4.5	5.5
ONION RINGS	2.5	3.5	8
STEAMED BROCCOLI	1.5	2.5	3.5
STEAMED RICE	1.5	2.5	3.5
STEAMED VEGETABLES	1.5	2.5	3.5
COLESLAW	1.5	2.5	3.5
SIDE SALAD	2	3.5	4.5
CUP OF SOUP (DU JOUR OR CHILI)	1.5	2.5	4
BOWL OF SOUP (DU JOUR OR CHILI)	2.5	3.5	6

BEVERAGES

SWEET TEA	3.5
Includes 1 refill	
SOFT DRINKS	2.95
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Ginger Ale, Pink Lemonade, Mug Root Beer, Unsweetened Tea, Soda Water or Tonic Water. Includes 1 refill.	
COFFEE, DECAF, OR HOT TEA	2.75
Includes 1 refill	
HOT CHOCOLATE	2.75
JUICE (10 OUNCE)	2.5
Cranberry, Tomato, Apple, Pineapple, or Orange	

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PIZZA & STROMBOLI

Hand Tossed 10" Round or Thin Crust. Upgrade to a cauliflower and mozzarella shell for 4 more. 6 slices a pie

MARINARA 8

Chunky Tomato Sauce & Mozzarella cheese

PIEROGIE 11

Mashed Potatoes, Sautéed Onion, & Cheddar Cheese

CROW'S NEST WHITE 10

Asiago & Artichoke Sauce & Mozzarella cheese

TRADITIONAL WHITE 10

Garlic & Extra Virgin Olive Oil & Mozzarella cheese

CROW'S NEST KETO 14

A cauliflower and mozzarella shell topped with marinara, pepperoni, sausage, and mozzarella cheese.

ADDITIONAL TOPPING 1 EA

Black Olives, Garlic, Green Bell Peppers, Jalapenos, Mushrooms, Onion, Bacon, Pepperoni, Sausage, Cheddar Cheese, Tomatoes(Sliced or Diced), Yellow Pepper Rings, Extra Cheese, & Extra Sauce.


ADDITIONAL PREMIUM TOPPING 2 EA

Grilled Chicken Breast, Ham, Turkey, Meatballs

STROMBOLI 11

Fresh dough assembled with our favorite ingredients (pepperoni, sausage, ham, green peppers, onions, and Mozzarella cheese), baked to perfection and served with a side of marinara sauce. Additional toppings available.

SANDWICHES & HOAGIES

 **Make your sandwich a wrap for 2. All sandwiches are served with our home-made chips or see sub and add-on section to make it your own**

SCUTTLEBUTT 12

Our smoked-in-house pulled pork topped with BBQ sauce and pickles on a toasted hoagie roll, served with a side of coleslaw.

BEEF BRISKET 13

Our melt-in-your-mouth, smoked-in-house Beef Brisket is served with Cheddar cheese, sliced onions and BBQ sauce on a toasted bun. Served with a side of coleslaw.

CROWS NEST REUBEN 13

A classic sandwich with a Crows Nest twist, sliced corned beef, sauerkraut, Mozzarella cheese and a special dressing on thick, toasted Caraway rye bread.

CROWS NEST IRISH CLUB 13

Corn beef, Turkey, and Swiss cheese topped with coleslaw, tomato and Basil Pesto mayo on toasted thick sliced Marble Rye bread.

CHEESESTEAK (CHICKEN OR STEAK) 13

Thinly sliced steak or chicken is grilled with mushrooms, onions and peppers then topped with mozzarella cheese on a toasted hoagie roll with lettuce and tomato.

HOT N SPICY CHICKEN 12

A breaded chicken breast is deep-fried then tossed in hot sauce, served on a toasted bun with Bleu cheese, lettuce and tomato.

CHICKEN PARMIGIANA 12

A breaded chicken cutlet baked with mozzarella cheese and marinara, served on a toasted bun.

THE MOBY DICK 12

A huge piece of beer battered Haddock served on a toasted hoagie roll with lettuce and tomato and a side of tartar sauce.

HOT ITALIAN HOAGIE 12

Ham, hard salami, melted Mozzarella cheese, onions, lettuce, tomato and Italian dressing served on toasted hoagie roll.

CAPTAIN BLT 11

Apple smoked Bacon piled high and topped with lettuce and tomato on your choice of toasted thick sliced White, Caraway Rye or Marble Rye bread.

GRILLED CHEESE 9

Your choice of cheese between toasted thick sliced White, Rye or Marble Rye bread.

CRAB CAKE 16

A colossal, flaky crab cake is broiled until golden brown then served on a freshly toasted bun with a side of tartar or cocktail sauce.

SOUTHWEST STEAK WRAP 14

A fresh wrap filled with sliced Sirloin Steak, sautéed peppers, mushrooms & onions, Pepper Jack cheese, lettuce, tomato & Southwest ranch dressing

CARNITAS WRAP 14

Slow cooked pulled Pork, Cheddar cheese, and Special Roasted Corn and Black Bean Salsa, and Southwest ranch sauce, rolled in a tasty wrap.

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BUILD YOUR OWN BURGER

Our Flagship burgers are the best of the best and are our very own blended steak made from fresh Angus Brisket, Sirloin, Short Rib, Filet & Chuck! You think you're eating a steak- well you really are! All of our burgers are USDA Certified Choice Angus Beef.

All Burgers are served with our home-made chips or see sub and add-on section to make it your own

1. PICK YOUR PATTY

Flagship Beef 10
 Angus Beef 8
 Breaded or grilled Chicken 8
 Chicken Burger 8
 Turkey 9
 Salmon 10
 Veggie 9
 Double your patty for 5

2. CHEESE IT 1 EA

American
 Cheddar
 Pepper Jack
 Provolone
 Swiss
 Mozzarella
 Crumbled Bleu Cheese

3. PICK ANY OR ALL ON US

Lettuce
 Tomato
 Onion
 Pickle
 Ketchup
 Yellow Mustard
 Mayonnaise

4. EMBELLISH IT .75 EA

Yellow Pepper Rings
 Jalapenos
 Sautéed Onion
 Fresh or Grilled Peppers
 Sautéed Mushrooms
 Black Olives
 Extra - Pick Any Or All Item

5. STACK IT 1 ea

Fried Egg
 Bacon
 Chili
 Onion Rings
 French Fries
 Asiago & Artichoke Dip
 Coleslaw
 Pierogie
 Pepperoni

6. SAUCE IT .75 EA

Mild
 Hot
 Dusseldorf Mustard
 BBQ
 Southwest Ranch
 Cocktail
 Tarter
 Any Salad Dressings

7. PREMIUM SAUCE IT .1 EA

Chipotle Mayo Gun Powder Sweet N Spicy Sweet Chili Old Bay Basil Pesto Mayo Beef Gravy
 Blackened Marinara Suicide Sour Cream

OUR MASTERPIECE BURGERS

All MASTERPIECE Burgers are served the way we like them. All you choose is the temperature if applicable. If you want it your way, please use the "build your own" section to make it your own. Thanks for your understanding.

BLACK JACK BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is blackened with cracked peppercorn and Cajun seasonings and topped with homemade Chipotle mayo and Pepper Jack cheese.

BUCCANEER BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is seasoned, grilled and topped with BBQ sauce, Applewood smoked bacon and Cheddar cheese.

STUFFED STEAK BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is seasoned and grilled to your liking and topped with our Asiago dip, sautéed mushrooms, onions, green peppers and bacon, all on a fresh baked bun.

BABUSHKA BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is seasoned and grilled to your liking and is topped with a pierogie, Cheddar cheese, sautéed onions and a dollop of sour cream all on a fresh bun.

THE PITTS BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is seasoned and grilled to your liking and topped with your choice of cheese, French fries, and coleslaw, all on a fresh bun

SWASHBUCKLER STEAK BURGER FLAGSHIP 13 REGULAR ANGUS 11

Your Masterpiece Burger is seasoned and grilled to your liking and topped with Cheddar cheese, onions rings, Jalapeño peppers, BBQ sauce and bacon, all on a fresh bun

TURKEY BURGER 12

Turkey burger, bacon and Provolone cheese topped with lettuce, tomato and Basil Pesto mayo all on a fresh bun.

ALASKAN SALMON BURGER 13

Alaskan Salmon burger, grilled and topped with lettuce, tomato, cucumber slices and our savory Basil Pesto mayo all on a fresh bun.

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SMOKIN' DINNERS

All of our BBQ is slowly smoked with hard woods to give our meats what we feel is the best BBQ flavor around.

BEEF BRISKET 16

Certified Angus Beef brisket slow smoked and hand carved. Served with our savory gravy, mashed potatoes and coleslaw. A Crow's Nest favorite!

PULLED PORK 15

Our signature apple wood smoked pulled pork served with sauerkraut, mashed potatoes and coleslaw.

BABY BACK RIB DINNER HALF RACK 16 FULL RACK 24

Some of our famous smoked baby back ribs, slow roasted for an impeccable flavor. Served with fries and coleslaw.

SMOKIN' SAMPLER 30

Our in-house smoked specialties – ½ rack of ribs, ½ pound of brisket, ½ pound pulled pork served with fries & coleslaw.

A BBQ BUILT FOR TWO 49

Two people can feast on a full rack of smoked baby back ribs, two BBQ sauced chicken breasts, your choice of Brisket or Pulled Pork and fries. This platter is served with extra napkins.

PASTABILITIES

All pasta served with Garlic Bread.
Add-On a Bowl of Soup or a Side Salad for 3.5

RED BEARD 9

Penne pasta tossed in our marinara sauce. Add Meatballs for 3, a grilled chicken breast for 4 or shrimp for 6.

EGGPLANT PARMIGIANA 14

Breaded Eggplant is fried, placed atop a bed of penne pasta tossed in marinara sauce then topped with Mozzarella cheese and placed in an oven for completion.

CHICKEN PARMIGIANA 14

A breaded chicken breast is fried, placed atop a bed of penne pasta tossed in marinara sauce then topped with Mozzarella cheese and placed in an oven for completion.

SEAFOOD SPECIALTIES

Add-On a Bowl of Soup or a Side Salad for 3.5

SALMON OR TUNA 16

A generous cut of Atlantic salmon or Ahi Tuna grilled or blackened and topped with our sweet chili sauce. Served over rice with steamed vegetables.

FRIED HADDOCK 12

A huge piece of Haddock is breaded & deep-fried served with steamed vegetables and our home-made chips.

LEMON PEPPERED TILAPIA 12

A Tilapia filet is seasoned with lemon pepper and butter then broiled to perfection. Served over a bed of rice with steamed vegetables.

LUMP CRAB CAKES 28

Two of our tender, flaky crab cakes made with lump & claw crab meat, broiled to perfection and served with steamed vegetables, chips and tartar or cocktail sauce. Best crab cakes around!

STEAK SPECIALTIES

All our steaks are USDA Choice, and aged 28 days served with a vegetable and choice of potato. Add-On a Bowl of Soup or a Side Salad for 3.5

ROYAL RIBEYE STEAK 26

A tender, aged, grilled to order Angus Reserve 12 ounce Royal Ribeye Steak

NEW YORK STRIP STEAK 24

A tender, aged, grilled to order Angus Reserve 12 ounce New York Strip Steak

Top your steak off with sautéed mushrooms, onions and/or peppers for 1 ea.!

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