

★ 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 MARKET PRICE HALF DOZEN MARKET PRICE
Wings tossed in one of our flavorful sauces Add celery, bleu cheese or Ranch dressing for 1 each. All Flats or Drumsticks 2 extra.

BONELESS WINGS 10
Breaded pieces of boneless chicken served with your choice of sauce.

BREADED SHRIMP BASKET* 12
Breaded Shrimp deep fried and served with our home-made chips or French Fries & cocktail sauce.

BREADED OYSTER BASKET 14
Breaded Oysters deep fried and served on a bed of home made chips with your choice of cocktail or tarter sauce.

CHICKEN FINGERS BASKET* 12
Breaded chicken tenders fried and served with our home-made chips or French Fries & your choice of sauce.

PEPPERONI ROLL* 11
Hand tossed dough filled with pepperoni and mozzarella cheese served with marinara sauce.

PIEROGIES 7
Five (5) Pierogies stuffed with potato & cheese and drizzled with buttered and sautéed onions.

GALLEY FRIES* 12
A giant portion of our fries topped with melted Mozzarella, Cheddar & Bleu cheese and bacon. Served with a side of our buttermilk ranch dressing

CHEESE STICKS 9
Breaded mozzarella sticks fried and served with a side of marinara.

ONION RINGS 9
Delicious onion rings, beer battered and fried.

ASIAGO & ARTICHOKE DIP 10
A creamy combination of artichoke hearts and Asiago cheese served with soft pretzel bites. Add extra pretzel bites for \$2.

BAKED PRETZEL LOGS 9
Three Bavarian style soft pretzel logs baked & served with whole grain mustard and TCN beer cheese sauce.

DEEP FRIED GREEN BEANS 9
Delicious and are served with a side of parmesan peppercorn dressing.

POTATO CHIPS 3.5
Home made potato chips dusted with one of the following flavors: plain, sea salt, Cajun, salt-n-pepper, powder ranch, old bay, or Gun Powder.

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 Crock \$6
A home-style chili with over 20 ingredients. Topped with a sprinkle of shredded cheese.

SOUP DE JOUR Cup \$4 Crock \$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.

WE PROUDLY USE



*consuming raw or under cooked meats may increase your risk of food borne illness

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.

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* 14

Fresh salad mix topped with Parmesan cheese, diced tomatoes, green peppers, and onions and your choice of grilled, or fried chicken.

CAPTAIN'S STEAK OR CHICKEN SALAD* 16

Fresh salad mix, shaved sirloin steak or marinated chicken breast, blended cheese, diced tomatoes, green peppers, and onions & French fries.

CRAB CAKE SALAD* 18

Fresh salad mix, diced tomatoes, green peppers, and onions and our famous crab cake.

GRILLED CAESAR SALAD* 11

Grilled heart of Romaine drizzled with Caesar Dressing, topped with shaved Parmesan cheese and home-made croutons. With grilled chicken \$15; With Grilled Tuna, Shrimp, or Salmon \$17; With Crab Cake \$19.

SUBSTITUTES, ADD-ONS OR SIDES

SUB ADD-ON SIDES

FRENCH FRIES – PLAIN			3
FRENCH FRIES – CHEESE			4
FRENCH FRIES – CHILI & CHEESE			5
FRENCH FRIES – GRAVY			4
MASHED POTATOES			4
BAKED POTATO W/BUTTER			4
PIEROGIES (3 PIECES SUB/ADD-ON, 5 PIECES SIDE)			6
MACARONI & CHEESE			5.50
ONION RINGS			8
STEAMED BROCCOLI			3.5
STEAMED RICE			3.5
STEAMED VEGETABLES			3.5
COLESLAW			2
SIDE SALAD			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, COFFEE, DECAF, OR HOT TEA \$3, SWEET TEA \$3.50			
Pepsi, Diet Pepsi, Cherry 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			3
Includes 1 refill			
HOT CHOCOLATE			3
JUICE (10 OUNCES)			3
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 10

Chunky Tomato Sauce & Mozzarella cheese

PIEROGIE 12

Mashed Potatoes, Sautéed Onion, & Cheddar Cheese

CROW'S NEST WHITE \$12

Asiago & Artichoke Sauce & Mozzarella cheese

TRADITIONAL WHITE 12

Garlic & Extra Virgin Olive Oil & Mozzarella cheese

CROW'S NEST KETO* 15

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

ADDITIONAL TOPPINGS* \$1 EA

Garlic, Green Bell Pepper, Jalapenos, Mushrooms, Onion, Bacon, Pepperoni, Sausage, Tomatoes(Sliced or Diced), Extra Cheese or Sauce.

ADDITIONAL PREMIUM TOPPINGS 2 EA

Grilled Chicken Breast, Ham, Turkey, Meatballs

STROMBOLI* 12

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 pizza 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* 14

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

🌿 BEEF BRISKET* 14

Our melt-in-your-mouth, smoked 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* 14

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* 14

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)* 14

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* 13

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* 13

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

THE MOBY DICK* 14

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

🌿 HOT ITALIAN HOAGIE* 14

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

🌿 CAPTAIN BLT* 12

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

GRILLED CHEESE 10

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 \$12, Salmon Burger \$12
2. **CHEESE IT \$1 EA**
American, Cheddar, Pepper Jack, Swiss, Mozzarella, Colby, Blue, Pickles
3. **PICK ANY OR ALL ON US**
Onion, Pickles, Ketchup, Yellow Mustard, Mayo
4. **EMBELLISH IT \$.75 - \$1 EA**
Extra - Lettuce, Tomato, Onion, or Pickle - \$.75 ea.
Jalapenos, Sautéed Onions or Mushrooms, Fresh or Grilled Peppers - \$1 ea.
5. **STACK IT* \$1.25 ea.**
Fried Egg, Bacon, Chili, Onion Rings, French Fries, Asiago & Artichoke Dip, Coleslaw, Pierogies
6. **SAUCE IT \$1 EA**
Mild, Hot, Dusseldorf, Mustard, BBQ, Horseradish
7. **PREMIUM SAUCE IT \$1.25 EA**
Chipotle Mayo, Gun Powder, Sweet N Spicy, Sweet Chili, Old Bay, Basil Pesto Mayo, Beef Gravy, Blackened, Marinara, Suicide, Sour Cream, Garlic Parmesan, Beer Cheese, Wholegrain Mustard

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* 16

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

BUCCANEER BURGER* 16

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

STUFFED STEAK BURGER* 16

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* 16

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* 16

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* 17

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 14

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

ALASKAN SALMON BURGER* 15

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

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* 17

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

PULLED PORK* 16

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

SERVED ONLY ON THURSDAYS! BABY BACK RIB DINNER* 4 BONES \$15 8 BONES \$22 FULL RACK \$28

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 served with our marinara sauce. Add Meatballs for 4, a grilled chicken breast for 5 or shrimp for 6.

EGGPLANT PARMIGIANA 14

Breaded Eggplant is fried and topped with marinara sauce and melted Mozzarella cheese Served atop a bed of penne pasta with marinara sauce.

CHICKEN PARMIGIANA* 15

A breaded chicken breast is fried and topped with marinara sauce and melted Mozzarella cheese Served atop a bed of penne pasta with marinara sauce.

SEAFOOD SPECIALTIES

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

SALMON* 16

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

BEER BATTERED FISH* 13

A huge piece of white fish is beer battered & 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, 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

SERVED ONLY ON FRIDAYS & SATURDAYS 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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