



The CREW'S NEST

DINNER

APPETIZERS

PRETZEL BITES.....\$11

fried pretzels served with a beer cheddar cheese sauce

LOBSTER CIGARS.....\$13 GF

lobster & seafood filled wontons, lightly fried & served with ginger sesame sauce

HAND TOSSED WINGS.....\$12

eight jumbo wings tossed in hot, mild, Asian, or bbq sauce, served with celery & ranch

TUNA NACHOS.....\$12 LC GF

sesame crusted Ahi tuna on crispy wontons topped with wasabi aioli & avocado

ARGENTINIAN LAMB CHOPS...\$14

tender, marinated lamb chops with house made chimichurri

SOUP

LOBSTER BISQUE

cup \$7 bowl \$10

SOUP OF THE DAY

cup \$5 bowl \$7

SANDWICHES & BURGERS

served with French fries, coleslaw, fruit, or side salad substitute onion rings or fresh steamed vegetables \$3

MAHI- MAHI SANDWICH.....\$17

lightly blackened & pan seared, topped with lettuce & tomato on a brioche bun

PERCH SANDWICH.....\$17

lightly breaded and fried Lake Erie perch with lettuce, tomato, baby dill- caper tartar sauce & lemon

CREW'S NEST "ABC" SANDWICH.....\$15

marinated chicken breast topped with avocado, bacon & Swiss cheese on a brioche bun with basil mayo on the side

CLASSIC BURGER.....\$15

100% all natural, grass fed beef burger on our toasted brioche bun with lettuce, tomato & onion & your choice of cheese

VEGGIE BURGER.....\$14

a fantastic veggie burger served on our toasted brioche bun with lettuce, tomato & onion & your choice of cheese

SALADS

add chicken \$6 shrimp \$8 steak \$8
blackened mahi-mahi \$8

SUMMER SALAD \$14

strawberries, pears, candied pecans, cranberries, sunflower seeds, blueberries & goat cheese on a bed of mixed greens served with apple cider vinaigrette

SOUTHWEST SALAD

grilled barbecue chicken, black beans, corn, onions & cheddar cheese tossed in chipotle ranch dressing topped with crispy tortilla strips

CALIFORNIA COBB \$15

mixed greens, grilled chicken, avocado, bacon, tomatoes, hard boiled egg, bleu cheese crumbles & choice of dressing GF

HOUSE SALAD \$6 / \$10

mixed greens, tomatoes, cucumbers, shredded carrots, cheddar cheese, croutons served with choice of dressing GF V LC

CAESAR \$8 / \$12

whole romaine wedge, roasted tomatoes, shaved parmesan cheese, crispy croutons & caesar dressing

CLASSIC WEDGE \$11

iceberg wedge topped with crumbled bleu cheese, bacon, grape tomatoes, red onion & choice of dressing GF

KIDS

\$8 EACH

served with fries, coleslaw, salad or fruit & choice of soft drink

CHICKEN TENDERS

MAC AND CHEESE V

CHEESEBURGER

GRILLED CHEESE V

DESSERT

HOUSE MADE KEY LIME PIE \$9

DOUBLE FUDGE CHOCOLATE CAKE \$10

CREME BRULEE \$11

GF GLUTEN-FREE V VEGETARIAN LC LOWER CALORIE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

available after 4:30

NEW YORK STRIP \$44

12 ounce premium Angus reserve center cut strip topped with a grilled teriyaki portabella mushroom, served with an Idaho baked potato & steamed broccoli

HERBED GOAT CHEESE CHICKEN \$26

balsamic glazed organic chicken breast served over creamy pesto penne with goat cheese and flat leaf Italian parsley

MACADAMIA NUT ENCRUSTED WALLEYE \$28

fresh Lake Erie walleye encrusted in Kona macadamia nuts topped with fresh mango salsa served with garlic redskin mashed potatoes & broccoli

LOBSTER PASTA \$32

cold water Maine lobster tossed with asparagus, julienned red peppers & cavatappi pasta with a creamy lobster sauce & topped with fresh basil

HALIBUT \$38 LC

Atlantic cold water halibut sautéed in white wine, lemon, garlic & basil served with garlic redskin potatoes & sautéed zucchini & squash

FILET MIGNON

6 OUNCE \$34 8 OUNCE \$42

USDA choice cut filet sprinkled with our famous Crew's Nest seasoning, grilled teriyaki portabella mushroom, garlic redskin mashed potatoes & sautéed asparagus

PORK PORTERHOUSE \$28

14 ounce center cut porterhouse pork chop served with garlic redskin mashed potatoes & sautéed zucchini & squash

PERCH DINNER \$27

lightly breaded and fried Lake Erie perch with baby dill-caper tartar served with coleslaw & fries

SANDI SHRIMP \$28

sautéed Gulf shrimp served on a bed of lobster corn risotto with fresh asparagus

TREE HUGGER PASTA \$22 GF V LC

artichokes, roasted red peppers, spinach, fire roasted heirloom tomatoes & corn, served on a bed of zucchini & squash noodles with creamy pesto & shaved parmesan

LIBATIONS

Martinis

LEMON ICE-TINI

absolut citron vodka, lemon sorbet, sparkling Celebration wine, fresh citrus

CUCUMBER

effen cucumber vodka, elderflower liqueur, fresh lime & cucumber

COSMO

absolut citron, cointreau, splash of cranberry, fresh lime

CHOCOLATE

godiva liqueur, creme de cocoa, stoli vanilla vodka

ESPRESSO

van gogh espresso vodka, splash of baileys

CLASSIC DIRTY

grey goose vodka, olive juice, bleu cheese stuffed olives

Cocktails

WATERMELON

BASIL BASH

grey goose vodka, fresh watermelon, fresh basil, ginger ale, fresh lime

MOJITO

10 cane rum, fresh mint, simple syrup, fresh lime, club soda

CLASSIC MULE

tito's vodka, fresh lime juice, ginger beer

BEE'S KNEES

bacardi limon, mixed berries, triple sec, honey

GIN BLOSSOM

hendrick's gin, st. germaine elderflower liqueur, fresh lemon juice, club soda

Wines by the Glass

WHITE

WILLIAM HILL chardonnay \$8
KENDALL JACKSON chardonnay \$10
CLIFFORD BAY sauvignon blanc \$9
pinot grigio \$7
CHATEAU STE. MICHELE reisling \$7

RED

MAIN STREET cabernet sauvignon \$8
MT. VEEDER cabernet sauvignon \$20
EDNA VALLEY merlot \$7
RED DIAMOND pinot noir \$7
ZEN OF ZIN zinfandel \$8
GLASCON malbec \$8

BUBBLES & ROSÉ

MEIOMI rose \$8
WYCLIFF champagne \$6

DRINKS

ESSENTIA WATER
PELLEGRINO
PEPSI
DIET PEPSI
SIERRA MIST
DR. PEPPER
MOUNTAIN DEW
ICED TEA
LEMONADE

AMSTEL LIGHT
ANGRY ORCHARD
BASS
BLUE MOON
BUD LIGHT
BUDWEISER
COMMODORE PERRY
COORS LIGHT
CORONA
CORONA LIGHT

DORTMUNDER GOLD
FAT TIRE
FAT HEAD'S BUMBLEBERRY
FAT HEAD'S HEAD HUNTER
GUINNESS
HEINEKEN
LABATT BLUE
LABATT BLUE LIGHT
LABATT N/A
LEINENKUGEL'S SUMMER SHANDY

MICHELOB ULTRA
MILLER LITE
MILLER 64
MOLSON
PERPETUAL IPA
RHINEGEIST TRUTH
STELLA
STROH'S
TROPICANNON
YUENGLING

Beer