



The CREW'S NEST

LUNCH

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

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

CHICKEN BACON WRAP.....\$15

grilled chicken, lettuce, tomato, cheddar cheese, bacon & ranch in a grilled flour tortilla - try it buffalo or bbq!

FRIED BOLOGNA SANDWICH.....\$13

bologna and choice of cheese on brioche bun served with lettuce, tomato, onion & spicy brown mustard

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 \$15

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

CLASSIC WEDGE \$11

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

CAESAR \$8 / \$12

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

TACOS

served a la carte

PERCH \$5

grilled flour tortilla with Lake Erie perch, Asian slaw, pickled red onions with a creme fraîche drizzle

SHRIMP \$5

grilled flour tortilla with jerk shrimp, jicama pineapple slaw & topped with fresh cilantro

MAHI-MAHI \$5

grilled flour tortilla with blackened mahi-mahi, tomato avocado salsa with a creme fraîche drizzle

BURGERS

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

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, beyond the typical veggie burger served on our toasted brioche bun with lettuce, tomato & onion & your choice of cheese

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.

KIDS MENU

\$8 EACH

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

CHICKEN TENDERS

MAC AND CHEESE

CHEESEBURGER

GRILLED CHEESE

DESSERT

HOUSE MADE KEY LIME PIE \$9

DOUBLE FUDGE CHOCOLATE CAKE \$10

CREME BRULEE \$11

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

SPARKLING PEAR

grey goose la poire vodka, elderflower liqueur, sparkling Celebration wine, fresh lemon

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	DORTMUNDER GOLD	MICHELOB ULTRA
ANGRY ORCHARD	FAT TIRE	MILLER LITE
BASS	FAT HEAD'S BUMBLEBERRY	MILLER 64
BLUE MOON	FAT HEAD'S HEAD HUNTER	MOLSON
BUD LIGHT	GUINNESS	PERPETUAL IPA
BUDWEISER	HEINEKEN	RHINEGEIST TRUTH
COMMODORE PERRY	LABATT BLUE	STELLA
COORS LIGHT	LABATT BLUE LIGHT	STROH'S
CORONA	LABATT N/A	TROPICANNON
CORONA LIGHT	LEINENKUGEL'S SUMMER SHANDY	YUENGLING

Beer