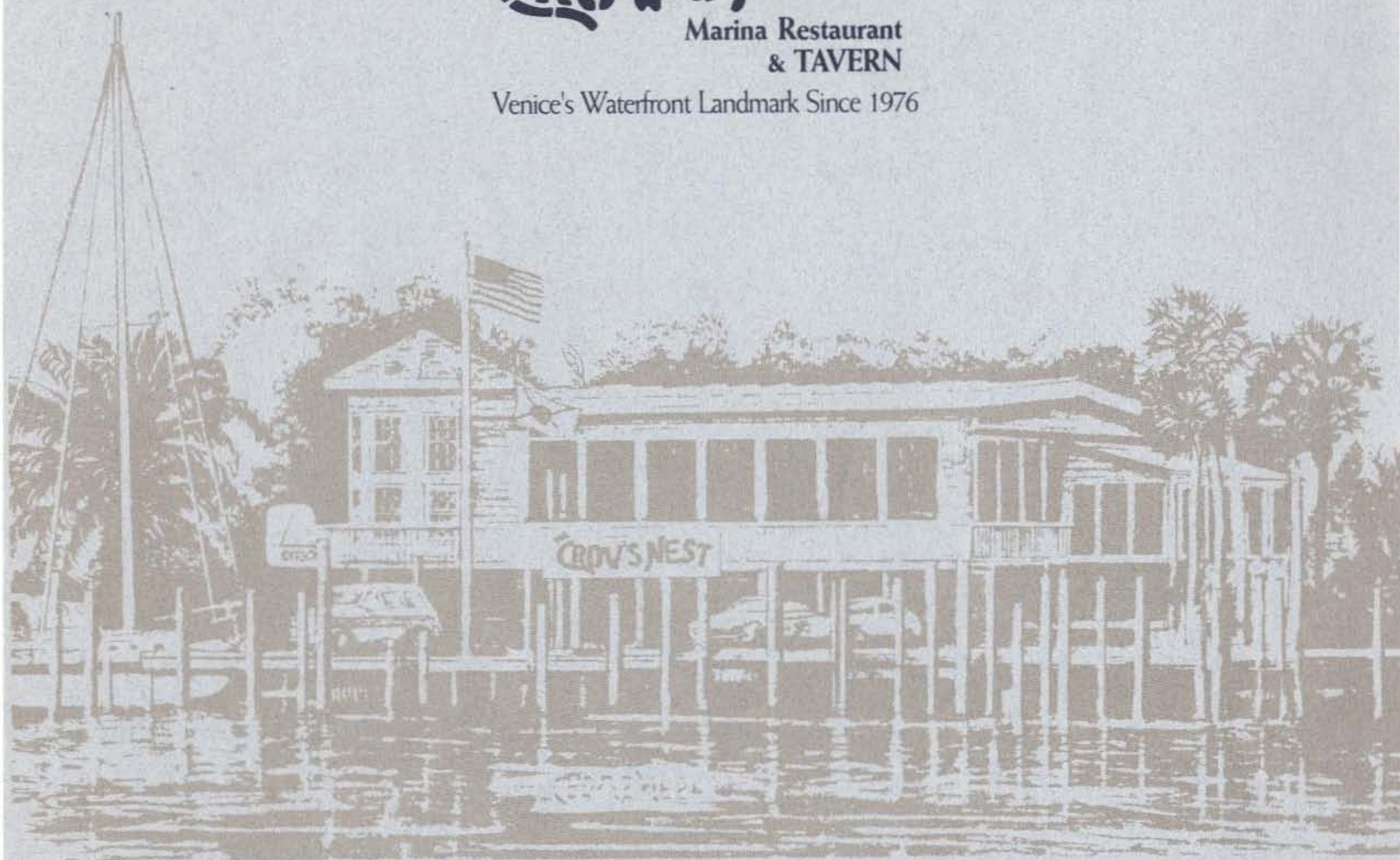


THE CROW'S NEST

Marina Restaurant
& TAVERN

Venice's Waterfront Landmark Since 1976



"A Brief History"

The Crow's Nest Marina Restaurant was founded in October of 1976 by Steve Harner and Janis Payne. They, along with Harp Harner still own and operate the restaurant and marina. It is their one and only restaurant.

The original Crow's Nest seated 45 people on the 2nd floor of the Tarpon Center Marina. Though there was no previous restaurant operation at the site, the property immediately east of the Crow's Nest, where a condominium development now stands, was the prior location of the Venice Yacht Club and the original Happyland Seafood Restaurant.

At the South Jetty, just west of us, Johnny Walkers Fish Camp operated until 1973.

In early 1982, the Crow's Nest took over Tarpon Center Marina and improved & expanded the restaurant facilities. Along with the best staff in Florida, we welcome you to the Crow's Nest.

Steve, Janis & Harp Harner

Soups & Appetizers

- Our Own New England Clam Chowder** - Thick & Creamy 2.95
Seafood Bisque - Shrimp, crabmeat, seafood, sherry 3.95
Baked Brie - With toasted almonds, fresh fruit coulis & crusty sourdough roll 6.50
Crab Cakes - "Florida style" with mustard sauce 4.95
Escargot - Sizzling French snails in garlic butter, French roll 5.50
Oysters Rockefeller - Baked with spinach, onion, bacon & Hollandaise 5.95
Oysters a la Crow's Nest - Baked with cheddar, bacon & onion 5.50
Steamed Mussels - Served in garlic liquor with sourdough rolls 5.95
Frutta di Mare - Fried shrimp, conch fritters & crab cakes, plenty to share 7.95

From the Raw Bar

Raw Oysters *


- Appalachicola Selects** 1/2 Doz 3.95 Dozen 6.95
"Pure Fresh" from Maine 1/2 Doz 6.95
Aqua Littleneck Clams - 1/2 Doz steamed or raw * 5.95
Iced Raw* Bar Combo - Oysters, shrimp, smoked mackerel & clams 8.95
*Please read raw seafood warning on back of menu
Smoked Peppered Mackerel - Cold, with salsa & horseradish sauce 5.50
Shrimp Cocktail - Large, iced Gulf shrimp 6.50
Beer Boiled Shrimp - Ice cold beer boiled shrimp, peel & eat, with cocktail sauce 6.50

Salads

- "Caesar" Salad** 3.95 **Garden Salad** - Homemade dressings* 2.95
* **"Healthy Salad"** - Fresh vegetables tossed in fat free dressing 2.50
Shrimp Caesar - With seasoned baby shrimp 6.50
Blackened Chicken Caesar - Spicy, hot off the griddle 6.95
"Nester" Salad - Alaskan crabmeat & surimi lightly seasoned
and nested on tomato wedges & mixed greens 7.95
Teriyaki Chicken Salad - Grilled marinated breast, hot, julienned, with greens 6.95
***Seafood & Pasta** - Shrimp, scallops, crab,
vegetables & rottini in fat free vinaigrette 7.95

*Fat free Dressings now available

***Heart Healthy** - Menu items noted with this symbol contain no more than 25% of calories from fat which follows the guidelines of the Heart Center of Sarasota. We appreciate their help. We will also do our best to accomodate any special dietary requests of our guests.



Luncheon Entrees

Seafood

Gulf Oysters - Fresh Gulf Selects, hand-breaded, homemade cocktail sauce 6.95

Butterfly Shrimp - Lightly breaded, Gulf shrimp 7.50

Florida Crab Cakes - Our "Florida style" recipe, mustard sauce 6.95

Seafood Platter - Shrimp, flounder, oysters, scallops lightly breaded 8.95

Scallops - Tender sea scallops, hand-breaded & fried 7.50

Scallops "Venice" - Broiled in Italian spices and white wine 7.95

All of the above are served with fries or rice and cole slaw & a fresh baked muffin.

Other Crow's Nest Favorites

***Pasta Primavera** - Fresh vegetables, tri-color rotini 5.95

***Atlantic Flounder** - Natural fillets broiled with lemon & chablis 6.95

Tenderloin Tips - Sauteed with mushrooms garlic in cabernet sauce over linguine 7.50

Shrimp Scampi Primavera - Sauteed shrimp, vegetables, garlic, fresh linguine 7.95

***Teriyaki Chicken Stir Fry** - With broccoli, cauliflower & carrots over rotini 7.50

All of the above served with "Healthy Salad," garden salad or cole slaw and a fresh baked muffin.

Sandwiches

Served with french fries & kosher dill spear*

Blackened Prime Rib - Seared in cajun spices,
served on rye toast points with onion rings 7.95

Crab Melt on a Croissant - Sliced tomato, American & mozzarella cheeses 6.50

***Breast of Turkey** - Cooked here! On whole wheat, lettuce, tomato, sprouts 4.95

Tuna Salad Melt - English Muffin, sliced tomato, American & Mozzarella cheeses 4.95

Classic Reuben - Grilled on pumpernickel, 1000 island dressing 5.95

Traditional Club - Triple decker, turkey, bacon, lettuce, tomato, mayo 5.95

Grilled "Deli" Ham & Cheddar - Rye bread 5.95

Breast of Chicken - Char-broiled, homemade roll, lettuce, tomato 5.95

French Dip - Choice roast beef, au jus, on a crusty roll 5.50

"Famous" Fish Sandwich - Hand breaded fillet of flounder 4.95

***Char-grilled Mahi Mahi** - Florida fresh, homemade roll, lettuce, tomato 7.50

Burgers

Crow's Nest "Burger" - 1/3 Pound seasoned ground chuck, on homemade roll 4.95


Swiss Burger - Topped with mushrooms & Swiss cheese 5.95

Patty Melt - Grilled on rye, sauteed onions, Monterey jack cheese 5.95

Bacon Cheeseburger - Cheddar & 3 slices of bacon 5.95

Jetty Burger - Topped with grilled ham & Swiss 6.50

*Heart Healthy sandwiches above served with side order of "Healthy Salad" & melon wedge.



Favorites of the Day

Lunch

Tuesday, May 2, 1995

Special Appetizers

Soup du Jour - Bean & Ham 2.50

Ipswich Clams - Fresh from New England, steamed with drawn butter 7.95

Grouper Bites - Cajun breaded, fried, sweet & sour sauce 4.95

Stone Crab Cocktail - Chilled, with our own special mustard sauce 2.50 each

Fresh Catch

served with fries or rice, cole slaw & a fresh baked muffin

Gulf Grouper - Genuine domestic red grouper 9.95

Atlantic Salmon - Served with strawberry salsa 8.95

Stone Crab Claws - Season is almost over! Fresh from our own crabber, served hot or cold 10.95

Chef's Special Entrees

Smoked Salmon Plate - Served with tomatoes, onions, capers, bagels & garlic cream cheese 7.95

Broccoli Cheese Quiche - Served with fresh melon & grapes 4.95

Seafood Sweet Potato Casserole - Crab, scallops & salmon covered in sweet potato cream sauce served with fries or rice 7.95

Side Orders

Seasonal Fruit Plate 3.50 **with sorbet** 5.50 **Onion Rings** 2.50

Potato Skins 2.50 **with cheese & bacon** 4.95 **Cole Slaw** 1.95

Garden Vegetable Plate 4.50 **Chowder & Garden Salad** 4.95

Conch Fritters 4.95 **French Fries** 1.95

Fresh Baked Muffin .50 **Fresh Baked Sourdough Roll** .75

Tavern Entertainment

Darrell Lawhorne

Wednesday thru Saturday
from 9 PM

Summer Hours starting May 1, 1995

Lunch 11:30 am - 3 pm. (4:30 on deck)

Dinner 5 - 10 pm. Sunday Noon - 10pm

Tavern open until 11 pm Sun.- Tue

Midnight Wed. thru Sat.

Partial Wine List

Full Bottles - 15.95

Light Whites for Oysters & Shellfish

- 11 Muscadet, Sevre et Maine, Barre, Loire France '93
- 13 Dry Creek Fume Blanc, Sonoma, California '92
- 15 Kenwood Sauvignon Blanc, Sonoma '92
- 16 Graves, B & G, Bordeaux, France '92
- 17 Pinot Grigio, Mezzacorona, Trentino, Italy '93
- 18 Domaine Ste. Michelle "Champagne," Brut, Washington n/v

Dry Fish Whites with More Body

- 20 Columbia Crest Chardonnay, Washington '93
- 21 Casa Lapostolle Sauvignon Blanc, Chile '94
- 22 R.H. Phillips Chardonnay, California '93
- 23 Reserve St. Martin Viognier, Vin de pays, France '93

Fruiter Whites for Lighter, Spicier Fare

- 25 Preston "Cuvee de Fume," Dry Creek Valley, California '91
- 26 Estrella River, Chenin Blanc, California '92
- 27 Piesporter Riesling, Dienhard, Germany '93
- 28 Fetzer Gewurztraminer, California '94

Lighter Reds to Try with anything, even Fish

- 30 Pedroncelli White Zinfandel, Sonoma County, CA '94
- 31 Beaujolais-Village, George Duboeuf, France '93
- 32 Napa Ridge Pinot Noir, North Coast California '93

Meaty Reds

- 40 Monterey Vineyards Merlot, Monterey County, California '92
- 42 Christian Moueix Merlot, Bordeaux, France '90
- 43 J. Lohr "Cypress" Cabernet Sauvignon, California '91

Half Bottles - 9.95

- | | |
|----------------------------------|-----------------------------------|
| 51 Frexinet Cordon Negro | 52 Macon-Village, Jadot '92 |
| 53 Mondavi "Fume" Blanc '90 | 54 Fetzer "Sundial Chardonnay '93 |
| 55 Ch. St. Michelle Riesling '93 | 56 Columbia Crest Merlot '88 |
| 57 Mouton Cadet Bordeaux '90 | |

Want to See More? Our Cellar List has 200+ Selections!

House Wines.... by the glass & carafe.....

Chardonnay, Riesling, White Zinfandel, Cabernet Sauvignon

2.95 glass - 6.95 1/2 carafe - 11.95 full carafe

Non-alcoholic wine..... Sutter Home Chardonnay & White Zin (187 ml blt.) 2.95

PLEASE NOTE:

We have separate SMOKING & NON-SMOKING sections, as well as a state of the art ventilation and air conditioning system. We request that there be NO CIGAR or PIPE SMOKING in the dining room.

THE PRIORITY SEATING POLICY

allows you to place your name on our Priority Seating list. (limited availability) Upon arrival, if a wait has occurred your name will be placed in rotation to get the next available table that can accommodate your party's size. Again, this is not a reservation; there is no guarantee of immediate seating and a moderate wait may occur. We at the Crow's Nest hope this Priority Seating Policy will help to better serve you.

CREDIT POLICY



are honored here at the Crow's Nest.
NO PERSONAL CHECKS ACCEPTED.

WARNING

YOU MUST BE AWARE OF THE RISKS OF EATING RAW OYSTERS.

There is currently no method to insure that raw oysters or clams are 100% safe! Most people's immune systems ward off potentially severe, even fatal infections. However, certain conditions put some individuals in a HIGH RISK CATEGORY - included are people with liver disease, chronic alcohol use, diabetes, kidney disease, inflammatory bowel disease, certain cancers and other immune-compromised diseases. People in these HIGH RISK CATEGORIES should not consume raw shellfish.

Visit our downstairs

TAVERN

Late Night Menu • Entertainment • Happy Hour

MARINA & SHIP'S STORE

Visit our Ship's Store located at the northeast corner of the building ... up the stairs. Boating supplies, gifts, Crow's Nest souvenirs.

LATEST FUEL SERVICE IN THE AREA!

Monthly & overnight dockage available

Marina & Ship's Store Hours:

Monday - Saturday 8 am - 9 pm

Sunday 8 am - 7:30 pm

Open daily for Lunch & Dinner.

On the South Jetty in Venice • 1968 Tarpon Center Drive • 813-484-9551 • MARINA 813-484-7661