

STARTERS

BAHAMIAN CONCH CHOWDER

Cup 5.....Bowl 8

CROWS NEST BAR SALAD

5

RUSTIC CAESAR

7

add Grilled Chicken.....10 add Grouper...13

BUFFALO SHRIMP

Served with bleu cheese and mild buffalo sauce

9

SPINACH & ARTICHOKE DIP

Served with tri-color tortilla chips

9

BLACK BEAN QUESADILLA ROLLS

Served with salsa & sour cream

8

HUMMUS DIP

Served with homemade pita bread & fresh tomatoes

7

HOT PEEL & EAT SHRIMP

½ pound gulf pink shrimp cooked in old bay spices

10

LOBSTER QUESADILLA

Lobster, pepper jack cheese & peppers with sweet tarragon mustard

12

SEARED AHI TUNA

Topped with a spicy ginger calamari salad & sriracha aioli

12

FRESH TOMATO BRUSCHETTA

Fresh red & yellow tomatoes with an aged balsamic drizzle

7

FRIED MOZZARELLA

Served with zesty marinara sauce

7

BUFFALO CHICKEN WINGS

Blue cheese, celery & carrot sticks (mild, medium or hot)

8

SALT & PEPPER CALAMARI

Lightly battered & fried served with lemon pepper mayo

9

FRIED ASIAN DUMPLINGS

Stuffed with pork and served with asian slaw & ponzu sauce

8

PIZZA'S

DOUBLE PEPPERONI

Double the pepperoni double the mozzarella

17

PHILLY PIZZA

Thinly sliced prime rib of beef with provolone cheese and peppers

17

MARGHERITA

Basil pesto, vine ripened beefsteak tomatoes & fresh mozzarella cheese

16

ALOHA

Roasted pineapple, gouda cheese and crispy prosciutto

17

CHICKEN CAESAR

Grilled chicken & parmesan cheese, topped with fresh caesar salad

SANDWICHES

LOBSTER CAKE SANDWICH

Served with old bay aioli and sweet potato fries

16

TURKEY CLUB

Bacon, swiss cheese with lettuce, tomato and onion served on a croissant

9

CHAR BROILED BURGER

Cooked to your preference, served with lettuce, tomato and onion & fries

9

CHICKEN SANDWICH

Grilled and served with lettuce, tomato, onion and side of fries

9

CRUNCHY FISH TACOS

Served with black beans & rice topped with zesty cole slaw

14

GROUPER SANDWICH

Cooked your way served on a kaiser roll with fries

15

THIN RIBBY DIP

Sliced prime rib on an asiago roll with provolone cheese, horseradish sauce, and au jus served with french fries

10

ENTRÉE'S

(vegetable du jour served with appropriate entree's)

COUNTRY FRIED CHICKEN

Served classically with roasted garlic potato & sausage gravy

16

CHEESE TORTELLINI

Tossed with red & green peppers, in a pesto cream topped with grilled chicken

18

BLACKENED MAHI MAHI

Topped with shrimp scampi and served with captiva rice

17

SCALLOP & SHRIMP CREOLE

Over penne pasta with red onions & peppers in a creole sauce

19

GROUPER PLATE

Fresh gulf grouper cooked your way, served with captiva rice

19

SUGAR CANE SKEWERED JERK SHRIMP

Served with garlic mashed potato & lemon butter

18

PEPPERCORN CRUSTED GRILLED SIRLOIN

Served with garlic mashed potato & mushroom brandy glaze

20

OVEN ROASTED PRIME RIB

Served with au jus, horseradish sauce & garlic mashed potato

25

BBQ BABYBACK RIBS

Slow roasted, tender full rack of bbq pork ribs served with crispy potato wedges and coleslaw

23

CATCH OF THE DAY

Always fresh & creative

MARKET PRICE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

DESSERTS

Key lime Pie

Chef Pauls own recipe, an island favorite
Baked in a coconut gram crust

7

New York Style Cheesecake

Served with strawberries and a hint of frangelico in a walnut
crust

7

Chocolate Grand Marnier Mousse Cake

Grand Marnier chocolate mousse with dark chocolate cake

9

Carrot Cake

A rich cream cheese icing, coconut, pineapple and walnuts
gives this its tropical island flair

7

Crème Brulee

Our traditional creamy vanilla bean custard
Served in a chocolate cup

7

Tuxedo Cake

3 layers, filled with a white chocolate crème
topped with deep dark chocolate frosting

7

“Queenie's” Ice Cream & Sorbets

Ask your server for our locally made selection

SPECIALTY COFFEES

Espresso

A perfect blend of freshly roasted coffee

3.50

Traditional Cappuccino

A blending of steamed, frothed Milk and Espresso

4.75

Traditional Latte

Steamed milk and our Espresso
Blended with just a touch of creamy Froth

4.75

Latte Royale

A traditional latte, blended with choice of:
Raspberry, Almond, Caramel, Hazelnut or Vanilla

5.50

Sunset Latte

A latte blended with your choice of:
Amaretto, Bailey's, Frangelico or Kahula

8

Cappuccino Royal

A cappuccino with your choice of:
Raspberry, Almond, Carmel, Hazelnut or Vanilla

5.25

Sunset Cappuccino

A Cappuccino blended with your choice of:
Amaretto, Bailey's, Frangelico of Kahula

8

PORTS & SHERRY'S

Fronseca Bin #27

6

Osborne

7

Harveys Bristol Cream

8

Croft L.B.V.

8

Taylor Flagate 10year

8

COGNAC

Courvoisier VP

8.50

Hennessey VS

8.50

Remy VSOP

10.50

Martell VSOP

10.50

Hine VSOP

10.50

SINGLE MALTS & BLENDS

Glenlivet 12year

8.50

Glenfiddich 12year

8.50

McCallan 12year

10

Johnnie Walker Green

9.50

Johnnie Walker Gold

13.25

Johnnie Walker Blue

27.50