

Starters

Viet Chicken Noodle ~ savory chicken broth, rice noodles, tender chicken with scallions, cilantro, onions and bean sprouts. 15

Escargot~ white wine, roasted Roma tomato sauce and garlic butter with a rustic crostini. 18

Jumbo Shrimp Cocktail ~ with classic cocktail sauce. 18

***Hawaiian Ahi Poke** ~ Sushi grade Tuna, tossed in light ginger soy with sesame, Asian Red Pepper Jam, and sweet soy glaze, topped with Tobiko caviar served on sticky rice cake with Wakame. 22

Lobster Crab Cake ~ with Pineapple slaw and a mango lime coulis. 23

***Chicken Satay**~ Grilled Skewered Chicken with Pineapple Salsa and Thai Peanut Slaw & sticky Rice, Sesame Seeds, Coriander, Asian Red Pepper Jam and Sweet Ginger Soy. 18

Lobster & Blue Crab Louie ~ fresh Maine Lobster & Blue Crab tossed in house made mayo with peppers and onion served over Avocado with arugula in lemon infused Balsamic. 29

Salads

| 5ea. Shrimp \$16| 6oz Scottish Salmon \$16| 6oz Lobster Tail \$32| Chicken \$10

House Salad ~mixed greens, cucumbers, shaved carrots, baby heirlooms and red onions with lemon infused white Balsamic vinaigrette. 12

The Wedge~ sugar cured bacon, baby heirloom tomatoes, red onions, sliced egg, carrot, garlic croutons, Moody Blue, with a Gorgonzola cheese dressing. 16

Caprese ~Beefsteak Tomato, Fresh Mozzarella, Red Onion, Greek Olives, Pesto, and arugula in a lemon infused White Balsamic. 16

OCH Caesar ~ romaine leaves tossed in house made Caesar dressing, shaved Parmigiano-Reggiano, and Garlic croutons, garnished with a fresh lemon wedge. 14

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrees

| 5ea. Shrimp \$16 | 6oz Lobster Tail \$32 | 2 ea. U-10 Scallops \$26

Prosciutto Wrapped Jumbo Prawns- creamy Goat cheese polenta, Mediterranean Salsa, and arugula tossed in Lemon infused white balsamic. 42

Lobster and Crab Crusted Scallops -coconut rice, vegetable medley, and citrus butter sauce. 58

Scottish Salmon -with creamy goat cheese polenta, Baby Carrots, Asparagus, and citrus butter with tropical Fruit salsa.42

Blackened Snapper- Watermelon cucumber salad, Coconut Rice, and Citrus Butter with Arugula tossed in Lemon infused white balsamic. 45

Grouper -pan seared and served with Maine lobster risotto, Baby Carrots and Asparagus, and Key Lime butter sauce. 48

Duck -slow roasted half Duckling on a Long Grain & Wild Rice blend with vegetable medley and Orange Mango Rum Glaze. 38

Vegan Delight -pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic. 31

Clams & Chorizo- Middle Neck Clams, ground spicy Chorizo, sautéed celery, onions, peppers, garlic and Linguini finished with white wine and butter. 38

Gruyere Chicken - marinated grilled chicken breast, wild mushrooms, wilted spinach, Baby heirloom tomatoes, gruyere cream sauce and Fettucine. 36

Burgundy Braised Short Ribs- Roasted root vegetables, roasted garlic parmesan smashed potatoes, natural jus. 39

Filet Mignon Diane -Wild Mushroom Brandy Cream Fingerling potatoes with Baby Carrots and Asparagus 52

Crow's Nest Guest Appearance – ask your server for today's selection. MRKT

Pomegranate Glazed Lamb Chops - with roasted garlic parmesan smashed potatoes, Baby Carrots and Asparagus with honey ginger demi. 58