

Thirsty Thursdays - 50% off all House Beer, Wine, and Cocktails

Oyster Specials

Buffalo Oysters	\$12
Fried Oysters / Julienne Celery / Blue Cheese Drizzle	
Oysters Chesapeake	\$16
Crab Imperial / Old Bay	
Filet of Sirloin "Carpet Bag"	\$26
Topped with Two Pan Fried Oysters / Caramelized Red Wine Onions / Bearnaise Sauce	

Chincoteague Oysters	\$13 (6) / \$24 (12)
On The Half Shell / Cocktail Sauce	
Oysters Rockefeller	\$16
Spinach / Hollandaise Sauce	
Filet Mignon "Carpet Bag"	\$39
Topped with Two Pan Fried Oysters / Caramelized Red Wine Onions / Bearnaise Sauce	

Appetizers

Sautéed Colossal Crab Meat With Proscuitto	\$18
Dusted With Old Bay	
Jumbo Shrimp Cocktail	\$12
Cocktail Sauce	
Clams Casino	\$13
Bacon / Melted Mozzarella	
Bang Bang Shrimp	\$12
Tempura Battered / Sriracha Aioli	
Crunchy Tuna Wontons	\$15
Sesame Seared Sushi Grade Tuna / Crispy Wonton / Asain Slaw / Wasabi Drizzle	
Cream of Crab Soup	\$8
Fresh Jumbo Lump Crabmeat	
Smoked Atlantic Salmon	\$15
Capers / Dill Sour Cream / Minced Red Onion / Toast Points	

Fresh Colossal Crab Meat Cocktail	\$16
Cocktail Sauce	
Baked Crab Dip	\$15
Jumbo Lump Crab / Toasted Baquette	
Spanakopita Triangles	\$8
Spinach / Aged Barrel Feta / Leeks	
Tiropita Triangles	\$8
Aged Barrel Feta / Filo / Tomato Basil Sauce	
Stuffed Mushroom Caps	\$14
Jumbo Lump Crabmeat / Mornay Sauce	
Blackened Filet Mignon Tips	\$15
Blackened Butter / Blue Cheese Slaw	
Tomato Basil Bisque	\$6
House Made Croutons	
Charcuterie Board	\$18
Sharp Cheddar Spread / Artisan Meats / Toasted Pistachios Jam / Dried Apricots / Toasted Baguette / Assorted Crackers	

Lite Fare (Add Grilled Chicken \$5, Grilled Shrimp \$9, Salmon \$9, Crabcake \$14)

Nick's Famous Crab Cake Sandwich	\$16
Housemade Tartar Sauce / Housemade Potato Chips	
Millionaire Burger	\$16
1/2 lb. Wagyu Beef / Caramelized Onions / Black Truffle Aioli / French Fries	
Large House Salad	\$8
Mixed Greens / Cherry Tomatoes / Shredded Carrots	
Large Greek Salad	\$10
Mixed Greens / Cherry Tomatoes / Red Onions / Kalamata Olives / Feta Cheese	
Strawberry Spinach Salad	\$10
Fresh Strawberries / Goat Cheese / Toasted Pecans / Poppysseed Dressing	
Grilled Reuben	\$10
House Cooked Cornbeef / Sauerkraut / Thousand Island / Marble Rye / Housemade Chips	

Grilled Chicken Sandwich	\$12
Provolone Cheese / Bacon / Arugula / Jalapeno Ranch / Housemade Potato Chips	
French Dip	\$15
Sliced Ribeye / Provolone / As Jus / French Fries	
Maryland Grilled Cheese	\$15
Jumbo Lump Crabmeat / Three Cheese / Brioche Bread / Tomato Bisque / Housemade Potato Chips	
Grilled Ribeye Panini	\$15
Sliced Ribeye / Sautéed Onions / Peppers / Provolone / Sriracha Aioli / Housemade Chips	
Large Caesar Salad	\$10
Romaine Hearts / Parmigiano Reggiano / Croutons/Anchovies	

Entrées (Choice of Two Sides)

Nick's Famous Crab Cakes	\$32
Jumbo Lump Crabmeat / Housemade Tartar	
Stuffed Jumbo Shrimp	\$30
Jumbo Lump Crabmeat / Gulf Shrimp / Imperial Sauce	
Bay Scallops and Crabmeat Chesapeake	\$28
Casserole / Local Maryland Bay Scallops / Vermouth Cream Sauce	
Vegetable Pasta	\$18
Seasonal Vegetables / Garlic / Cold Pressed Olive Oil	
Add Grilled Shrimp or Salmon	\$9
Cajun Chicken & Shrimp Buccatini	\$25
Bucatini Pasta / Blackened Butter Sauce	
Filet Mignon	\$35
7 oz. / Housemade Steak Sauce	
N.Y. Strip Steak	\$30
12 oz. / Housemade Steak Sauce	

Crab Imperial	\$32
Jumbo Lump Crab Meat / Baked With Imperial Sauce	
Pan Sautéed Tilapia	\$26
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
Atlantic Salmon Oscar Style	\$28
Jumbo Lump Crabmeat / Asparagus / Hollandaise	
Pan Sautéed Fresh Wild Halibut	\$27
Local Corn & Heirloom Tomato Relish / Red Pepper Coulis	
Veal & Crab du Chef	\$30
Jumbo Crabmeat / Toasted Almonds / Lemon Butter Sauce	
Chicken Chesapeake	\$25
Lump Crab / Asparagus / Lemon Butter Sauce/ Old Bay Seasoning	
Surf & Turf	\$50
7 oz. Filet Mignon / Cold Water Lobster Tail	
Surf & Turf	\$45
7 oz. Filet Mignon / Nick's Famous Crab Cake	

Sides (Choose Two)

House Salad	Greek Salad	Cole Slaw
Mediterranean Rice	Potatoes Du Jour	Market Vegetable
French Fries	Onion Rings	Sautéed Spinach
		\$4.00

Desserts

Nick's Famous Coconut Cream Pie	\$9
N.Y. Style Cheesecake	\$7
Berry Drizzle	
Chocolate Mousse Hazelnut Pyramid	\$5
Chocolate Peanut Butter Pie	\$8
Lemoncello Mascarpone Cake	\$8
Tapioca	\$6
Warm Peach Cobbler	\$10
Local Peaches / Vanilla Ice Cream	
Vanilla Crème Brulee	\$8
Chocolate Fudge Lava Cake	\$6
Chocolate Drizzle / Vanilla Ice Cream / Gluten Free	
Ice Cream	\$4
Vanilla, Chocolate, or Salted Caramel	