

Dinner Menu (1/13-1/15)

Appetizers

Jumbo Shrimp Cocktail	\$14
Cocktail Sauce	
Clams Casino	\$16
Bacon / Melted Mozzarella	
Stuffed Mushroom Caps	\$19
Jumbo Lump Crab Meat / Mornay Sauce	
Baked Brie	\$15
Cranberry Preserves / Toasted Pecans / Baguette	
Baked Kobe Meatballs	\$12
Marinara Sauce / Mozzarella Cheese	
Blackened Filet Mignon Tips	\$17
Blackened Butter / Blue Cheese Slaw	

Oysters Rockefeller	\$18
Spinach / Hollandaise Sauce	
Crunchy Tuna Wontons	\$16
Sesame Seared Sushi Grade Tuna / Asian Slaw / Wasabi Drizzle / Sriracha Aioli	
Country Pâté De Campagne	\$17
Toast Points / Cornichons	
Spanakopita	\$10
Spinach / Feta / Crispy / Filo / Tomato Basil	
Baked Crab Dip	\$18
Toasted Baguette (Serves 2)	
Bang Bang Shrimp	\$12
Tempura Battered / Sriracha Aioli	

Soups & Salads

Soup Du Jour	\$5
Lobster Bisque	\$12
Lobster / Saffron / Julienne Vegetables	
French Onion Soup	\$10
Melted Cheese / Croutons / Sweet Onions	
Large House Salad	\$8
Mixed Greens / Tomato / Cucumber / Carrots	
Large Greek Salad	\$10
Mixed Greens / Tomato / Cucumber / Green Pepper / Red Onion / Kalamata Olives / Feta Cheese	

Cream of Crab Soup	\$10
Jumbo Lump Crab Meat	
Wedge Salad	\$12
Crisp Iceberg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	
Pear & Gorgonzola Salad	\$12
Mixed Greens / Dried Mission Figs / Anjou Pears / Gorgonzola / Shallot Vinaigrette / Toasted Pecans	
Caesar Salad	\$10
Parmesan Reggiano / Croutons / Anchovies	

Entrées (Choice of Two Sides)

Nick's Famous Crab Cakes	\$38
Jumbo Lump Crab Meat / Housemade Tartar	
Crab Imperial	\$37
Baked / Jumbo Lump Crab Meat / Imperial Sauce	
Sesame Crusted #1 Sushi Grade Ahi Tuna	\$27
Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction	
Stuffed Mediterranean Bronzini	\$29
Quinoa / Feta Cheese / Spinach / Grape Tomatoes / Lemon Butter Sauce	
Braised Boneless Short Rib Ragu	\$28
Pappardelle Pasta	
Vegan Quinoa Bowl	\$22
Roasted Seasonal Vegetables / Chickpeas / Toasted Pepitas / Pesto Drizzle / Balsamic Reduction	
Certified Angus N.Y. Strip Steak	\$32
12 oz. / Housemade Steak Sauce	
Filet Mignon	\$35
7 oz. / Housemade Steak Sauce	
Surf and Turf	\$55
7 oz. Filet Mignon / 7 oz. Lobster Tail	
Add Nick's Crab Cake	\$20
Add Cold Water Lobster Tail	\$25

Stuffed Gulf Jumbo Shrimp	\$37
Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce	
Pan Sautéed Tilapia	\$27
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
Chicken Chesapeake	\$27
Jumbo Lump Crab Meat / Lemon Butter / Old Bay Seasoning / Sautéed Spinach	
Atlantic Salmon "Oscar Style"	\$29
Jumbo Lump Crab Meat / Asparagus / Hollandaise	
Millionaire Burger	\$19
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side	
Veal and Crab du Chef	\$29
Jumbo Lump Crab Meat / Toasted Almonds / Lemon Butter	
Stuffed Cold Water Lobster Tail	\$48
8 oz. Lobster Tail Stuffed With Jumbo Lump Crab Imperial	
Grilled Boneless Ribeye	\$38
14 oz. / Housemade Steak Sauce (Blackened w/Blackened Butter Sauce Add \$3)	
Nick's Seafood Symphony	\$52
Broiled Petite Crab Cake / Stuffed Flounder / Baked Crab Imperial / Broiled Scallops and Shrimp	

Sides (Choose Two)

House Salad	Greek Salad	Cole Slaw
Market Vegetable	Sweet Potato Fries	French Fries
Mediterranean Rice	Baked Potato / Frid-Sat	Mashed Potatoes
Pear & Gorgonzola Salad	Wedge Salad	Onion Rings
..... \$5 \$5	
Sautéed Mushrooms	Caesar Salad	Brussel Sprouts
..... \$4 \$4 \$4
		w/Balsamic Drizzle

All parties of 8 or more, 20% gratuity will be added

No Substitutions / Split Plate Charge \$10