Dinner Menu (1/19-22)

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 Crab Dip $18
Toasted Baguette

Crispy Calamari $13
Traditional / Marinara

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

Blackened Filet Mignon Tips $17
Blackened Butter / Blue Cheese Slaw

Soups & Salads

Soup Du Jour $5

Wedge Salad $12
Crisp Iceburg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy 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 Lumb Crab Meat

French Onion Soup $10
Melted Cheese / Croutons / Sweet Onions

Pear & Gorgozola 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

Lobster Bowtie Pasta $28
Proscuitto / Peas / Mascarpone Cream Sauce

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

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

Add Nick's Crab Cake $20

Slow Roasted Prime Rib of Beef (Friday & Saturday) $35
14 oz. / Au Jus / Horseradish Cream

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 / White Rice

Stuffed Mediterranean Bronzini $29
Quinoa / Feta Cheese / Spinach / Grape Tomatoes / Lemon Butter Sauce

Braised Boneless Short Rib Ragu $28
Pappardelle Pasta

Bacon Wrapped Pork Loin Medallions $27
Red Wine Sauce / Mashed Potatoes

Veal and Crab du Chef $29
Jumbo Lump Crab Meat / Toasted Almonds / Lemon Butter

Surf and Turf $55
7 oz. Filet Mignon / 7 oz. Lobster Tail

Nick's Seafood Symphony $52
Broiled Petite Crab Cake / Stuffed Flounder / Baked Crab Imperial / Broiled Scallops and Shrimp

Add Cold Water Lobster Tail $25

Sides (Choose Two)

House Salad

Market Vegetable

Baked Potato(Frid&Sat)

Pear & Gorgonzola Salad $5

Sautéed Mushrooms $4

Greek Salad

Sweet Potato Fries

Mediterranean Rice

Wedge Salad $5

Caesar Salad $4

Cole Slaw

French Fries

Mashed Potatoes

Onion Rings

Brussel Sprouts $4
w/Balsamic Drizzle

Dessert Specials

Warm Blueberry Crisp $12
Vanilla Ice Cream

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

No Substitutions / Split Plate Charge $10