

Dinner Menu

Happy Hour Wednesday & Thursday 4:00pm-6:00pm - 50% Off All House Beer, Wine and Cocktails

Appetizers

Crab Meat Cocktail \$13	Pan Sautéed Crab & Prosciutto \$15
Jumbo Lump Crab / Cocktail Sauce	Jumbo Lump Crabmeat / Prosciutto / Old Bay / Toasted Baguette
Jumbo Shrimp Cocktail \$12	Clams Casino \$13
Cocktail Sauce	Bacon / Melted Mozzarella
Stuffed Mushroom Caps \$14	Oysters Rockefeller \$16
Jumbo Lump Crabmeat / Mornay Sauce	Spinach / Hollandaise Sauce
Blackened Filet Mignon Tips \$15	Baked Crab Dip \$15
Blackened Butter / Blue Cheese Slaw	Jumbo Lump Crabmeat / Toasted Baguette
Bang Bang Shrimp \$12	Flaming Cheese "Saganaki" \$13
Tempura Battered / Sriracha Aioli	Pan Fried Greek Cheese / Pita Bread
Crunchy Tuna Wontons \$15	
Sesame Seared Sushi Grade Tuna / Crispy Wonton / Asain Slaw / Wasabi Drizzle	

Soups & Salads (Add Grilled Chicken \$5 / Grilled Shrimp \$9 / Salmon \$10 / Crab Cake \$14 / Filet Tips \$10)

Soup du Jour \$5	French Onion Soup \$7
Cream of Crab Soup \$8	Melted Cheese / Croutons / Sweet Onions
Fresh Jumbo Lump Crabmeat	Large House Salad \$8
Caesar Salad \$10	Mixed Greens / Tomato / Cucumber / Carrots
Parmesan Reggiano / Croutons / Anchovies	Large Greek Salad \$10
Wedge Salad \$10	Mixed Greens / Cherry Tomatoes / Red Onions / Kalamata Olives / Feta Cheese
Crisp Iceberg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	

Crab Specials

Nick's Famous Crab Cakes \$25	Crab Imperial \$25
Jumbo Lump Crab Meat / Housemade Tartar	Jumbo Lump Crab Meat / Baked With Imperial Sauce
Crab Meat Parmesan \$25	Stuffed Jumbo Shrimp \$25
Baked Jumbo Lump Crab Meat / Marinara / Parmesan & Mozzarella	Jumbo Lump Crab Meat / Gulf Shrimp / Imperial Sauce
Crab Meat Au Gratin \$25	Stuffed Flounder \$25
Crab Imperial Topped w/ Parmesan	Jumbo Lump Crab Meat / Lemon Butter Sauce

Entrées (Choice of Two Sides)

Atlantic Salmon Oscar Style \$28	Sesame Crusted #1 Sushi Quality Ahi Tuna \$29
Jumbo Lump Crabmeat / Asparagus / Hollandaise	Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction
Potato Crusted Red Snapper \$27	Pan Sautéed Tilapia \$26
Sautéed Asparagus & Cremini Mushrooms / Beurre Blanc	Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter
Almond Crusted Chicken \$23	Sautéed Chicken w/Prosciutto & Mozzarella \$24
Honey Mustard Glaze / Mashed Potatoes / One Side	Marsala Sauce
Pan Sautéed Calves Liver \$25	Veal & Crab du Chef \$30
Sautéed Onions / Mashed Potatoes / Red Wine Reduction / One Side	Jumbo Crabmeat / Toasted Almonds / Lemon Butter Sauce
Bacon Wrapped Pork Medallions \$25	Vegan Quinoa Bowl \$19
Mashed Potatoes / Bourbon Reduction / One Side	Roasted Seasonal Vegetables / Chickpeas / Toasted Pepitas
Nick's Seafood Symphony \$39	Filet Mignon \$35
Broiled Petite Crab Cake / Stuffed Shrimp / Baked Crab Imperial / Shrimp Scampi	7 oz. / Housemade Steak Sauce
N.Y. Strip Steak \$30	Surf & Turf \$45
12 oz. / Housemade Steak Sauce	7 oz. Filet Mignon / Nick's Famous Crab Cake

Sides (Choose Two)

House Salad	Greek Salad	Cole Slaw
Mediterranean Rice	Baked Potato	Mashed Potatoes
Market Vegetable	Sweet Potato Fries	French Fries
Onion Rings	Caesar Salad \$4	Wedge Salad \$4
Sautéed Spinach \$4		

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

No Substitutions / Split Plate Charge \$10



Desserts

Housemade Coconut Cream Pie \$9
Shredded Coconut / High Meringue

Warm Apple Tart \$9
Vanilla Ice Cream / Caramel Sauce

Housemade Greek Baklava \$8

Pumpkin Crème Brulee \$10

Yia Yia's Baklava Cheesecake \$9

N.Y. Style Cheesecake \$7
Berry Drizzle

Chocolate Peanut Butter Pie \$8
Chocolate Drizzle

Warm Chocolate Lava Cake \$6
Vanilla Ice Cream / Chocolate Drizzle / Gluten Free

Chocolate Mousse Cake \$7
Chocolate Drizzle

Lemoncello Mascarpone Cake \$8

Ice Cream \$4
Vanilla or Chocolate

Tapioca \$5

