Dinner Menu (5/13)

Appetizers

Jumbo Shrimp Cocktail $14
Cocktail Sauce

Clams Casino $16
Bacon / Melted Mozzarella

Oysters Rockefeller $18
Spinach / Hollandaise Sauce

Coconut Crusted Gulf Shrimp $15
Thai Chili Dipping Sauce

Roasted Beet & Burrata $16
Arugula / Roasted Pistachios / Balsamic Glaze

Baked Crab Dip $16
Jumbo Lump Crab Meat / Toasted Baguette

Stuffed Mushroom Caps $14
Jumbo Lump Crab Meat / Mornay Sauce

Crunchy Tuna Wontons $16
Sesame Seared Sushi Grade Tuna / Asain Slaw / Wasabi Drizzle

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

Soups & Salads

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

Tomato Basil Bisque $6

Caesar Salad $10
Parmesan Reggiano / Croutons / Anchovies

Strawberry Spinach Salad $12
Fresh Strawberries / Goat Cheese / Toasted Walnuts / Poppy Seed Dressing

Cream of Crab Soup $10
Jumbo Lump Crab Meat

Large House Salad $8
Mixed Greens / Tomato / Cucumber / Carrots

Large Greek Salad $10
Mixed Greens / Tomato / Red Onion / Kalamata Olives / Feta Cheese

Entrées (Choice of Two Sides)

Nick's Famous Crab Cakes $32
Jumbo Lump Crab Meat / Housemade Tartar

Crab Imperial $32
Baked / Jumbo Lump Crab Meat / Imperial Sauce

Pan Sautéed Tilapia $26
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter

Almond Crusted Chicken $25
Honey Mustard Glaze / Mashed Potatoes / One Side

Lobster Risotto $28
Lobster Chunks / Asparagus / Lobster Jus

Millionaire Burger $19
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side

Mixed Grill Trio $34
Petite N.Y. Strip Steak / Bacon Wrapped Pork Loin / Pistatsio Crusted Lamb Chop

Surf and Turf $48
7 oz. Filet Mignon / Nick's Famous Crab Cake

Crab Stuffed Lobster Tail $35
8 oz. Cold Water Lobster Tail / Jumbo Lump Crab Meat / Imperial Sauce

Stuffed Gulf Jumbo Shrimp $30
Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce

Potato Crusted Red Snapper $28
Sautéed Spring Spinach / Buerre Blanc

Sesame Crusted #1 Sushi Grade Ahi Tuna $27
Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction

Atlantic Salmon "Oscar Style" $28
Jumbo Lump Crab Meat / Asparagus / Hollandaise

Vegan Quinoa Bowl $22
Roasted Seasonal Vegetables / Chickpeas / Toasted Pepitas

Cheese Ravioli $23
Spring Peas / Sundried Tomatoes / Prosciutto / Parmesan Cream

Filet Mignon $35
7 oz. / Housemade Steak Sauce

Certified Angus N.Y. Strip Steak $30
12 oz. / Housemade Steak Sauce

Nick's Seafood Symphony $47
Nick's Famous Crab Cake / Stuffed Shrimp / Crab Imperial / Shrimp & Scallops

Sides (Choose Two)

House Salad
Market Vegetable
Mediterranean Rice
Caesar Salad $4
Strawberry Spinach Salad $5

Greek Salad
Sweet Potato Fries
Onion Rings
Sautéed Spinach $4

Cole Slaw
French Fries
Mashed Potatoes
Sautéed Mushrooms $4

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

No Substitutions / Split Plate Charge $10

Due to COVID, we are still operating at a limited seating capacity. We ask you respect a 90 minute dining experiance.
We thank you for your support and patronage over the past 60 years!

Desserts

Housemade Coconut Cream Pie $9
High Meringue / Shredded Coconut

Warm Apple Tart $10
Vanilla Ice Cream / Caramel Drizzle

N.Y. Style Cheesecake $8
Berry Drizzle

Chocolate Peanut Butter Pie $8
Chocolate Drizzle

Housemade Crème Brulee $10
Vanilla Custard / Caramelized Sugar

Belgian Chocolate Truffle Mousse Cake $8
Chocolate Drizzle

Limoncello Mascarpone Cake $8
Powdered Sugar

Layered Red Velvet Cake $8
Cream Cheese Icing

Decadent Chocolate Temptation $8
Hazelnut Crunch / Chocolate Glaze

Ice Cream $4
Vanilla or Chocolate

Tapioca $5