

## Dinner Menu (4/28)

### Appetizers

Jumbo Shrimp Cocktail .....	\$14	Baked Crab Dip .....	\$16
Cocktail Sauce		Jumbo Lump Crab Meat / Toasted Baguette	
Clams Casino .....	\$16	Stuffed Mushroom Caps .....	\$14
Bacon / Melted Mozzarella		Jumbo Lump Crab Meat / Mornay Sauce	
Oysters Rockefeller .....	\$18	Cocktail Crab Fingers .....	\$12
Spinach / Hollandaise Sauce		Mustard Sauce	
Crunchy Tuna Wontons .....	\$16	Crispy Calamari .....	\$13
Sesame Seared Sushi Grade Tuna / Asain Slaw / Wasabi Drizzle		Traditional / Marinara	
Horseradish Crusted Oysters .....	\$16	Shrimp Santorini .....	\$16
Spicy Remoulade Drizzle		Tomato Sauce / Feta Cheese	

### Soups & Salads

French Onion Soup .....	\$10	Cream of Crab Soup .....	\$10
Melted Cheese / Croutons / Sweet Onions		Jumbo Lump Crab Meat	
Tomato Basil Bisque .....	\$6	Large House Salad .....	\$8
Caesar Salad .....	\$10	Mixed Greens / Tomato / Cucumber / Carrots	
Parmesan Reggiano / Croutons / Anchovies		Large Greek Salad .....	\$10
Strawberry Spinach Salad .....	\$12	Mixed Greens / Tomato / Red Onion / Kalamata Olives / Feta Cheese	
Fresh Strawberries / Goat Cheese / Toasted Walnuts / Poppy Seed Dressing			

### Entrées (Choice of Two Sides)

Nick's Famous Crab Cakes .....	\$32	Crab Imperial .....	\$32
Jumbo Lump Crab Meat / Housemade Tartar		Baked / Jumbo Lump Crab Meat / Imperial Sauce	
Stuffed Gulf Jumbo Shrimp .....	\$30	Sesame Crusted #1 Sushi Grade Ahi Tuna .....	\$29
Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce		Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction	
Pan Sautéed Tilapia .....	\$26	Atlantic Salmon "Oscar Style" .....	\$28
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter		Jumbo Lump Crab Meat / Asparagus / Hollandaise	
Sautéed Soft Shell Crabs .....	\$32	Stuffed Fillet of Flounder .....	\$30
Old Bay Dusting		Jumbo Lump Crab Meat / Lemon Butter	
Vegan Pasta .....	\$20	Chicken Piccata .....	\$25
Seasonal Vegetables / Garlic/ Cold Pressed Olive Oil		Sautéed Chicken Breast / Lemon Butter Pan Sauce / Capers	
Nick's Seafood Symphony .....	\$47	Chicken Tortellini .....	\$23
Nick's Famous Crab Cake / Stuffed Flounder / Crab Imperial / Shrimp & Scallops		Grilled Chicken / Cheese Tortellini / Traditional Pesto Sauce	
Millionaire Burger .....	\$19	Grilled T-Bone Steak .....	\$37
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side		22 oz. / Housemade Steak Sauce	
Surf and Turf .....	\$48	Certified Angus N.Y. Strip Steak .....	\$30
7 oz. Filet Mignon / Nick's Famous Crab Cake		12 oz. / Housemade Steak Sauce	
		Filet Mignon .....	\$35
		7 oz. / Housemade Steak Sauce	

### Sides (Choose Two)

House Salad	Greek Salad	Cole Slaw
Market Vegetable	Sweet Potato Fries	French Fries
Mediterranean Rice	Onion Rings	Mashed Potatoes
Caesar Salad .....	Sautéed Spinach .....	Sautéed Mushrooms .....
\$4	\$4	\$4
Strawberry Spinach .....		
Salad		
\$5		

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 experience.  
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

