

Appetizers

- Jumbo Shrimp Cocktail \$14
Cocktail Sauce
- Oysters On The Half Shell \$18
1/2 Dozen Local Chunu Chincoteague
Oysters / Cocktail Sauce
- Smoked Atlantic Salmon \$16
Capers / Dill Sour Cream/ Red Onion /
Toast Points
- Grilled Fish Tacos \$16
Blackened Tilapia / Lime Slaw/ Avocado /
Tomato / Sour Cream Sriracha Drizzle
- Coconut Crusted Gulf Shrimp \$15
Thai Chili Dipping Sauce

- Oysters Rockefeller \$18
Spinach / Hollandaise Sauce
- Clams Casino \$16
Bacon / Melted Mozzarella
- Crunchy Tuna Wontons \$16
Sesame Seared Sushi Grade Tuna / Asain
Slaw / Wasabi Drizzle
- Snow Crab Legs \$14
1/2 lb / Drawn Butter
- Steamed Mussels \$18
Garlic / Shallots / White Wine / Cherry Tomatoes /
Basil / Parsley / Toasted Baguette
- Shrimp Ceviche \$15
Blue Corn Chips

Soups & Salads

- Tomato Basil Bisque \$6
- 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
- Caesar Salad \$10
Parmesan Reggiano / Croutons / Anchovies

- French Onion Soup \$10
Melted Cheese / Croutons / Sweet Onions
- Strawberry Spinach Salad \$12
Fresh Strawberries / Goat Cheese / Toasted
Walnuts / Poppy Seed Dressing
- Greek Village Salad \$10
Tomato / Cucumber / Onion / Green
Pepper / Potato / Feta Cheese / Housemade
Vinaigrette

Entrées (Choice of Two Sides)

- Nick's Famous Crab Cakes \$37
Jumbo Lump Crab Meat / Housemade
Tartar
- Pan Sautéed Tilapia \$27
Jumbo Lump Crab Meat / Toasted Pecans /
Apricots / Lemon Butter
- Atlantic Salmon "Oscar Style" \$29
Jumbo Lump Crab Meat / Asparagus / Hollandaise
- Fish & Chips \$20
Battered Fresh Cod / French Fries /
Housemade Slaw
- Lobster w/Spianch Ravioli \$28
Roasted Cherry Toamtoes / Basil / Buerre
Blanc
- Almond Crusted Chicken \$25
Honey Mustard Glaze
- Vegan Pasta \$20
Seasonal Vegetables / Garlic / Cold Pressed
Olive Oil
- Millionaire Burger \$19
1/2 lb. Wagyu Beef / Black Truffle Aioli /
Caramelized Onions / Toasted Brioche / One Side
- Filet Mignon \$35
7 oz. / Housemade Steak Sauce
- Certified Angus N.Y. Strip Steak \$30
12 oz. / Housemade Steak Sauce

- Crab Imperial \$37
Baked / Jumbo Lump Crab Meat / Imperial Sauce
- Salmon Cakes \$26
Caper Dill / Lemon Butter
- Sesame Crusted #1 Sushi Grade Ahi Tuna \$27
Wakame Seaweed Salad / Wasabi / Sriracha
Aioli / Pickled Ginger / Soy Reduction
- Baked Cod \$26
Baked in Casserole / Topped with Bread
Crumbs / Lemon Butter
- Shrimp Scampi \$24
Linguine / Scampi Sauce
- Miso Glazed Icelandic Cod \$29
Soy Broth / Lobster Wonton / Shiitake
Mushroom / Bok Choy
- Chicken "En Chemise" \$25
Wrapped In Phyllo Dough / White Wine
Mushroom Sauce
- Eggplant Parmesean \$25
Eggplant / San Marzano Marinara /
Mozzarella / Basil
- Veal and Crab du Chef \$29
Jumbo Lump Crab Meat / Toasted Almonds
/ Lemon Butter
- Grilled Ribeye \$38
14 oz. / Housemade Steak Sauce

Sides (Choose Two)

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

All parties of 8 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$10

DUE TO THE DRASTIC INCREASE IN FRESH JUMBO LUMP CRAB MEAT, WE HAVE TEMPORARILY INCREASED PRICES FOR ALL CRAB ENTRÉES.WE THANK YOU FOR UNDERSTANDING AND YOUR CONTINUED SUPPORT.



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

