

Appetizers

Jumbo Shrimp Cocktail	\$14
Cocktail Sauce	
Clams Casino	\$16
Bacon / Melted Mozzarella	
Blackened Filet Mignon Tips	\$17
Blackened Butter / Blue Cheese Slaw	
Oysters On The Half Shell	\$18
Half Dozen Chincoteague Oysters / Cocktail Sauce	
Coconut Crusted Gulf Shrimp	\$15
Thai Chili Dipping Sauce	

Oysters Rockefeller	\$18
Spinach / Hollandaise Sauce	
Crunchy Tuna Wontons	\$16
Sesame Seared Sushi Grade Tuna / Asian Slaw / Wasabi Drizzle	
Pan Sautéed Breaded Oysters	\$16
Housemade Tartar	
Triopita Triangles	\$10
Aged Barrel Feta / Filo / Tomato Basil Sauce	
Hot Spinach Dip	\$14
Toasted Baguette	

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	
Salmon Cakes	\$26
Caper Dill / Lemon Butter	
Pan Sautéed Halibut	\$28
Sautéed Spinach / Champagne Sauce / Crispy Leeks	
Atlantic Salmon "Oscar Style"	\$29
Jumbo Lump Crab Meat / Asparagus / Hollandaise	
Veal Scalloppini	\$29
Mushroom Congac Cream Sauce	
Vegan Pasta	\$20
Seasonal Vegetables / Garlic / Cold Pressed Olive Oil	
Blue Cheese Crusted N.Y. Strip Steak	\$33
Melted Blue Cheese / Crispy Onions	
Certified Angus N.Y. Strip Steak	\$30
12 oz. / Housemade Steak Sauce	
Twin Cold Water Lobster Tails	\$49
8 oz. Tails / Steamed Drawn Butter	

Crab Imperial	\$37
Baked / Jumbo Lump Crab Meat / Imperial Sauce	
Pan Sautéed Tilapia	\$27
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
Sesame Crusted #1 Sushi Grade Ahi Tuna	\$27
Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction	
Seafood Pasta	\$28
Shrimp / Scallops / Clams / Mussels / Linguine / Garlic Butter Sauce	
Almond Crusted Chicken	\$25
Honey Mustard Glaze	
Millionaire Burger	\$19
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side	
Filet Mignon	
Surf and Turf	\$54
7 oz. Filet Mignon / 7 oz. Lobster Tail	
Grilled Bone-In Pork Chop	\$26
Mashed Potatoes / Black Pepper Bourbon 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	Garlic Mashed Potatoes



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

