

LUNCH MENU (9/1)

STARTERS & SOUPS

FRENCH ONION SOUP \$10	TOMATO BASIL BISQUE \$6
Melted Cheese / Croutons / Sweet Onions	
CRUNCHY TUNA WONTONS \$16	JUMBO SHRIMP COCKTAIL \$14
Sesame Seared Sushi Grade Tuna / Asian Slaw / Wasabi Drizzle	Cocktail Sauce
	SMOKED ATLANTIC SALMON \$16
	Capers / Dill Sour Cream/ Red Onion / Toast Points

SALADS

Add Grilled Chicken \$5 / Grilled Shrimp \$9 / Salmon \$10

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
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

SANDWICHES

CREEKSTONE FARMS ANGUS BURGER \$14
1/2 lb. Hand Patted / Choice of Cheese / French Fries / Add Bacon \$1.50
CRAB CAKE SANDWICH \$19
Potato Roll / Tartar Sauce / Housemade Chips
GRILLED CHICKEN SANDWICH \$13
Provolone Cheese / Bacon / Kaiser Roll / French Fries
CALIFORNIA GRILLED CHEESE \$15
Avocado / Tomato / Mozzarella / Swiss / Cheddar / Brioche Bread / Tomato Basil Bisque / Housemade Chips
SALMON BLT \$16
Grilled Atlantic Salmon / Bacon / Lettuce / Tomato / Mayo / Housemade Chips
GRILLED REUBEN \$15
House Roasted Corned Beef / Sauerkraut / Thousand Island / Marble Rye / Housemade Chips
MILLIONAIRE BURGER \$19
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side
FRENCH DIP \$16
Shaved Ribeye / Provolone / Au Jus / French Fries

ENTRÉES

All Entrées Include a Choice of Two Sides

SALMON CAKE \$18
Caper Dill / Lemon Butter
PAN SAUTÉED BREADED OYSTERS \$16
Housemade Tartar
NICK'S FAMOUS CRAB CAKE \$23
Single Crab Cake / Jumbo Lump Crab Meat / Housemade Tartar
MARYLAND CRAB IMPERIAL \$23
Baked in Casserole / Imperial Sauce
PAN SAUTÉED TILAPIA \$19
Jumbo Crab / Apricots / Toasted Pecans / Lemon Butter
FRESH ATLANTIC SALMON \$18
Lemon Butter Sauce
GRILLED HERB CHICKEN BREAST \$17
Lemon Butter
ALMOND CRUSTED CHICKEN BREAST \$17
Honey Mustard Glaze
N.Y. STRIP STEAK \$18
8 oz. / Housemade Steak Sauce

SIDES

GREEK SALAD	HOUSE SALAD	MARKET VEGETABLE
MEDITERRANEAN RICE	POTATO DU JOUR	FRENCH FRIES
COLE SLAW	ONION RINGS	SWEET POTATO FRIES
TAPIOCA		

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

No Substitutions / Split Plate Charge \$5

DUE TO THE DRASTIC INCREASE IN FRESH JUMBO LUMP CRAB MEAT, WE HAVE TEMPORARILY INCREASED ALL CRAB ENTRÉES.