

DINNER SPECIALS

APPETIZERS

- BAKED CRAB DIP** \$15
Toasted Baguette
- SMOKED ATLANTIC SALMON** \$15
Capers / Dill Sour Cream/ Red Onion / Toast Points
- ROASTED RED & YELLOW BEETS** \$15
Arugula / Fennel / Hazelnuts / Honey Whipped Goat Cheese / Vinaigrette

CRAB SPECIALS

- NICK'S FAMOUS CRAB CAKES** \$25
Jumbo Lump Crabmeat / Housemade Tartar
- CRAB IMPERIAL** \$25
Baked / Jumbo Lump Crab Meat / Imperial Sauce

ENTRÉES

- STUFFED MEDITERRANEAN BRONZINI** \$29
Fennel, Artichoke, Mushroom Ragu / Lemon Butter Sauce
- VEGAN CHEMISE** \$23
Sautéed Vegetables Wrapped In Filo / Red Pepper Coulis
- SHRIMP & SCALLOP PASTA** \$27
Bucatini / Scampi Sauce
- PAN SEARED HALIBUT** \$34
Gnocchi / Sautéed Spinach / Champagne Sauce
- ALMOND CRUSTED CHICKEN BREAST** \$25
Honey Mustard Glaze

DESSERT

- YIA YIA'S BAKLAVA CHEESECAKE** \$10
- WARM MIXED BERRY COBBLER** \$12
Vanilla Ice Cream