

# Nick's Dinner Menu

## Appetizers

Jumbo Shrimp Cocktail .....	\$16 GF	Crunchy Tuna Wontons .....	\$16
Cocktail Sauce		Sesame Seared Sushi Grade Tuna / Asian Slaw / Wasabi Drizzle / Sriracha Aioli	
Clams Casino .....	\$16	Oysters Rockefeller .....	\$18
Bacon / Melted Mozzarella		Spinach / Hollandaise Sauce	
Stuffed Mushroom Caps .....	\$17	Blackened Filet Tips .....	\$19 GF
Jumbo Lump Crab Meat / Mornay Sauce		Blackened Butter / Blue Cheese Slaw	
Calamari .....	\$15	Vegetarian Spring Rolls .....	\$12
Traditional / Marinara Sauce		Sweet Chili Dipping Sauce	
Crispy Pan Fried Chicken Livers .....	\$15	Baked Crab Dip .....	\$18
Cheddar Grits / Caramelized Onions / Balsamic Drizzle		Toasted Baguette	

## Soups & Salads

Cream of Crab Soup .....	\$12	Soup Du Jour .....	\$5
Jumbo Lump Crab Meat		French Onion Soup .....	\$10
Large House Salad .....	\$10 GF	Sautéed Onions / Gruyere / Croutons	
Mixed Greens / Tomato / Cucumber / Carrots		Large Greek Salad .....	\$12 GF
Strawberry Spinach Salad .....	\$14 GF	Mixed Greens / Tomato / Cucumber / Green Pepper / Red Onion / Kalamata Olives / Feta Cheese	
Fresh Strawberries / Goat Cheese / Toasted Walnuts / Poppy Seed Dressing		Wedge Salad .....	\$14
Caesar Salad .....	\$12	Crisp Iceburg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	
Parmesan Reggiano / Croutons / Anchovies			

Add Ahi Tuna, Grilled Salmon or Grilled Shrimp.... \$10

## Entrées

Nick's Famous Crab Cakes .....	\$40	Stuffed Gulf Jumbo Shrimp .....	\$40
Jumbo Lump Crab Meat / Housemade Tartar Sauce / Two Sides		Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce / Two Sides	
Crab Imperial .....	\$40	Pan Sautéed Tilapia .....	\$30
Baked / Jumbo Lump Crab Meat / Imperial Sauce / Two Sides		Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter / Two Sides	
Atlantic Salmon "Oscar Style" .....	\$33	Sesame Crusted #1 Sushi Grade Ahi Tuna ...	\$30 GF
Jumbo Lump Crab Meat / Asparagus / Hollandaise / Two Sides		Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction / Two Sides	
Pan Seared Sea Scallops .....	\$30	Vegetarian Pasta .....	\$23
Mushroom Risotto / Crispy Shallots / Balsamic Reduction / One Side		Roasted Seasonal Vegetables / Garlic / Extra Virgin Olive Oil / Toasted Pepitas / One Side	
Mediterranean Chicken & Shrimp Pasta .....	\$28	Chicken Chesapeake .....	\$30
Grilled Chicken Breast / Sautéed Shrimp / Sautéed Onions / Peppers / Cherry Tomatoes / Feta / Penne Pasta / One Side		Jumbo Lump Crab Meat / Asparagus / Old Bay Cream Sauce / Two Sides	
Millionaire Burger .....	\$20	Panko Parmesan Chicken .....	\$26
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side		Angel Hair Pasta / Parmesan Cream / One Side	
Veal and Crab du Chef .....	\$32	Certified Angus N.Y. Strip Steak .....	\$35 GF
Jumbo Lump Crab Meat / Toasted Almonds / Lemon Butter / Two Sides		12 oz. / Housemade Steak Sauce / Two Sides	
Filet Mignon .....	\$39 GF	Cold Water Lobster Tail .....	\$30 GF
8 oz. / Housemade Steak Sauce / Two Sides		7-8 oz. Lobster Tail / Clarified Butter / Two Sides	
Filet Mignon & Crab Cake .....	\$53	Blackened Prime Rib of Beef .....	\$38 GF
8 oz. Filet Mignon / Nick's Famous Crab Cake / Two Sides		14 oz. / Blackened Butter Sauce / Two Sides (Friday & Saturday Only)	
		Slow Roasted Prime Rib of Beef .....	\$35 GF
		14 oz. / Au Jus / Horseradish Cream / Two Sides (Friday & Saturday Only)	

## Add Ons

Crab Stuffed Jumbo Shrimp	Nick's Famous Crab Cake	Cold Water Lobster Tail
\$14	\$17	\$24

## Sides

Greek Salad	House Salad	Cole Slaw
Market Vegetable	Onion Rings	Sweet Potato Fries
French Fries	Mediterranean Rice	Mashed Potatoes
Baked Potato	Sautéed Mushrooms .....	Caesar Salad .....
Wedge Salad .....	\$5	\$5
	Strawberry Spinach .....	Asparagus .....
	\$6	w/ Hollandaise Sauce
	Salad	

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

No Substitutions / Split Plate Charge \$10 / Maximum of Six Separate Checks

Extra Dinner Rolls \$0.50 Each / GF = Gluten Free