

**Nick's Dinner Menu
Appetizers**

Jumbo Shrimp Cocktail \$14 GF
Cocktail Sauce

Crunchy Tuna Wontons \$16
Sesame Seared Sushi Grade Tuna / Asian Slaw /
Wasabi Drizzle / Sriracha Aioli

Blackened Filet Mignon Tips \$18 GF
Blackened Butter / Blue Cheese Slaw

Spanakopita \$10
Spinach / Feta / Crispy Filo / Tomato Basil

Vegetarian Spring Rolls \$10
Sweet Chili Dipping Sauce

Clams Casino \$16
Bacon / Melted Mozzarella

Oysters Rockefeller \$18
Spinach / Hollandaise Sauce

Stuffed Mushroom Caps \$17
Jumbo Lump Crab Meat / Mornay Sauce

Calamari \$15
Traditional / Marinara Sauce

Baked Crab Dip \$17
Toasted Baguette

Soups & Salads

Soup Du Jour \$5

Cream of Crab \$10
Jumbo Lump Crab Meat

Large House Salad \$10 GF
Mixed Greens / Tomato / Cucumber / Carrots

Caesar Salad \$12
Parmesan Reggiano / Croutons / Anchovies

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

French Onion Soup \$10
Sautéed Onions / Gruyere / Croutons

Large Greek Salad \$12 GF
Mixed Greens / Tomato / Cucumber / Green
Pepper / Red Onion / Kalamata Olives / Feta
Cheese

Strawberry Spinach Salad \$12 GF
Fresh Strawberries / Goat Cheese / Toasted
Walnuts / Poppy Seed Dressing

Entrées

Nick's Famous Crab Cakes \$40
Jumbo Lump Crab Meat / Housemade Tartar/
Two Sides

Crab Imperial \$40
Baked / Jumbo Lump Crab Meat / Imperial
Sauce / Two Sides

Atlantic Salmon "Oscar Style" \$30 GF
Jumbo Lump Crab Meat / Asparagus /
Hollandaise / Two Sides

Almond Crusted Chicken \$26
Honey Mustard Glaze / Two Sides

Shrimp Penne \$26
Pan Sautéed Shrimp / Tomato Basil Cream /
Parmesan / One Side

Pan Seared Sea Scallops \$29
Asparagus Risotto/ Pomegranite Reduction /
One Side

Veal and Crab du Chef \$30
Jumbo Lump Crab Meat / Toasted Almonds /
Lemon Butter / Two Sides

Certified Angus N.Y. Strip Steak \$34 GF
12 oz. / Housemade Steak Sauce / Two Sides

Filet Mignon & Crab Cake \$53
7 oz. Filet Mignon / Nick's Famous Crab Cake /
Two Sides

Blackened Prime Rib of Beef \$38 GF
14 oz. / Blackened Butter Sauce / Two Sides
(Friday & Saturday Only)

Stuffed Gulf Jumbo Shrimp \$40
Three Shrimp / Jumbo Lump Crab Meat /
Imperial Sauce / Two Sides

Pan Sautéed Tilapia \$28 GF
Jumbo Lump Crab Meat / Toasted Pecans /
Apricots / Lemon Butter / Two Sides

Sesame Crusted #1 Sushi Grade Ahi Tuna \$30 GF
Wakame Seaweed Salad / Wasabi / Sriracha
Aioli / Pickled Ginger / Soy Reduction / Two
Sides

Chicken Piccata \$26
Sautéed Chicken Breast / Capers / Angle Hair Pasta
Lemon Butter Sauce / One Side

Vegetarian Pasta \$22
Penne / Roasted Seasonal Vegetables / Garlic /
Cold Pressed Olive Oil / One Side

Millionaire Burger \$20
1/2 lb. Wagyu Beef / Black Truffle Aioli /
Caramelized Onions / Toasted Brioche / Fries

Cold Water Lobster Tail \$ 30 GF
7-8 oz. Lobster Tail / Clarified Butter / Two
Sides

Filet Mignon \$38 GF
7 oz. / Housemade Steak Sauce / Two Sides

Slow Roasted Prime Rib of Beef \$35
14 oz. / Au Jus / Horseradish Cream / Two Sides
(Friday & Saturday Only)

Add Ons

Crab Stuffed Jumbo Shrimp
\$12

Nick's Famous Crab Cake
\$17

Cold Water Lobster Tail
\$19

Sides

Greek Salad

Market Vegetable

French Fries

Baked Potato

Spinach Salad \$5

House Salad

Onion Rings

Mediterranean Rice

Sautéed Mushrooms \$4

Asparagus w/Hollandaise \$5

Cole Slaw

Sweet Potato Fries

Mashed Potatoes

Caesar Salad \$5

All parties of 8 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$10 / Maximum of Six Separate Checks
GF = Gluten Free