

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	
Vegetable Pot Stickers	\$10
Sweet Chili 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	\$8 GF
Mixed Greens / Tomato / Cucumber / Carrots	
Caesar Salad	\$12
Parmesan Reggiano / Croutons / Anchovies	
Wedge Salad	\$12
Crisp Iceburg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	

French Onion Soup	\$10
Sautéed Onions / Gruyere / Croutons	
Large Greek Salad	\$10 GF
Mixed Greens / Tomato / Cucumber / Green Pepper / Red Onion / Kalamata Olives / Feta Cheese	
Chopped Asian Salad	\$12
Shredded Cabbage & Romaine / Carrots / Red Pepper / Spring Onions / Toasted Almonds / Crispy Wontons / Ginger Dressing	
Add Ahi Tuna or Grilled Salmon	\$10

Entrées

Nick's Famous Crab Cakes	\$38
Jumbo Lump Crab Meat / Housemade Tartar / Two Sides	
Crab Imperial	\$38
Baked / Jumbo Lump Crab Meat / Imperial Sauce	
Atlantic Salmon "Oscar Style"	\$30 GF
Jumbo Lump Crab Meat / Asparagus / Hollandaise	
Vegetarian Pasta	\$22
Penne / Roasted Seasonal Vegetables / Garlic / Cold Pressed Olive Oil / One Side	
Chicken Under A Brick	\$27 GF
Half Roasted Chicken / Mashed Potatoes / Madeira Sauce / One Side	
Millionaire Burger	\$20
1/2 lb. Wagyu Beef / Black Truffle Aioli / Caramelized Onions / Toasted Brioche / One Side	
Cold Water Lobster Tail	\$30 GF
7-8 oz. Lobster Tail / Clarified Butter	
Nick's Seafood Symphony	\$51
Nick's Famous Crab Cake / Baked Crab Imperial / Broiled Shrimp & Scallops / Broiled Cod Topped w/Buttered Bread Crumbs Add Cold Water Lobster Tail \$19	
Blackened Prime Rib of Beef	\$38 GF
14 oz. / Blackened Butter Sauce (Friday & Saturday Only)	

Stuffed Gulf Jumbo Shrimp	\$38
Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce	
Pan Sautéed Tilapia	\$28 GF
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
Sesame Crusted #1 Sushi Grade Ahi Tuna	\$30 GF
Wakame Seaweed Salad / Wasabi / Sriracha Aioli / Pickled Ginger / Soy Reduction	
Pan Seared Sea Scallops	\$29
Wild Mushroom Risotto/ Asparagus/ Pomegranite Reduction	
Blackened Shrimp & Chicken	\$28
Penne / Blackened Butter Sauce / One Side	
Veal and Crab du Chef	\$30
Jumbo Lump Crab Meat / Toasted Almonds / Lemon Butter	
Certified Angus N.Y. Strip Steak	\$33 GF
12 oz. / Housemade Steak Sauce	
Filet Mignon	\$38 GF
7 oz. / Housemade Steak Sauce	
Filet Mignon & Crab Cake	\$49
7 oz. Filet Mignon / Nick's Famous Crab Cake	
Slow Roasted Prime Rib of Beef	\$35
14 oz. / Au Jus / Horseradish Cream (Friday & Saturday Only)	

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	\$4	\$5
	Brussel Sprouts	Asian Salad
	\$4	\$5
	w/ Balsamic Drizzle	

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