

## Nick's Dinner Menu

### Appetizers

Jumbo Shrimp Cocktail ..... \$14 GF  
Cocktail Sauce

Clams Casino ..... \$16  
Bacon / Melted Mozzarella

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

Calamari ..... \$15  
Traditional / Marinara Sauce

Spinach & Artichoke Dip ..... \$13  
Toasted Baguette

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

Oysters Rockefeller ..... \$18  
Spinach / Hollandaise Sauce

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

Baked Crab Dip ..... \$17  
Toasted Baguette

### Soups & Salads

Soup Du Jour ..... \$5

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

Wedge Salad ..... \$12  
Crisp Iceberg / Applewood Bacon / Blue Cheese  
Crumbles / Cherry Tomatoes / Crispy Onions

Crab Bisque ..... \$10  
Crab / Saffron / Julienne Vegetables

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

Caesar Salad ..... \$12  
Parmesan Reggiano / Croutons / Anchovies

Pear & Gorgonzola Salad ..... \$12 GF  
Mixed Greens / Dried Mission Figs / Anjou  
Pears / Gorgonzola / Dijon Vinaigrette /  
Candied Pecans

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

### Entrées

Nick's Famous Crab Cakes ..... \$40  
Jumbo Lump Crab Meat / Housemade Tartar  
Sauce / 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

Beef Ragù Bolognese ..... \$25  
Pappardelle Pasta / Parmigiano Reggiano / One Side

Quinoa Bowl ..... \$22 GF  
Roasted Seasonal Vegetables / Chickpeas /  
Toasted Pepitas / Pesto Drizzle / Balsamic  
Reduction / One Side

Panko Parmesan Chicken ..... \$25  
Angel Hair Pasta / Parmesan Cream / 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

Blackened Prime Rib of Beef ..... \$38 GF  
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)

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 Alla Romana ..... \$27 GF  
Chicken Breast Stuffed With Provolone &  
Prosciutto / Sautéed Mushrooms / Lemon  
Butter / One Side

Pan Seared Sea Scallops ..... \$30  
Mushroom Risotto / Crispy Shallots / Balsamic  
Reduction / One Side

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

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

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

Nick's Seafood Symphony ..... \$59  
Nick's Famous Crab Cake / Baked Crab Imperial /  
Broiled Shrimp & Scallops / Cold Water Lobster Tail /  
Two Sides

### 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

Caesar Salad ..... \$5

House Salad

Onion Rings

Mediterranean Rice

Sautéed Mushrooms ..... \$4

Wedge Salad ..... \$5

Cole Slaw

Sweet Potato Fries

Mashed Potatoes

Broccolini ..... \$5

Pear & Gorgonzola Salad ..... \$5

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