

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
- Calamari ..... \$13  
Traditional / Marinara Sauce

- Clams Casino ..... \$16  
Bacon / Melted Mozzarella
- Oysters Rockefeller ..... \$18  
Spinach / Hollandaise Sauce
- Stuffed Mushroom Caps ..... \$17  
Jumbo Lump Crab Meat / Mornay Sauce
- Spanakopita ..... \$10  
Spinach / Feta / Crispy Filo / Tomato Basil
- Baked Crab, Spinach & Artichoke Dip ..... \$17  
Toasted Baguette

Soups & Salads

- Soup Du Jour ..... \$5
- Cream of Crab Soup ..... \$10  
Jumbo Lump Crab Meat
- Caesar Salad ..... \$10  
Parmesan Reggiano / Croutons / Anchovies
- Wedge Salad ..... \$12  
Crisp Iceberg / Applewood Bacon / Blue  
Cheese Crumbles / Cherry Tomatoes / Crispy  
Onions / Gluten Free

- French Onion Soup ..... \$10  
Sautéed Onions / Gruyere / Croutons
- Large House Salad ..... \$8 GF  
Mixed Greens / Tomato / Cucumber / Carrots
- Large Greek Salad ..... \$10 GF  
Mixed Greens / Tomato / Cucumber / Green  
Pepper / Red Onion / Kalamata Olives / Feta  
Cheese

Entrées (Choice of Two Sides)

- Nick's Famous Crab Cakes ..... \$38  
Jumbo Lump Crab Meat / Housemade Tartar
- Salmon Cakes ..... \$26  
Caper Dill / Lemon Butter
- Pan Sautéed Tilapia ..... \$27 GF  
Jumbo Lump Crab Meat / Toasted Pecans /  
Apricots / Lemon Butter
- Sesame Crusted #1 Sushi Grade Ahi Tuna ..... \$29 GF  
Wakame Seaweed Salad / Wasabi / Sriracha  
Aioli / Pickled Ginger / Soy Reduction
- Grilled Herb Chicken Breast ..... \$25 GF  
Lemon Butter Sauce
- Pan Seared Sea Scallops ..... \$29  
Wild Mushroom Risotto/ Asparagus/  
Pomegranite Reduction
- Grilled Bone-In Pork Chop ..... \$27 GF  
Bourbon BBQ / Mashed Sweet Potatoes
- Veal and Crab du Chef ..... \$29  
Jumbo Lump Crab Meat / Toasted Almonds /  
Lemon Butter
- Certified Angus N.Y. Strip Steak ..... \$33 GF  
12 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 GF  
14 oz. / Au Jus / Horseradish Cream (Friday &  
Saturday Only)

- Stuffed Gulf Jumbo Shrimp ..... \$38  
Three Shrimp / Jumbo Lump Crab Meat /  
Imperial Sauce
- Crab Imperial ..... \$38  
Baked / Jumbo Lump Crab Meat / Imperial  
Sauce
- Atlantic Salmon "Oscar Style" ..... \$29 GF  
Jumbo Lump Crab Meat / Asparagus /  
Hollandaise
- Almond Crusted Chicken ..... \$25  
Honey Mustard Glaze
- Quinoa Bowl ..... \$22 GF  
Roasted Seasonal Vegetables / Chickpeas /  
Toasted Pepitas / Pesto Drizzle / Balsamic  
Reduction
- Millionaire Burger ..... \$19  
1/2 lb. Wagyu Beef / Black Truffle Aioli /  
Caramelized Onions / Toasted Brioche / One  
Side
- Nick's Seafood Symphony ..... \$48  
Broiled Crab Cake / Stuffed Shrimp / Baked  
Crab Imperial / Broiled Scallops and Shrimp
- Filet Mignon ..... \$36 GF  
7 oz. / Housemade Steak Sauce
- Add Cold Water Lobster Tail ..... \$19 GF
- Blackened Prime Rib of Beef ..... \$38 GF  
14 oz. / Blackened Butter Sauce  
(Friday & Saturday Only)

Sides (Choose Two)

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|--|------------------------|-----------------------|
| Greek Salad                                      | Cole Slaw              | Market Vegetable      |
| Onion Rings                                      | Sweet Potato Fries     | French Fries          |
| Mediterranean Rice                               | Mashed Potatoes        | Baked Potato          |
| Sautéed Mushrooms ..... \$4                      | Caesar Salad ..... \$4 | Wedge Salad ..... \$5 |
| Brussel Sprouts ..... \$4<br>w/ Balsamic Drizzle |                        |                       |

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

No Substitutions / Split Plate Charge \$10

GF=Gluten Free Menu Items