

NICK'S AIRPORT INN 47TH ANNUAL SEAFOOD FESTIVAL

APPETIZERS & SOUPS

<p>JUMBO SHRIMP COCKTAIL \$14 GF Cocktail Sauce</p> <p>LOBSTER QUESADILLA \$22 Lobster Chunks / Monterey Jack Cheese / Cremini Mushrooms / Lobster Sauce / Sour Cream / Pico de Gallo</p> <p>SPINACH & ARTICHOKE DIP \$13 Toasted Baguette</p> <p>LOBSTER BISQUE \$14 GF Lobster Chunks / Brandy / Julienne Vegetables</p> <p>CORN & SHRIMP BISQUE \$10 GF</p>	<p>OYSTERS ROCKEFELLER \$18 Spinach / Hollandaise Sauce</p> <p>BAY SCALLOPS & CRAB MEAT CHESAPEAKE \$19 GF Baked in Casserole / Scallions / Vermouth Cream Sauce</p> <p>LOBSTER BANG BANG \$22 Tempura Battered / Sriracha Aioli</p> <p>STRAWBERRY SPINACH SALAD \$12 GF Fresh Strawberries / Goat Cheese / Toasted Walnuts / Poppy Seed Dressing</p> <p>CAESAR SALAD \$12 Romaine / Parmesan Reggiano / Croutons / Anchovies</p>
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ALL ENTRÉES INCLUDE COMPLIMENTARY HOT HORS D'OEUVRES OF SELECT SEAFOOD & TWO SIDES

LOBSTER FAVORITES

1 ¼ LB. STEAMED MAINE LOBSTER	\$29 GF
Drawn Butter	
1 ¼ LB. STUFFED MAIN LOBSTER	\$38
Stuffed w/Crab Imperial	
2-3 LB. STEAMED MAINE LOBSTER	Market
Drawn Butter	
LOBSTER & SHRIMP	\$32 GF
Lemon Butter Sauce	
LOBSTER EN CHEMISE	\$29
Filo Wrapped / Oven Baked / Sherry Cream Sauce	
CRAB STUFFED LOBSTER TAIL	\$45
8 oz. Cold Water Lobster Tail / Jumbo Lump Crab Meat / Imperial Sauce	
LOBSTER BUCCATINI	\$33
Lobster / Pancetta / Peas / Mascarpone Cream Sauce	

BOSTON'S BEST

PAN SAUTÉED WILD ROCKFISH	\$33 GF
Jumbo Lump Crab Meat / Local Country Ham / Corn / Scallion Beurre Blanc	
SEARED RARE SUSHI GRADE TUNA	\$30
Asian Barbecue Sauce / Sticky Rice / Seaweed Salad / Wasabi Aioli	
BLACKENED MAHI MAHI	\$29 GF
Rock Shrimp / Roasted Corn Relish / Red Pepper Coulis	
POTATO CRUSTED GROUPEL	\$32
Zucchini Spaghetti / Basil Pesto Cream Sauce	
PAN SEARED AMERICAN RED SNAPPER	\$34
Jumbo Lump Crab Meat / Gnocchi / Tomato Basil Beurre Blanc	

NICK'S FAVORITES

<p>NICK'S FAMOUS CRAB CAKES \$40 Jumbo Lump Crab Meat / Housemade Tartar</p> <p>STUFFED GULF JUMBO SHRIMP \$40 Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce</p> <p>PAN SAUTÉED TILAPIA \$29 GF Jumbo Lumo Crab Meat / Apricots / Toasted Pecans / Lemon Butter Sauce</p> <p>NEW YORK STRIP STEAK \$34 GF 12 oz. / Housemade Steak Sauce</p> <p>SURF AND TURF \$50 7 oz. Filet Mignon / Nick's Famous Crab Cake</p> <p>7 oz. Filet Mignon / Cold Water Lobster Tail \$55 GF</p>	<p>BAKED CRAB IMPERIAL \$40 Jumbo Lump Crab Meat / Imperial Sauce</p> <p>ATLANTIC SALMON "OSCAR STYLE" \$30 GF Jumbo Lump Crab Meat / Asparagus / Hollandaise</p> <p>CHICKEN DU CHEF \$29 Jumbo Lump Crab Meat / Toasted Almonds / Lemon Butter Sauce</p> <p>Without Crab \$25</p> <p>VEGETARIAN PENNE \$22 Roasted Cherry Tomatoes / Grilled Asparagus / Mushrooms / Pesto / Parmesan Reggiano</p> <p>Add Grilled Shrimp \$10</p>
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SIDES

GREEK SALAD	HOUSE SALAD	CAESAR SALAD \$5
VEGETABLE DU JOUR	STARCH DU JOUR	STRAWBERRY SPINACH SALAD \$5
COLE SLAW	FRENCH FRIES	ASPARAGUS W/HOLLANDAISE \$5

A LA CARTE SIDES

LOBSTER MASHED POTATOES \$10	LOBSTER RISOTTO \$12
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All parties of 6 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$10 / Maximum of Six Separate Checks
GF = Gluten Free