

# Nick's Airport Inn

## 46th Annual Seafood Fest

### Appetizers & Soups

<b>Jumbo Shrimp Cocktail</b> ..... \$16 GF Cocktail Sauce	<b>Oysters Rockefeller</b> ..... \$18 Spinach / Hollandaise Sauce
<b>Lobster Quesadilla</b> ..... \$22 Lobster Chunks / Monterey Jack Cheese / Cremini Mushrooms Lobster Sauce / Sour Cream / Pico de Gallo	<b>Lobster Bang Bang</b> ..... \$22 Sriracha Aioli
<b>Lobster Bisque</b> ..... \$15 Lobster Chunks / Brandy / Julienne Vegetables	<b>Spinach &amp; Artichoke Dip</b> ..... \$13 w/ Toasted Baguette
<b>Manhattan Clam Chowder</b> ..... \$10	<b>Broiled Scallops</b> ..... \$19 Garlic Herb Butter / Buttered Bread Crumbs / Two Sides

### Strawberry Spinach Salad

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

All Entrées Include Complimentary Hot Hors d'Oeuvres of Selected Seafood & Two Sides

### Lobster Favorites

<b>1 1/4 Lb. Steamed Maine Lobster</b> ..... \$32 GF Drawn Butter	
<b>1 1/4 Lb. Stuffed Maine Lobster</b> ..... \$47 GF Stuffed with Crab Imperial	
<b>2-3 Lb. Steamed Maine Lobster</b> ..... Market Drawn Butter	
<b>Baked Lobster &amp; Shrimp</b> ..... \$33 GF Garlic Butter / Seasoned Breadcrumbs	
<b>Lobster En Chemise</b> ..... \$35 Sherry Cream Sauce / Filo Wrapped / Oven Baked	
<b>Crab Stuffed Lobster Tail</b> ..... \$47 8 oz. Cold Water Lobster Tail / Jumbo Lump Crab Meat / Imperial Sauce	
<b>Lobster Buccatini</b> ..... \$32 Lobster / Pancetta / Peas / Marscapone Cream Sauce / One Side	

### Boston's Best

<b>Bay Scallops &amp; Crab Meat Chesapeake</b> ..... \$ 32 GF Baked in Casserole / Scallions / Vermouth Cream Sauce	<b>Seared Rare Sushi Graded Tuna</b> ..... \$30 Asian Barbecue Sauce / Sticky Rice / Seaweed Salad / Wasabi Aioli
<b>Blackened Mahi Mahi</b> ..... \$30 GF Grilled Shrimp / Roasted Corn Relish / Red Pepper Coulis	<b>Potato Crusted Halibut</b> ..... \$35 GF Zucchini Spaghetti / Basil Pesto Cream Sauce
<b>Pan Sautéed Wild Rockfish</b> ..... \$35 Mushroom Risotto / Topped w/ Crispy Mushrooms / Champagne Sauce / One Side	<b>Pan Seared Black Sea Bass</b> ..... \$33 Jumbo Lump Crab / Gnocchi / Tomato Basil Beurre Blanc / One Side

### Nick's Favorites

<b>Nick's Famous Crab Cakes</b> ..... \$43 Housemade Tartar Sauce	<b>Crab Imperial</b> ..... \$43 Baked / Jumbo Lump Crab Meat / Imperial Sauce
<b>Stuffed Gulf Jumbo Shrimp</b> ..... \$43 Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce	<b>Atlantic Salmon "Oscar Style"</b> ..... \$33 Jumbo Lump Crab Meat / Asparagus / Hollandaise
<b>Pan Sautéed Tilapia</b> ..... \$29 Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	<b>Chicken du Chef</b> ..... \$28 GF Jumbo Lump Crabmeat / Toasted Almonds / Lemon Butter Sauce
<b>Vegetarian Penne</b> ..... \$22 Roasted Cherry Tomatoes / Grilled Asparagus / Pesto / One Side	<b>Filet Mignon</b> ..... \$39 House Made Steak Sauce / Gluten Free
<b>N.Y. Strip Steak</b> ..... \$35 Housemade Steak Sauce / Gluten Free	<b>Filet &amp; Crab Cake</b> ..... \$53 7 oz. Filet Mignon / Nick's Famous Crab Cake
	<b>Filet &amp; Lobster Tail</b> ..... \$59 7 oz. Filet Mignon / 7 oz. Lobster Tail

### Sides

<b>Greek Salad</b>	<b>House Salad</b>	<b>Caesar Salad</b> ..... \$5
<b>Vegetable Du Jour</b>	<b>Starch Du Jour</b>	<b>Strawberry Spinach Salad</b> ..... \$5
<b>Cole Slaw</b>	<b>French Fries</b>	<b>Asparagus w/Hollandaise</b> ..... \$5

### A La Carte Sides

<b>Lobster Mashed Potatoes</b> ..... \$12	<b>Lobster Risotto</b> ..... \$12
-------------------------------------------	-----------------------------------

All Parties of 8 or more, 20% Gratuity Will Be Added / No Substitutions / Split Plate Charge \$10 / Maximum of 6 Seperate Checks  
GF=Gluten Free