

HAPPY VALENTINE'S DAY

Appelizers

SHRIMP BISQUE	\$8	JUMBO SHRIMP COCKTAIL	\$16 GF
		Cocktail Sauce	
BAKED OYSTERS CHESAPEAKE	\$22	PEKING DUCK SPRING ROLLS	\$18
Topped w/Crab / Imperial Sauce / Old Bay		Sweet & Sour Orange Dipping Sauce	
BROILED SCALLOPS	\$22	STUFFED MUSHROOMS W/SPINACH & GRUYERE	\$15
Three Scallops / Garlic Herb Butter / Buttered Bread Crumbs		Three Mushrooms Baked To Perfection	

Entrées

All Entrées Include a Greek or House Salad, Choice of Mixed Vegetables, Roasted Red Potatoes or Baked Potato Substitute Caesar Salad \$5 / Asparagus w/Hollandaise \$4

NICK'S FAMOUS CRAB CAKES	\$40
Jumbo Lump Crab Meat / Housemade Tartar	
CRAB IMPERIAL	\$40
Baked / Jumbo Lump Crab Meat / Imperial Sauce	
STUFFED GULF JUMBO SHRIMP	\$40
Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce	
ATLANTIC SALMON "OSCAR STYLE"	\$33 GF
Jumbo Lump Crab Meat / Asparagus / Hollandaise	
LOBSTER & SHRIMP SCAMPI	\$32
Light Garlic Butter Wine Sauce / Baked In A Cassarole	
PAN SEARED ROCKFISH	\$34 GF
Jumbo Lump Crab Meat / Country Ham / Corn / Beurre Blanc	
CHICKEN TORTELLINI	\$26
Cheese Tortellini / Panko Parmesean Chicken / Alfredo Sauce / One Side	
PISTACHIO CRUSTED RACK OF LAMB	\$45 GF
Pommegranite Reduction	
NEW YORK STRIP STEAK	\$35 GF
12 oz. / Housemade Steak Sauce	
SLOW ROASTED PRIME RIB OF BEEF	\$35 GF
14 oz. / Au Jus / Horseradish Cream	
FILET MIGNON	\$38 GF
8 oz. / Housemade Steak Sauce	
SURF AND TURF	\$58 GF
8 oz. Filet Mignon / Lobster Tail	
COLD WATER LOBSTER TAIL	\$30 GF
8 oz. Lobster Tail / Clarified Butter / Two Sides	
NICK'S SEAFOOD SYMPHONY	\$59
Petite Crab Cake / Baked Crab Imperial / Broiled Shrimp & Scallops / Cold Water Lobster Tail	

Desserts

VANILLA CRÈME BRULÉE Caramelized Sugar \$10	WARM MIXED BERRY COBBLER Vanilla Ice Cream \$12
ALMOND TIRAMISU Mascarpone / Toasted Almonds \$10	CHOCOLATE LAVA CAKE Warm Chocolate Center/ Whipped Cream \$10

No Substitutions / Split Plate Charge \$10 / GF = Gluten Free
Please Honor a 90 Minute Dining Experience