

# Happy New Year!

## Appetizers

Jumbo Shrimp Cocktail ..... \$16 <i>Cocktail Sauce / Gluten Free</i>	Lobster Bisque ..... \$14 <i>Lobster Chunks / Brandy / Julienne Vegetables</i>
Filet Mignon Medallion ..... \$20 <i>Cognac Cream Sauce</i>	Bacon Wrapped Sea Scallops ..... \$19 <i>Cheddar Grits / Barbeque Drizzle / Crispy Onions</i>

## Entrées

All Entrées Include a House or Greek Salad, Oven Red Roasted Potatoes and Broccoli Au Gratin  
-Substitute Caesar Salad \$5

Nick's Famous Crab Cakes ..... \$40 <i>Jumbo Lump Crab Meat / Housemade Tartar</i>	
Crab Imperial ..... \$40 <i>Baked / Jumbo Lump Crab Meat / Imperial Sauce</i>	
Stuffed Gulf Jumbo Shrimp ..... \$40 <i>Three Shrimp / Jumbo Lump Crab Meat / Imperial Sauce</i>	
Pan Sautéed Wild Rockfish ..... \$35 <i>Creamy Risotto / Topped with Lobster Chunks / Lobster Sauce</i>	
Atlantic Salmon "Oscar Style" ..... \$31 <i>Jumbo Lump Crab Meat / Asparagus / Hollandaise / Gluten Free</i>	
Vegetarian Risotto ..... \$26 <i>Topped with Sautéed Asparagus &amp; Cremini Mushrooms / Pomegranate Reduction</i>	
Chicken Piccata ..... \$27 <i>Sautéed Chicken Breast / Capers / Angel Hair Pasta / Lemon Butter Sauce</i>	
Filet Mignon ..... \$39 <i>7 oz. / Housemade Steak Sauce / Gluten Free</i>	
New York Strip Steak ..... \$36 <i>12 oz. / Housemade Steak Sauce / Gluten Free</i>	
Stuffed Cold Water Lobster Tail ..... \$48 <i>8 oz. Lobster Tail Stuffed With Jumbo Lump Crab Imperial</i>	
Slow Roasted Prime Rib Of Beef ..... \$37 <i>Horseradish Sour Cream Sauce / Gluten Free</i>	
Twin Cold Water Lobster Tails ..... \$50 <i>7 oz. Tails / Drawn Butter</i>	

## Add to any Entrée

Nick's Famous Crab Cake ..... \$18	
Stuffed Jumbo Shrimp ..... \$15	
Cold Water Lobster Tail ..... \$20	