

# Easter Menu

## STARTERS

### Fried Calamari

served with marinara \$17

### Roasted Brussel Sprouts

tossed in a Thai peanut sauce \$12

### Steamers

local steamers cooked with garlic, celery and caraway seeds M/P

### Crab Cakes

served with chipotle cream \$18

### Clams Oreganata

with garlic bread crumbs

— ½ dz.-10.75 dz.-18.75

### Jumbo Shrimp Cocktail

chilled and served with cocktail sauce \$20.50

## SOUPS

### Seafood Bisque

Nicky's Ultimate, creamy pink seafood soup with lobster, shrimp and crabmeat Cup 8.25 Bowl 10.75

### Corn Chowder

creamy corn soup with vegetables Cup 6.50 Bowl 8.25

## SALADS

### Caesar Salad

crisp romaine, croutons, shaved Parmesan, tossed in homemade dressing \$13.50

— add Chicken 5.50 - Add Grilled Shrimp 12

### Greek Salad

mixed greens, feta, kalamata olives, cucumbers, peppers and tomatoes, with a Greek vinaigrette. \$15.50

— add Chicken 5.50 - Add Grilled Shrimp 12

## ENTRÉES

### Eggs Benedict

served with seasoned potatoes and grilled asparagus \$28

### Braised Lamb Shank

over mashed potatoes and grilled asparagus \$34

### Duck Confit

over roasted beet salad with carrots, apple and feta with orange vinaigrette \$32

### Pastrami Spiced Salmon

Sautéed shaved brussel sprouts and roasted fingerling potatoes with mustard cream sauce \$30

### Parmesan Halibut

over a vegetable risotto with shaved parmesan \$35

### \* Grilled Shell Steak

14 oz bone in steak, topped with fried onions and served plain or marinated. Served with your choice of side dish. \$39.00

### Two Pound Lobster

Broiled or steamed and served with your choice of side. \$48

### Fried Combination Platter

Bay scallops, oysters, clams, flounder and (2) jumbo shrimp. Includes choice of side. \$36.00

### Steamed Mussels

tossed in marinara or white wine and garlic sauce \$19.25

### Nicky's Cold Combo

(4) littleneck clams, (4) oysters on the half shell, (4) jumbo shrimp cocktail \$32

### Oysters on the ½ Shell

— half dozen - 15.00 dozen 28.50

### Clams on the ½ Shell

— half dozen - 9.25 dozen - 16.50

### Baked Stuffed Clams (3)

chopped clams with bread crumbs and bacon \$10.50

### Artichoke and Burrata Flatbread

with roasted tomatoes and basil pesto \$15

### Manhattan Clam Chowder

Full of vegetables, chopped clams, bacon and potatoes Cup 6.50 Bowl 8.25

### Clam Bisque

New England style clam chowder without potatoes Cup 6.50 Bowl 8.25

### Garden Salad

mixed greens topped with fresh cut veggies, with your choice of any homemade dressing \$12.50

— add Chicken 5.50 - Add Grilled Shrimp 12

### Kale and Shaved Brussels Sprout

with dried cranberries, shaved pecorino, pepitas in a lemon vinaigrette \$14

— add Chicken 4 - Add Grilled Shrimp 10

### Spring Vegetable Risotto

grilled zucchini and squash, asparagus, roasted tomatoes topped with a poached egg. \$27

— Add Chicken +5.50 - Add Shrimp +12

### \* Sesame Seared Tuna

with stir fried vegetables and served with teriyaki and spicy mayo sauces \$35

### Coconut Shrimp (5)

marshmallow-pineapple sauce. Includes choice of side. \$36.50

### Seafood Cobb Salad

shrimp, crab, blue cheese crumbles, scallions, bacon, avocado and tomatoes. Served with a creamy blue cheese dressing \$28

### Flounder Oreganata

Broiled with light garlic bread crumbs. Includes choice of side. \$32.00

### Fried Hard Shell Clams

whole belly clams lightly breaded and fried. Served with your choice of side. \$28

### Linguine with Red or White Clam Sauce

freshly shucked chopped clams over linguine. \$29.25

*\*These menu items can be cooked to your liking.*

*Consuming raw meat, fish, and shellfish, or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.*