

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.