

Mother's Day

STARTERS

Fried Calamari

served with marinara 17

Sweet Potato and Duck Nachos

crunchy sweet potato chips, duck confit, pickled shallot and cabbage slaw, smoked gouda cheese sauce

Steamers

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

Chilled Octopus Salad

tomatoes, red onion, jalapeno and cilantro tossed with a lemon vinaigrette served with garlic grilled bread 19

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

Seafood Tower

1 ¼ lb chilled lobster, colossal crabmeat, shrimp cocktail(4), clams(4), oysters(4), and chilled mussels 64

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

Tuna Tartare

avocado, scallion-ginger vinaigrette, wonton crisps 16

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

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

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

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, and pumpkin seeds tossed in a lemon vinaigrette 14

— add Chicken 4 - Add Grilled Shrimp 12

ENTRÉES

Parmesan Halibut

over baby arugula with heirloom cherry tomatoes and basil vinaigrette 35

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

* 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

Stuffed Shrimp

(5) Enormous shrimp with snow crabmeat stuffing. Includes choice of side 36.50

Fried Combination Platter

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

Duck Confit

shredded duck confit, with a potato hash, sautéed onions, topped with a poached egg 26

Lobster Mac N' Cheese

cavatappi tossed in a smoked gouda cream and topped with pancetta bread crumbs 36

* Sesame Seared Tuna

over a cold lo mein noodle salad with a soy-ginger vinaigrette 35

Coconut Shrimp (5)

marshmallow-pineapple sauce. Includes choice of side. 36.50

Two Pound Lobster

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

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.

