

# Easter Menu

## STARTERS

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### Fried Calamari

served with marinara \$17

### Crab Cakes

served with chipotle cream \$18

### Margherita Flatbread

plum tomato sauce, mozzarella & basil \$15

### Jumbo Shrimp Cocktail

chilled and served with cocktail sauce \$20.50

### Seafood Tower

1 ¼ lb chilled lobster, colossal crab meat, four jumbo shrimp cocktail, four clams on the half shell, four oysters on the half shell, & chilled mussels \$72

### 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

## SOUPS & SALADS

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### 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

### 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

### 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

### Arugula & Burrata

arugula tossed in a basil vinaigrette with cherry tomatoes and red onions \$16

## ENTRÉES

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### Everything-Crusted Salmon

over a roasted vegetable risotto with teriyaki glaze \$30

### Parmesan Halibut

over baby arugula with heirloom cherry tomatoes and basil vinaigrette \$35

### Rack of Lamb

pistachio mint pesto, mashed potatoes and seasonal vegetables \$42

### \* Grilled Shell Steak

14 oz bone in steak, topped with fried onions served with twice baked potato and seasonal vegetables \$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 shrimp \$36.00

### Fried Hard Shell Clams

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

### French Toast Sticks

graham cracker crusted with dulce de leche glaze served with bacon and fresh fruit \$20

### Chicken and Waffles

served with bacon and fresh fruit \$21

### Spring Vegetable Risotto

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

— Add Chicken +5.50 - Add Shrimp +12

### \* Sesame Tuna

Thai stir fried rice with mango and topped with tempura crunch, spicy mayo and teriyaki \$34

### 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

### Linguine with Red or White Clam Sauce

freshly shucked chopped clams over linguine. \$29.25

*-Before placing your order, please inform your server if a person in your party has a food allergy-*

*\*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.*