

Mother's Day

STARTERS

Fried Calamari

served with marinara ... 17

Crab Cakes

served with chipotle cream ... 18

Buffalo Cauliflower

crispy cauliflower florets in buffalo sauce ... 12

Clams Oreganata

with garlic bread crumbs

/ ½ dz.-10.75 dz.-18.75 /

Fig and Goat Cheese Flatbread

fig jam, crumbled goat cheese, baby arugula ... 15

Jumbo Shrimp Cocktail

chilled and served with cocktail sauce ... 20.50

Smoked Salmon

lemon-caper cream, red onions, cucumber, everything bagel chips ... 18

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

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

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 /

Arugula & Burrata

fried eggplant, roasted peppers, burrata and baby arugula tossed with basil vinaigrette ... 16

/ add Chicken 5.50 - Add Grilled Shrimp 12 /

ENTRÉES

Parmesan Halibut

over baby arugula with heirloom cherry tomatoes and basil vinaigrette ... 35

BBQ Salmon

bbq glaze, cider vinegar slaw and maple roasted sweet potatoes ... 30

Fried Combination Platter

Bay scallops, oysters, clams, flounder and shrimp ... 36.00

Lobster Roll

served on toasted brioche bun with chips and cole slaw ... 26.95

* Grilled Shell Steak

14 oz bone in steak, topped with fried onions served with twice baked potato and seasonal vegetables ... 39.00

Stuffed Shrimp

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

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

French Toast Sticks

graham cracker crusted with dulce de leche glaze served with bacon and fresh fruit ... 19

Chicken and Waffles

served with bacon and fresh fruit ... 21

Eggs Benedict

Two Eggs Poached on a Toasted English Muffin with Ham & Hollandaise Sauce. Served with Home-fries. ... 23

* 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

Two Pound Lobster

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

Seafood Cobb Salad

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

Roasted Chicken Breast

mashed potatoes, sautéed french beans, pan sauce ... 29

**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.