



# STARTERS

## Home-made Garlic Bread

nice blend of fresh garlic, butter and herbs **2**

## Crab Pretzel

large soft pretzel, stuffed with crab imperial, topped with crab dip and cheddar jack cheese **16**

## Chesapeake Crab Balls

miniature crab cakes w/ tartar sauce, always a treat! **10**

## Fried Green Tomatoes

local tomatoes, breaded, fried & topped with lump crab & lemon butter **11**

## Edamame

served warm, lightly salted w/ginger soy sauce **6**

## Beer Battered Chicken Tenders

four perfectly fried & seasoned tenders w/honey mustard **6**

## Nick's Deck Fries

hot fries w/old bay, served w/malt vinegar aioli & cheese dipping sauce **5**

## Flash Fried Calamari

lightly breaded & served w/basil aioli & marinara dipping sauce **11**

## Tomato & Basil Bruschetta

grilled homemade garlic bread topped w/plum tomato, onion, garlic, basil & evoo **9**

## Chef Lupe's Boom Boom Shrimp

crispy fried shrimp & fiery sriracha bbq aioli **12**

## Ahi Tuna

seared rare yellow fin tuna served w/sriracha aioli & wasabi mayo **11**

## Nick's Fresh Fried Chicken Wings

buffalo, old bay or bbq **10**

## SOUP & CHOWDER

### Soup of the Day

check todays special sheet **mp**

### Cream of Crab

silky smooth & lumpy too just a hint of old bay **7**

### Maryland Crab Soup

traditional recipe, w/tomatoes & other fresh vegetables **7**

### Maryland Gumbo

smoky pork sausage, chicken, shrimp, fresh fish, crab & rice, thickened with okra **7**

## COLD SEAFOOD PLATTER

8 chef's choice raw oysters • 8 raw top neck clams  
8 chilled peel & eat shrimp • 1/4lb of chilled snow crabs • 1/4lb of chilled king crab  
jumbo lump crab meat • 2 medium maryland crabs  
w/homemade cocktail, cucumber salad & drawn butter **59.95** (2-4 people)

# SHELLFISH SALADS

**Clams on the Half Shell** - briny, sweet & chewy; top-necks from the virginia eastern shore **8**

**1 lb. Pan Steamed Mussels** - choice of: white wine sauce, diablo, or chipotle-lime & garlic bread **11**

**Oysters on the Half Shell** - our daily selection from chesapeake bay & atlantic coast - check the board **mp**

**One Dozen Steamed Clams** - choice of: white wine sauce, diablo, or chipotle-lime & garlic bread **12**

**Steamed Clams & Mussels** - 1/2 lb. mussels & 1/2 dz clams white wine sauce, diablo, or chipotle-lime & garlic bread **11**

**Alaskan King Crab Legs** - available by the lb. or 1/2 lb. bering sea, alaska, served w/drawn butter **19/35**

**Steamed Shrimp** - peel & eat, steamed w/old bay, onions & served w/cocktail sauce & red potato **11/19** (1/2lb - 1lb)

## STEAM POTS

**Maine Lobster Pot** - whole 1 1/4 lb. maine lobster, corn on the cob, red potatoes, drawn butter **MP**

**New England Clam Bake** - shrimp, clams, mussels, red potatoes, onions, andouille & corn **25**



After Nov 15:

We use mainly Gulf Coast Crabs

Med 5"-5 1/2" Lg 5 1/2"-6"

XL 6"-6 1/2" Jumbo 6 1/2"-7"

Local Maryland Crab Sizes may vary by 1/2"

all of our crabs are steamed to order!

corn on the cob \$2.50/ear or \$6/3

## ENTRÉES

### Shucked Fried Oyster Dinner

chesapeake bay oysters, rolled & fried, w/coleslaw, deck fries & cocktail sauce **19**

### Center Cut Sliced Beef Tenderloin

over neva's potatoes & a choice of one side **21**

ADD: crab cake or scallops **11**, or shrimp **7**

### Nick's Broiled Seafood Platter

signature crab cake or scallops, tilapia fillet & charcoal shrimp; choice of 2 sides **29**

### Fresh Dayboat Scallop Platter

seared atlantic canyon scallops, lemon beurre blanc sauce, & choice of two sides **21**

### Nick's FAMOUS Crab Cake Dinner

served w/deck fries & coleslaw **26**

### Fresh Fish & Chips

crisp natty boh battered atlantic cod & tartar sauce w/deck fries & coleslaw **16**

### Skillet Shrimp & Grits

topped w/spinach, tomatoes, scallions & andouille sausage **19**

### Flash Fried Jumbo Shrimp Dinner

hand breaded jumbo shrimp, cocktail sauce & choice of two sides **21**

### Fresh Catch MP

daily special - blackened, grilled or broiled, lemon butter sauce & two sides

## SALADS

**Caesar Salad** - hearts of romaine tossed w/house-made dressing, shredded parmesan & croûtons **8**

**Chopped Salad** - fresh chicken, romaine, corn, cabbage, calamari, carrots, cucumbers, tomatoes, egg, mushrooms & garlic ranch dressing **8/13**

**House Organic Salad** - local organic field greens, tomato, carrots, red onion & cucumbers w/house vinaigrette **7**

**Poached Pear & Goat Cheese Salad** - local organic field greens, shaved red onion, toffee pecans, w/champagne vinaigrette **7**

**Seafood Cobb Salad** - romaine, iceberg, avocado, eggs, bacon, tomato, cucumber, crab meat & shrimp w/old bay ranch dressing **17**

ADD: crab cake **11** / sliced beef tenderloin **8** / grilled & sliced chicken **4**

charcoal shrimp **7** / grilled & sliced ahi tuna **8**

catch of the day fillet • grilled, broiled or blackened **10**

## YUMMY SANDWICHES

~served with housemade old bay chips or substitute deck fries \$1~

**Nick's Signature Crab Cake** - broiled or fried, lettuce, tomato, tartar sauce, potato kaiser w/coleslaw **17**

**Crab Grilled Cheese Sandwich** - sautéed lump crab meat, cheddar, tomato & fresh herbs **14**

**1/2 lb. Angus Burger** - char-broiled ground chuck from fells point meats, kaiser potato roll **10**

**Fresh Fish Angler Sandwich** - beer battered flash fried cod, lettuce, tomato, tartar sauce, potato kaiser & coleslaw **11**

**Chicken Caprese Sandwich** - grilled chicken, mozzarella, tomato, red onion, bacon & basil aioli **12**

**Fresh Catch Sandwich** - grilled, broiled or blackened mahi, tuna, or salmon served w/tartar sauce **18**

Chesapeake Rice old bay & fresh thyme **4** ( add fresh lump crab **9**) • Creamy House Favorite Coleslaw **4** • Spinach Saute **4**  
Red Bliss Mashed Potatoes **5** • Seasonal Veggies **5** • Neva's Potatoes cheesy casserole **4** • Grilled Asparagus **5**  
Macaroni & Cheese **6** • Sweet Potato Fries **5** • Deck Fries dusted w/chesapeake spices **4**