## DINNER

### appetizers

Prawn Cocktail		17.95
Oysters on the Half Shell		19.95
Oysters Rockefeller		22.95
Steamed Clams or Mussels in seasoned broth with garlic and white w	vine	22.95
Crab Cakes	marke	t price
Fried Prawns		18.95
Lamb Chops with mint chimmichurri		22.95
Fried Calamari		18.95
Sautéed Calamari calamari steak sautéed with green onions shallots, drawn butter and white wine	s,	17.50
Warm Feta Cheese and Roasted Garlic kalamata olives, sundried tomato, basil and baguettes		
Smoked Salmon and Trout with cream cheese, red onion, capers, olive	es and baguettes	25.00
Lamb Chops & Sautéed Praw broiled chops & prawns sautéed with gan beurre blanc over mashed potatoes		22.50
Charcuterie Board	For Two	22.00
coppa, salami, brie & manchego cheese, marcona almonds & mixed olives	For Four	32.00
Potato Skins		14.50

### dungeness cracked crab

Nona Lena's recipe chilled and marinated with lemon, olive oil, garlic, vinegar and chopped herbs or served plain ~ half or whole

#### market price

S	oups	Cup	Bowl
New England Clam Chowder		9.95	13.95
Minestrone		8.95	11.95
S	alads		
Caesar Salad			14.50
with white anchovies	with teriyaki ste with chicken	ak	26.95 21.95
following salads served	I with house basil v	inaigre	ette
Spinach boiled egg, bacon and red oni	on		15.25
Chicken Breast mixed greens with grapes, str caramelized walnuts, red oni blue cheese			21.95
Smoked Trout and Ar avocado and tomato	ugula		18.95
Roasted Beet mixed greens, arugula, shredd sunflower seeds	ded carrot, avocado &		15.95
Papa Charlie's Greek mixed greens, kalamata olivo red bell pepper, red onion, fet	es, tomato, cucumber,	rape	16.95
leaves with Lamb Chops or Salmon			32.95
	ved with choice of , ranch, blue chees asil vinaigrette		ıg
Mixed Greens with bay shrimp			10.95 13.50

15.95

26.00

market price

market price

market price

with prawns

Combo Louie

with dungeness crab

**Dungeness Crab Louie** 

**Bay Shrimp Louie** 

### pasta

Lobster Ravioli in a brandy cream sauce	31.95
Fettuccine Alfredo with prawns	17.95 30.50
Fettuccine Shell Feast mussels, clams and prawns with choice of garlic cream sauce or spicy marinara	31.95
Fettuccine Angelina sauteed chicken with mushrooms, spinach, peas & baby tomatoes in a cream sauce (can be prepared without chicken)	24.95

linguini marinara 17.95 with meatballs 24.95

### children's menu

Linguini with Meat Balls	15.95
Grilled Cheese	9.95
Fish and Chips	15.95
Chicken Tenders	13.50

### sandwiches

choice of side: french fries or mixed greens with basil vinaigrette or fried pickles ~ add \$2.50

Beefeater thin slices of prime rib and au jus on grilled Wedemeyer sourdough add swiss 1.50	31.95
Broiled Ribeye Steak hand-cut on grilled Wedemeyer sourdough with garlic mayo spread and arugula	32.95

**NICK'S FAMOUS** 

## grilled crab sandwich

dungeness crab with tomato on grilled Wedemeyer sourdough served open face on request

Full Sandwich or 1/2 Sandwich **Market Price** 

Add avocado 2.75 Add cheese 2.00

### burgers

Choice of side: french fries or mixed greens with basil vinaigrette or fried pickles ~ add \$2.50

Impossible Burger	17.95
plant based vegan burger on wheat bun	

	<b>REGULAR</b> White or Wheat Wedemeyer Bun 7oz	<b>DELUXE</b> Grilled Wedemeyer Sourdough 10 oz
Hamburger	15.50	18.50
Cheeseburger	16.50	19.50
Cali Burger avocado ~ arugula~ jack	18.50 cheese	21.50
Big Juicy grilled onions ~ mushroon ~ bacon ~ smoked tomas		21.50
Big Drama grilled onions ~ jalapenos ~ avocado	<b>18.50</b> s ~ jack	21.50

## **ENTRÉES**

### from the sea

### from the land

Fish and Chips  alaskan cod ~ deep fried ~ french fries	20.95	Breaded Stuffed Chicken Breast spinach and feta cheese, whole grain mustard cream sauce ~ rice ~ vegetables du jour	29.95
Fish Tacos cajun spiced alaskan cod, grilled on corn tortillas	18.50	Chicken Scallopini boneless chicken breast sautéed with mushrooms and marsala wine ~ linguini ~ vegetables du jour	28.95
with pico de gallo, avocado sauce, lime, sour cream shredded cabbage ~ rice		Roasted Rack of Lamb	49.95
		marinated with fresh herbs and garlic ~ baked potato vegetables du jour	

#### combination seafood platter

deep fried alaskan cod, calamari and prawns ~ with grilled filet of sole ~ french fries ~ vegetables du jour

42.95

# prime rib of beef

roasted to perfection with au jus baked potato • vegetables du jour

39.95

Sautéed Prawns  scampi style, fresh herbs and garlic in a lemon butter white wine sauce ~ mashed potato ~ vegetables du jour	32.95	Broiled Teriyaki Skirt Steak grilled pineapple ~ baked potato ~ vegetables du jour	37.50
Sourced Son Scalleng	44.05	with Fried Prawns	42.50
Seared Sea Scallops 44.95 rosemary cream sauce ~ mashed potato vegetables du jour	Broiled Hand-Cut Filet Mignon sautéed mushrooms ~ baked potato ~ vegetables du jour	53.95	
Filet of Petrale Sole  doré grilled in an egg batter or almondine in a lemon butter sauce ~ rice ~ vegetables du jour	30.95	Broiled Hand-Cut New York Steak baked potato ~ vegetables du jour	45.50
outer same the regembles an jour		Nick's Favorite Pepper Steak	47.50
Jumbo Deep Fried Prawns  baked potato ~ vegetables du jour	29.95	hand-cut New York with fresh cracked peppercorns and brandy sauce ~ baked potato ~ vegetables du jour	
Broiled Salmon Filet	35.00	Red Wine Braised Short Ribs	33.50
herbed butter ~ rice ~ vegetables du jour		braised carrots ~ mashed potato fresh shaved horseradish	
Calamari Steak doré grilled in egg batter ~ rice ~ vegetables du jour	30.95	ฎาเอก อนแบบ กษาอยานแรก	

market price

### NICK'S FAMOUS

 $drawn\,butter\,and\,lemon\,{\sim}\,baked\,potato\,{\sim}\,vegetables\,\,du\,\,jour$ 

**Lobster Tail** 

## garlic bread

on Wedemeyer sourdough

6.95

## surf 'n turf

New York Steak or Prime Rib and Lobster Tail

baked potato • vegetables du jour

market price

### side dishes

Sautéed Spinach	8.95
Sautéed Mushrooms	8.95
Baked Potato	8.95

 $^\star consuming \ raw \ or \ undercooked \ meats, \ poultry, seafood, shell fish \ or \ eggs \ may increase your risk of foodborne illness$