



"In spite of food fads, fitness programs and health concerns, we must never lose sight of a deliciously prepared meal." — Nick

APPETIZERS

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| Shrimp Cocktail 9.50 | Shrimp Scampi 9.50 |
| Scotch Smoked Salmon 10.50 | Calamari Fritte 6.50 |
| Sashimi, Yellow Fin Tuna 7.00 | Calamari Sarento 7.00 |
| Fresh Cockenoe Oysters 6.50 | Escargots Bourguignone 7.50 |
| Black & Blue Sashimi 7.00 | Clams Casino 7.00 |
| Filet Bits Teriyaki 7.50 | Oyster Rockefeller 7.00 |

★★ Imported Beluga Caviar 65.00 ★★ *M.A.P. surcharge \$55.00
 Tableside Presentation

ASSORTED COLD APPETIZERS 9.50 per person
 Smoked Salmon, Fresh Cockenoe Oysters, Large Gulf Shrimp, Sashimi
 15.00 per person with King Crab *M.A.P. surcharge \$5.00

SOUPS

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| Chilled Gazpacho 3.50 | Chilled Vichyssoise 3.50 |
| Fishmarket Clam Chowder, New England Style 4.00 | |

SALADS

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| NICK'S CLASSIC SALAD 5.75
Mixed Greens, Creamy Spinach
Dressing with Bay Shrimp | Caesar Salad 6.00
Traditional with Capers |
| Greek Salad 5.00
Traditional with Olive Oil, Lemon Juice | Chopped Maui Salad 7.50
Tomato, Feta Cheese, Maui Onion,
Avocado, Bay Shrimp |

PASTA... PASTA... PASTA...

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| Lobster Fra Diavolo 36.00 *M.A.P. surcharge \$12.00
Marinara, Crushed Red Pepper | Shrimp Marinara 27.00
Butterflied Gulf Shrimp |
| Frutti di Mare 27.00
Lobster Cream Sauce, Shellfish,
Salmon | Shrimp Provencale 27.00
Fresh Basil, Tomato, Garlic |

Pasta Marinara or Pasta Provencale Appetizer 9.00
 All Pastas are made with Fresh Linguine.

*For Meal Plan Guests (M.A.P.)
 For your convenience an 18% Service Charge and a 6% Sales Tax will be added to your check.
 No cigar or pipe smoking permitted.

FRESH SEAFOOD

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| ATLANTIC SWORDFISH 24.50 | CANADIAN SALMON 24.50 |
| StavrosFeta Cheese, Spinach | BroiledHollandaise |
| BroiledHollandaise | BlackenedCajun Seasoning |
| DuglereDiced Tomato, Garlic Butter | RaulPoached, Champagne Cream Sauce,
Gulf Shrimp, Shiitake Mushrooms |

★★ FRESH FLORIDA FISH! 24.50 ★★
 Garlic Butter, Meuniere, Amandine or B.B.C.

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| RED GROUPER 24.50 | YELLOW TAIL SNAPPER 24.50 |
| RicciAsparagus, Mushrooms,
Bay Shrimp, Lemon Butter | Macadamian ..Citrus Buerre Blanc |
| Fishmarket | HawaiianPapaya-Avocado Salsa |
| StyleFresh Dill Sauce | |

FRESH DOVER SOLE 34.00 *M.A.P. surcharge \$10.00
 Boned Tableside

SHELLFISH

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| Florida Lobster Tails 38.00 *M.A.P. surcharge \$14.00
Broiled, Drawn Butter | Sauteed Scallops 24.00
White Wine, Garlic, Almonds |
| Lobster Thermador 34.00 *M.A.P. surcharge \$10.00
Classic Preparation | Calamari Steak 22.00
Ricci Sauce or Amandine |
| Whole Live Maine Lobster *M.A.P. surcharge
Cracked Tableside Market Price | Alaskan Red King Crab Legs 38.00 *M.A.P. surcharge \$14.00
Served Chilled or Steamed |

SPECIALITIES

SURF & TURF 32.00 *M.A.P. surcharge \$8.00
 Florida Lobster Tail and Charbroiled Filet Mignon

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| Prime New York Steak 27.00
Maitre d' Butter or Nick the Greek Style | Veal Piccata 27.00
Lemon Butter, Capers |
| Filet Mignon 26.00
Charbroiled, Bearnaise | Veal Oscar 27.00
Asparagus, Crab, Bearnaise |
| Charbroiled Filet Gorgonzola 26.00
Fried Leeks, Red Wine Sauce | Lamb Chops 33.00 *M.A.P. surcharge \$8.00
Mediterranean Style |
| Roasted Free Range Chicken 22.00
Greek Style, Roasted Potatoes | Chicken Breast 22.00
Shiitake Mushrooms, Roasted Red Pepper Sauce |

SIDE DISHES

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| Baked Potato 3.00
Sour Cream, Chives | Sauteed Mushrooms 5.00
Shiitake, Oyster, Button |
| Steamed Asparagus, Hollandaise 4.50 | Spinach Vincent 4.00 |

Harman — Nickolas Restaurant Group Inc.

Florida
 Top Of The Tower - Boca Raton Resort and Club
 Nick's Fishmarket - Boca Raton Resort and Club
 Nick's Miami Beach - South Beach Miami

Illinois
 Nick's Fishmarket - Chicago
 Nick's Fishmarket - Rosemont

Honolulu, Hawaii
 Nicholas Nickolas
 Sarento's Top Of The "I"
 The Olympic Room



THE BOCA RATON RESORT & CLUB