

## SPOTLIGHT

# Nick's Restaurant and Bar a neighborhood tradition

By LARRY BERNARD  
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Swaying palm trees are testimony to the ocean breeze that wafts across the Hollywood Broadwalk and into the bar.

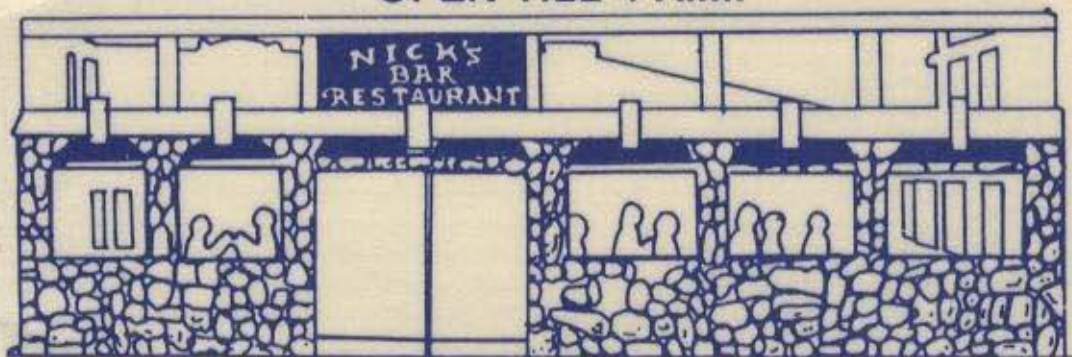
The ocean wind cools an otherwise hot crowd, where the band is really cookin', and the seafood comes steaming and plentiful. Inside Nick's Restaurant and Bar, a beachfront oasis, patrons cool off and mellow out on hot nights.

establishments were closed or near empty, Nick's was booming.

"This is like your neighborhood bar," said Solano, nursing a brew. "It's like hanging out with the guys on the corner."

That's what the Ferro brothers had in mind when they bought the place seven years ago. Carl and Bob Ferro were vacationing from Massachusetts in an apartment near Nicky's King O'

## NICK'S BAR & RESTAURANT OPEN TILL 4 A.M.



And they have been coming for years, a loyal clientele that never seems to tire of the fare and music at Nick's, 1214 N. Broadwalk, a block north of the Johnson Street band shell.

"It's like you're taking the beach inside with you," said Charley Solano, a Hollywood resident who has been frequenting Nick's for six years. "I'm here four or five nights a week. It's a tradition. When you come to the beach, you come to Nick's."

Indeed, on a recent steamy summer Friday night, while some Broadwalk

Pizza. They liked it, bought it and converted it into the bar and grill. They kept the name, Nick's, and now it's too late to change it.

"This is a town like anywhere else," explained Sal Ferro, the third brother, who manages Nick's at night. "When they bought it, they wanted it to be a place for the town to go. They didn't want it to be a tourist spot. We love tourists and we welcome them, but this is not a tourist spot. That's been our philosophy all along. It was a conscious decision."

Apparently, it has paid off handsomely.

*Continued on Back*

# Nick's

## Appetizers

CHICKEN WINGS .....	2.95
POTATO SKINS - CHEDDAR CHEESE & SOUR CREAM .....	3.95
FRESH SAUTEED MUSHROOMS - GARLIC ROLLS .....	3.95
FRIED CALAMARI .....	3.95
BREADED ARTICHOKE HEARTS .....	3.95
ONION RINGS .....	3.95
CHICKEN NUGGETS .....	3.95
FRIED ZUCCHINI .....	2.95
STEAK FRIES .....	1.50
FRIED CHEESE STICKS .....	2.95
COLE SLAW .....	1.50
FRIED RAVIOLI .....	3.95
EXTRA JUMBO SHRIMP COCKTAIL .....	11.95
PIZZA STICKS .....	3.95
ESCARGOT .....	6.95
SEAFOOD NEWBURG PIZZA .....	6.95
BAKED POTATO (LARGE SIZE) .....	2.25

## Soups

NEW ENGLAND CLAM CHOWDER .....	2.50
HOMEMADE CHICKEN SOUP .....	2.50

## Sandwiches

HAMBURGER 6 oz. - COLE SLAW OR FRIES .....	3.95
HOT DOG STEAMED IN BEER OR GRILLED .....	1.50
FILLET OF SCROD .....	2.95
TOASTED BACON, LETTUCE & TOMATO .....	2.95
STEAK .....	4.95
HOT PASTRAMI .....	3.95
TURKEY OR HAM CLUB .....	4.95
HAM .....	2.95
TURKEY .....	2.95
TUNA .....	2.95
CLAM ROLL .....	5.95
EGG SALAD - HOMEMADE .....	2.50
SHRIMP SALAD ROLL - HOMEMADE .....	5.95
SEAFOOD SALAD ROLL - HOMEMADE .....	5.95
CHICKEN SALAD ROLL - HOMEMADE .....	4.95

*(Please Add 25¢ Extra For Cheese or Lettuce & Tomato)*

## Salad Platters

CHEF'S SALAD - LARGE .....	4.95
FRESH GARDEN SALAD .....	2.25
SEAFOOD SALAD - COLE SLAW - FRIES .....	6.95
SHRIMP SALAD - COLE SLAW - FRIES .....	6.95
TUNA SALAD - COLE SLAW - FRIES .....	5.95
CHICKEN SALAD - COLE SLAW - FRIES .....	5.95
EGG SALAD - COLE SLAW - FRIES .....	4.95

*To insure freshness, all of our hamburger and steak is purchased daily from Gus's Market on Johnson Street in Hollywood. Our Raw Bar items are delivered daily from Capt. Ed's Lobster Trap on Federal Highway, Ft. Lauderdale and our salads are prepared in small amounts daily on the premises.*

## House Special

1/2 POUND PEEL & EAT SHRIMP, STEAMED IN SPICE & BEER..... 6.95

## Seafood Entrees

SWORDFISH STEAK - BAKED POTATO - CORN ..... 12.95  
DOLPHIN - BAKED POTATO - CORN ..... 10.95  
RED SNAPPER - BAKED POTATO - CORN ..... 10.95  
SALMON STEAK - BAKED POTATO - CORN ..... 10.95  
GROUPEL - BAKED POTATO - CORN ..... 10.95  
ORANGE RUFFY - BAKED POTATO - CORN ..... 10.95  
BAKED STUFFED FLOUNDER - BAKED POTATO - CORN ..... 10.95

## Pasta Entrees

ZUPPA DE MUSSELS - GARLIC ROLLS ..... 10.95  
ZUPPA DE CLAMS - GARLIC ROLLS ..... 10.95  
STUFFED CALAMARI ON A BED OF LINGUINI - GARLIC ROLLS ..... 10.95  
SHRIMP SCAMPI ON A BED OF LINGUINI - GARLIC ROLLS ..... 12.95  
LINGUINI WITH WHITE CLAM SAUCE - GARLIC ROLLS ..... 9.95

## Fried Entrees

FRIED CLAMS - FRENCH FRIES - COLE SLAW - CORN ..... 10.95  
FISH & CHIPS - FRENCH FRIES - COLE SLAW - CORN ..... 9.95  
SHRIMP BASKET - FRENCH FRIES - COLE SLAW - CORN ..... 8.95  
SEAFOOD COMBO - FRENCH FRIES - COLE SLAW - CORN ..... 9.95  
FRIED SCALLOPS - FRENCH FRIES - COLE SLAW - CORN ..... 9.95

## From Our Broiler

STUFFED JUMBO SHRIMP - BAKED POTATO - CORN ..... 10.95  
BOILED MAINE LOBSTER - BAKED POTATO - CORN ..... 12.95  
BAKED STUFFED MAINE LOBSTER - BAKED POTATO - CORN ..... 14.95  
PRIME RIB - KING SIZE - BAKED POTATO - CORN ..... 14.95  
NY SIRLOIN STRIP STEAK - BAKED POTATO - CORN ..... 14.95  
SURF&TURF (WHOLE MAINE LOBSTER - STEAK - BAKED POTATO - CORN)...22.95

## Raw Bar

RAW CLAMS 1/2 DOZEN ..... 3.95  
DOZEN ..... 6.95  
RAW OYSTERS 1/2 DOZEN ..... 3.95  
DOZEN ..... 6.95  
ESCARGOT ..... 6.95  
BAKED STUFFED CLAMS (3) ..... 4.95  
CLAMS CASINO 1/2 DOZEN ..... 5.95  
REAL NEW ENGLAND STEAMERS ..... 8.95  
LITTLE NECK STEAMERS ..... 7.95  
EXTRA JUMBO SHRIMP COCKTAIL ..... 11.95  
OYSTERS ROCKEFELLER ..... 6.95  
STONE CRAB (Availability Limited) ..... MARKET PRICE

## Dessert

CHEESE CAKE ..... 2.00

## Beverages

COFFEE ..... 75	COKE, SPRITE, DIET-(Day).... 75
TEA ..... 75	PINEAPPLE JUICE ..... 1.00
SANKA ..... 75	ORANGE JUICE ..... 1.00
ICED TEA ..... 75	GRAPEFRUIT JUICE ..... 1.00
WINE COOLER ..... 2.25	TOMATO JUICE ..... 1.00
MILK ..... 1.00	LEMONADE ..... 1.00

BEER AND WINE—DOMESTIC AND IMPORTED  
DAIQUIRIS—PINA COLADAS—MIXED DRINKS  
WE FEATURE SEAGRAM'S COOLERS



Ask For Our Wine List

THANK YOU FOR VISITING NICK'S—WE HOPE YOU'VE ENJOYED THE FOOD & VIEW  
AND THAT YOU WILL COME AND SEE US AGAIN, SOON.

Carl • Bob • Sal

Bar & grille (Restaurant)  
541 00519 Copy 2

curious mix of all ages. Not a table was open as the ceiling fans whirled overhead. "Uncle Murray," a friend of the owners, mingled and helped to keep things running smoothly.

It is a different scene after 9 p.m. than it is during the day. While daytime beachgoers cool off and grab a drink or lunch, the night crowd comes for entertainment as well.

The atmosphere is decidedly Key West, with the open front and the beach just beyond the door. The nautical decor, such as ship's wheels, add to the flavor. Green plants hang from the ceiling and soft red lights bathe the interior. The wood tables, bars and counters are handcrafted, and there is a small raw bar catering to seafood lovers.

It has such character that the studio shooting the movie *Body Heat* filmed the opening scene there, where William Hurt, popcorn in hand, meets Kathleen Turner. And one never knows what celebrity may be dining there on a given night.

New England clams — steamed or fried (with the bellies) — are advertised on the front of the restaurant. But there is plenty of other seafood, and the hamburger meat is bought fresh daily from a local Italian market.

The house special is a half-pound of peel-and-eat shrimp, steamed in beer, for \$5.95. Seafood entrees are less than \$10, and the big burgers are \$3.95. The menu features plenty of munchies and snacks, such as generously loaded potato skins or fried mozzarella, as well as salads, chowder, sandwiches and, of course, the raw bar. Sandwiches are under \$5, and the bar has an assortment of imported beers as well as domestic.

A choice of tropical drinks also is available, with Nick's 15-ounce Rum Runner a favorite.

But there must be more than food to keep these loyalists returning. Many of the customers seemed to know each other, and they had a common comment about Nick's:

"People have been like family to me," says Beth Natland, a banking loan officer from North Miami. A friend took her to Nick's about five

months ago, and "I've been coming ever since. Everyone is really nice. The waitresses are friendly, and the people are great.

"Look," she continued. "I'm not a bar person, but I feel comfortable here. I'm a 9-to-5-er, and this is an escape from reality. I can come here in shorts and a tank top, be comfortable and relax. This is the only place I don't mind coming alone."

At one of the handmade dining tables, Joe Berry is treating his sister from Texas, Carol; his wife, Eileen; and their 8-week-old daughter, Kellie, to a Nick's dinner.

"This is like the neighborhood bar of the beach," Berry said as he dived into a seafood platter. "All the other places are tourist traps. I used to live on the beach, and I always come back here."

If that isn't enough to keep them coming back, there is the entertainment. Four nights a week, Jeff Egan and Jimmy Petullo, two-fifths of the Hollywood Jazz Quintet who call themselves the Band of Doom, squeeze onto a small stage and play.

"This is a beautiful place. It's always busy, and I know everyone here," Egan said. "It's really a nice situation. Everything fits here. They make us part of the family."

Egan, the guitarist, has been playing Nick's for four years and is in charge of lining up music for the nights he and Petullo are off. That brings some diversity to the repertoire. Petullo plays keyboard.

Although a jukebox features some rock selections, the duo plays soft rock, jazz and popular tunes, by artists such as Jimmy Buffet, George Benson, Elton John and Marvin Gaye.

"You could go up and down the Broadwalk during summer. Places are dead. Not here. It's always full," said Egan during a break.

Gene Bagby, who works at a nearby motel, has been in town since October. He was so taken by Nick's that he wrote a theme song. The refrain, which seemed to sum up the feelings of the crowd:

"It's good to be at Nick's Bar again."

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