APPETIZERS

Shrimp Cocktail 9.50
Scotch Smoked Salmon 10.50
Sashimi, Yellow Fin Tuna 7.00
Fresh Cockenoe Oysters 6.50
Black & Blue Sashimi 7.00
Filet Bis Teriyaki 7.50

★ ★ Imported Beluga Caviar 65.00 ★ ★
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

SOUPS

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

SALADS

NICK'S CLASSIC SALAD 5.75
Mint Greens, Creamy Spinach Dressing with Baby Shrimp
Greek Salad 5.00
Traditional with Olive Oil, Lemon Juice

Caesar Salad 6.00
Traditional with Cuppers
Chopped Maui Salad 7.50
Tomato, Feta Cheese, Maui Onion, Avocado, Baby Shrimp

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

Lobster Fra Diavolo 36.00
Marinara, Crushed Red Pepper
Frutti di Mare 27.00
Lobster Cream Sauce, Shellfish, Salmon
Shrimp Marinara 27.00
Buttered Gulf Shrimp
Shrimp Provencale 27.00
Fresh Basil, Tomato, Garlic
Pasta Marinara or Pasta Provencale Appetizer: 9.00
All Pastas are made with Fresh Linguine.

★ For Most Plated 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

ATLANTIC SWORDFISH 24.50
Starro 4oz. Feta Cheese, Spinach
Broiled 4oz. Hollandaise
Dugler 4oz. Diced Tomato, Garlic Butter

CANADIAN SALMON 24.50
Broiled 4oz. Hollandaise
Blackened 4oz. Cajun Seasoning
Rul 4oz. Poached, Champagne Cream Sauce, Gulf Shrimp, Shiitake Mushrooms

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

RED GROPER 24.50
Ricci 1/2lb. Asparagus, Mushrooms, Bay Shrimp, Lemon Butter
Fishmarket Style 4oz. Fresh Dill Sauce

YELLOW TAIL SNAPPER 24.50
Macadamian 1/2lb. Citrus Butter Blanc
Hawaiian 1/2lb. Papaya-Avocado Salsa

FRESH DOVER SOLE 34.00
Boned Tableside

SHELLFISH

Florida Lobster Tails 38.00
Broiled, Drawn Butter
Lobster Thermador 34.00
Mornay Preparation
Whole Live Maine Lobster
Cracked Tableside Menu Price

Sautéed Scallops 24.00
White Wine, Garlic, Almonds
Calamari Steak 22.00

Alaskan Red King Crab Legs 38.00
Served Chilled or Steamed

SPECIALTIES

SURF & TURF 32.00
Florida Lobster Tail and Charbroiled Filet Mignon

Prime New York Steak 27.00
Maitre d' Butter or Nick the Greek Style
Filet Mignon 26.00
Charbroiled, Blue Cheese
Charbroiled Filet Gorgonzola 26.00
Fried Leeks, Red Wine Sauce
Roasted Free Range Chicken 22.00
Greek Style, Roasted Potatoes

Veal Piccata 27.00
Lemon Butter, Capers
Veal Oscar 27.00
Asparagus, Crab, Bearnaise
Lamb Chops 33.00
Mediterranean Style
Chicken Breast 22.00
Shiitake Mushrooms, Roasted Red Pepper Sauce

SIDE DISHES

Baked Potato 3.00
Sour Cream, Chives
Steamed Asparagus, Hollandaise 4.50

Sautéed Mushrooms 5.00
Shiitake, Oyster, Button
Spinach Vincent 4.00

Florida
Top Of The Tiger - 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

Hawaii
Nicholas Nicholas

Harman — Nicholas Restaurant Group Inc.