

BREAKFAST

Fresh Fruit Salad	9.50
Belgian Waffle	13.95
Pancakes	12.50
<i>add freshly sliced banana or strawberries</i>	3.75

egg dishes

served with potatoes and toast: white, wheat, marbled rye, Wedemeyer sourdough or English muffin

Two Eggs Any Style	13.95
Bacon or Sausage and Eggs	17.95
Chicken Apple Sausage	18.50
Linguica and Eggs	18.50
Short Rib Hash and Eggs	20.50
Plain Cheese Omelette	15.75
Chicken Fried Steak and Eggs	21.50
Ham or Bacon and Cheese Omelette	18.50
<i>cheddar, jack or swiss cheese</i>	
Cowboy Omelette	20.25
<i>sausage, onions, mushrooms, bell pepper and jack cheese</i>	
Sanchez Omelette	20.95
<i>linguica, green chilies, onion, tomato topped with avocado cilantro and sour cream (or substitute Soyriso)</i>	
Farmhouse Scramble	20.25
<i>mushrooms, spinach, red bell pepper, onion and goat cheese</i>	
Ribeye Steak and Eggs	35.50

take two

two pancakes, two eggs, two pieces of bacon or sausage

16.75

Eggs Benedict on Grilled Sourdough	20.50
Crab Cake Benedict on Grilled Sourdough	market price

side orders

Toast or English Muffin	5.25
Bacon, Sausage or Canadian Bacon	8.25
Chicken Apple Sausage or Linguica	8.95
Two Eggs	7.25
Potatoes of the Day	6.95

NICK'S FAMOUS

garlic bread

on Wedemeyer sourdough

7.50

LUNCH appetizers

Prawn Cocktail	19.25
Oysters on the Half Shell	23.95
Oysters Rockefeller	25.95
Steamed Clams or Mussels	24.00
<i>in seasoned broth with garlic and white wine</i>	
Crab Cakes	market price
Fried Prawns	21.95
Lamb Chops	24.00
<i>with mint chimichurri</i>	
Fried Calamari	23.25
Sautéed Calamari	23.95
<i>calamari steak sautéed with green onions, shallots, drawn butter in white wine</i>	
Warm Feta Cheese and Roasted Garlic	17.25
<i>kalamata olives, sundried tomato, basil and baguettes</i>	
Smoked Salmon and Trout	27.25
<i>cream cheese, red onion, capers, olives and baguettes</i>	
Lamb Chops & Sautéed Prawns	26.00
<i>broiled chops & prawns sautéed with garlic beurre blanc over mashed potatoes</i>	
Charcuterie Board	For Two 23.00
<i>coppa, salami, brie & manchego cheese, marcona almonds & mixed olives</i>	For Four 33.00
Potato Skins	13.95

dungeness cracked crab

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

market price

soups

	Cup	Bowl
New England Clam Chowder	10.50	14.95
Minestrone	9.50	12.95

salads

Seasonal Salad	16.95
<i>ask your server about today's seasonally inspired ingredients</i>	
Caesar Salad	14.95
<i>with white anchovies</i>	
with chicken	24.95
following salads served with house basil vinaigrette	
Spinach	16.50
<i>boiled egg, bacon and red onion</i>	
Chicken Breast	24.00
<i>mixed greens, grapes, strawberries, caramelized walnuts, red onion and crumbled blue cheese</i>	
Smoked Trout and Arugula	20.95
<i>avocado and tomato</i>	
Papa Charlie's Greek	17.75
<i>mixed greens, kalamata olives, tomato, cucumber, red bell pepper, red onion, feta cheese and stuffed grape leaves</i>	
with lamb chops or salmon	35.00

following salads served with choice of dressing
thousand island, ranch, blue cheese or
house basil vinaigrette

Mixed Greens	11.95
with bay shrimp	14.50
with prawns	19.50
with dungeness crab	market price
Bay Shrimp Louie	28.50
Combo Louie	market price
Dungeness Crab Louie	market price

LUNCH

avocado and bay shrimp

on marbled rye with thousand island dressing, tomato, red onion and mixed greens

22.95

sandwiches

choice of bread: white, wheat or marbled rye
choice of side:

french fries or mixed greens with basil vinaigrette
or fried pickles ~ add \$2.50

Bacon Lettuce and Tomato 15.75

add turkey **17.25**

Grilled Tuna Melt 17.95

american, cheddar, jack or swiss

Philly Cheese Steak 23.25

on a french roll, sautéed onion, red bell peppers, jack and american cheese ~ add jalapeños 50¢

Broiled Ribeye Steak 35.50

hand-cut on grilled Wedemeyer sourdough

Broiled Chicken Breast 18.50

house BBQ rub ~ swiss cheese ~ lettuce, tomato and mayo on a French roll

Grilled Salmon 26.95

lemon aioli ~ cilantro ~ shredded cabbage on white or wheat bun

NICK'S FAMOUS

grilled crab sandwich

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

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

Add avocado **2.95** Add cheese **2.25**

burgers

Choice of side:

french fries or mixed greens with basil vinaigrette
or fried pickles ~ add \$2.95

Impossible Burger 18.50

plant based vegan burger on wheat bun

	REGULAR	DELUXE
	White or Wheat Wedemeyer Bun 7oz	Grilled Wedemeyer Sourdough 10 oz

Hamburger 16.95 19.95

Cheeseburger 17.95 21.95

Cali Burger 20.95 22.95

avocado ~ arugula & jack cheese

Big Juicy 20.95 22.95

*grilled onions ~ mushrooms ~ cheddar
bacon ~ smoked tomato BBQ sauce*

Big Drama 20.95 22.95

grilled onions ~ jalapenos ~ jack ~ avocado

hot turkey sandwich

roasted turkey on white bread

mashed potato ~ gravy ~ bread crumbs ~ cranberry sauce

20.95

pasta

Lobster Ravioli 34.50

in a brandy cream sauce

Fettuccine Alfredo 19.95

with prawns **33.50**

with dungeness crab **market price**

Fettuccine Shell Feast 36.50

*mussels, clams, and prawns and with choice of
garlic cream sauce or spicy marinara*

Fettuccine Angelina 27.95

*sauteed chicken with mushrooms, spinach, peas & baby
tomatoes in a cream sauce
(can be prepared without chicken)*

linguini marinara 19.25

with meatballs 25.95

entrées

Fish and Chips 23.95

alaskan cod ~ deep fried ~ french fries

Fish Tacos 20.95

*cajun spiced alaskan cod, grilled on corn tortillas
with pico de gallo, avocado sauce, lime, sour cream,
shredded cabbage and rice*

Seared Sea Scallops 44.95

rosemary cream sauce ~mashed potato~ vegetables du jour

Sautéed Prawns 34.95

*scampi style, fresh herbs and garlic in a lemon butter
wine sauce ~ mashed potato ~ vegetables du jour*

Combination Seafood Platter 45.95

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

• served with vegetables du jour •

choice of: rice • au gratin potatoes • mashed potato

Filet of Petrale Sole 33.50

*doré grilled in an egg batter or almondine in a lemon
butter sauce*

Jumbo Deep Fried Prawns 31.95

Calamari Steak Doré 33.50

Broiled Salmon Filet 36.95

with herbed butter

Broiled Teriyaki Skirt Steak 40.50

with Fried Prawns 45.50

Broiled Ribeye Steak 36.95

Roasted Lemon Rosemary Chicken 26.95

children's menu

Linguini with Meat Balls 16.25

Grilled Cheese 10.25

Fish and Chips 16.50

Chicken Tenders 14.50

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Not Responsible for Lost Articles

Minimum Service per person \$10

Sales tax will be added to all food and beverage items