

# Nicky's



## CLAM BAR

99 MAPLE AVE. BAY SHORE, NY 11706



### HOMEMADE SOUPS

	Cup .....	Bowl
Manhattan Clam Chowder.....	\$6.00 .....	\$7.75
Tomato-based chowder full of vegetables, Chopped clams, bacon & potatoes.		
Clam Bisque .....	\$6.00 .....	\$7.75
Creamy New England style Clam chowder without potatoes.		
Corn Chowder .....	\$6.00 .....	\$7.75
Creamy corn soup with vegetables.		
Black Bean .....	\$6.00 .....	\$7.75
Whole black beans with rice (When Available)		
Vegetarian Minestrone.....	\$6.00 .....	\$7.75
Mixed vegetable soup with a touch of fresh Parmesan.		
Nicky's Famous Seafood Bisque .....	\$8.25 .....	\$10.75
Pink creamy soup loaded with Chunks of real lobster, crab & shrimp.		
Cream of Asparagus w/ Crabmeat .....	\$7.75 .....	\$8.75
(Seasonal)		

*Ask Your Server for the Soup of the Day!*

### GARDEN FRESH SALADS

Garden Salad.....	\$5.75
Mixed greens with fresh vegetables.	
Caesar Salad.....	\$11.00
Chopped Romaine lettuce, croutons, Parmesan Cheese & Creamy Caesar dressing	
w/ Chicken .....	\$13.00
w/ Shrimp.....	\$21.00
Greek Salad	
Mixed greens with feta cheese, onions, peppers, & Kalamata olives .....	
w/ Chicken .....	\$12.00
w/ Shrimp.....	\$14.00
w/ Shrimp.....	\$21.75

#### *House-made Dressings:*

Bleu Cheese, Thousand Island, Creamy Garlic,  
French Onion & Balsamic Vinaigrette, Red Wine Vinaigrette

#### *Also Available:*

Honey Dijon, Creamy Ranch, Caesar,  
Raspberry Vinaigrette, & Honey Mustard

*\*Some items may contain MSG*

*\*This menu item can be cooked to your liking.*

*Consuming raw or undercooked meat, fish, shellfish, or  
fresh shell eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions.*

## HOT STARTERS

	½ Doz... ..Doz
Clams Casino.....	\$9.25 .... \$16.25
Baked little neck clams w/ bread crumbs & bacon	
Clams Oreganata.....	\$9.25 .... \$16.25
Baked little neck clams w/ garlic bread crumbs	
Steamed Little Neck Clams .....	\$9.25 .... \$16.25
Whole clams steamed in white wine & garlic sauce Served with warm Italian bread	
Crab Cakes.....	\$15.50
(2) Maryland Style Crab Cakes Served over a bed of cole slaw w/ Texas petal sauce	
Fried Calamari .....	\$14.75
Lightly fried with homemade marinara sauce & lemons	
Fried Mozzarella Sticks .....	\$6.25
(6) served with homemade marinara sauce	
Mussels .....	1/2 ..... \$12.00
Choice of white wine & garlic or homemade marinara Served with fresh, warm Italian bread..... Full..... \$16.75	
Nicky's Famous Steamers .....	1/2 ..... M/P
Tastiest steamers on the Island cooked with garlic, celery & caraway seeds served with drawn butter..... Full..... M/P	
Baked Stuffed Clams .....	\$8.00
(3) Large chopped stuffed clams	
Nicky's Specialty Platter for Two .....	\$22.00
(2) of each clams, shrimp & oysters oreganata, chicken fingers, Mozzarella sticks, chicken wings, all served with fried calamari & homemade marinara sauce	
Boneless Buffalo Chicken Tenders .....	\$10.50
Fresh breaded chicken breast tossed in Nicky's spicy wing sauce. Served with bleu cheese, carrots & celery	
Nicky's Spicy Hot Wings.....	\$9.75
Served with bleu cheese, carrots & celery	
Chicken Fries .....	\$7.50
Chicken in the shape of French fries; Served with homemade marinara sauce	
Chicken Fingers.....	\$9.25

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## FROM THE COLD/RAW BAR

	½ Doz.... ..Doz
*Clams on the 1/2 Shell .....	\$8.50 ..... \$15.25
Choice of little necks, tops necks or cherry stones	
*Freshly Shucked Oysters on the 1/2 Shell .....	\$12.50 ... \$18.25
Jumbo Shrimp Cocktail.....	\$20.00
(4) jumbo chilled shrimp served with cocktail sauce	
*Nicky's Cold Combo .....	\$26.75
(4) little neck clams, (4) oysters & (4) jumbo shrimp cocktail	
Seafood Cobb Salad .....	\$28.00
Romaine lettuce, fresh shrimp cocktail, lump crabmeat, bacon bits, scallions, bleu cheese crumble and a mixture of homemade bleu cheese ranch	



## NICKY'S BARGES

*Heaping plate of our fresh fried seafood.*

*With your choice of one side for an extra \$2.50*

*Cole slaw, Potato salad, French fries, Cajun fries,*

*Sweet potato fries, or Onion rings*

Clam Barge.....	\$15.75
<b>Whole belly top neck clams</b>	
Oyster Barge .....	\$16.75
Shrimp Barge (4) .....	\$20.75
Flounder Barge.....	\$16.75
Scallop Barge .....	\$16.75

## HOT OPEN SEAFOOD SANDWICHES

*Served open-style on toast  
with a side garden salad, homemade potato salad  
& homemade cole slaw*

Fried Shrimp (5) .....	\$25.25
Flounder - Broiled or Fried .....	\$18.75
Fried Whole Belly Clams .....	\$19.25
Fried Scallops .....	\$18.75
Fried Oysters .....	\$20.25
Soft Shell Crab (2) - Sautéed or Fried .....	P/A

## CLOSED SANDWICHES

*Served on your choice of white bread, whole wheat, rye, roll or wrap.  
Served with homemade potato salad & homemade cole slaw*

Shrimp Salad .....	\$14.00
Crabmeat Salad .....	\$14.00
Combination (Crabmeat & Shrimp) .....	\$14.00
Tuna Salad .....	\$13.00
Bacon, Lettuce & Tomato .....	\$10.00
Ham & Cheese .....	\$9.50
Turkey & Cheese .....	\$9.50
Turkey Club .....	\$13.25
Roast Beef & Cheese .....	\$9.50
Chicken Salad .....	\$13.00

## BURGERS

*Hamburger (4 oz.) .....	\$5.50
Cooked to your liking, served with a pickle .....	w/ Cheese ..... \$6.00
*Hamburger Deluxe .....	\$9.50
Served w/ side garden salad, fries & homemade cole slaw .....	w/ Cheese ..... \$10.00
Turkey Burger .....	\$6.00
Served with lettuce, tomato & pickle .....	w/ Cheese ..... \$6.50
*Bison Burger .....	\$6.00
Served with lettuce, tomato & pickle .....	w/ Cheese ..... \$6.50
*Double BBQ Bacon Cheeseburger .....	\$8.00
Served with our Hickory BBQ sauce on a hard roll	



## COLD OPEN-FACE SANDWICHES

*Served open-style over lettuce and toast  
with side garden salad, homemade potato salad  
& homemade cole slaw*

Shrimp Salad .....	\$18.50
Crabmeat Salad .....	\$18.50
Combination Shrimp & Crab .....	\$18.50
Tuna Salad .....	\$14.25
Chicken Salad .....	\$14.25

## FROM THE GRILL

Grilled Cheese Sandwich .....	\$5.50
Grilled Ham & Cheese .....	\$6.00
Hot Dog .....	\$3.50
w/ Saurkraut .....	\$3.75
Chicken Fingers w/ French Fries .....	\$11.00
Flounder on a Roll - Broiled or Fried .....	\$12.00
Chicken Cutlet on a roll - Grilled or Fried .....	\$10.00
Served w/ Lettuce & Tomato	
Soft Shell Crab Roll (1) - Sautéed or Fried .....	P/A

## NICKY'S LOADED LOBSTER ROLL

M/P

*Overloaded fresh real lobster salad on a toasted potato bun*

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## SEAFOOD ENTREES

Served with garlic bread & your choice of one:  
Baked Potato, French Fries, Sweet Potato Fries, Cajun Fries,  
Onion Rings, Fresh Corn on the Cob, Spinach, Broccoli, or Rice

### FROM THE BROILER

Broiled Flounder .....	\$28.00
Stuffed Flounder .....	\$31.00
Stuffed w/ snow crabmeat	
Stuffed Shrimp (5) .....	\$36.00
Stuffed w/ snow crabmeat	
Shrimp Scampi (6) .....	\$36.00
Flounder Oreganata .....	\$29.00
Garlic bread crumbs	
Jumbo Shrimp Oreganata .....	\$36.00
Broiled w/ garlic bread crumbs	
Seafood Au Gratin .....	\$35.00
Crabmeat, lobster meat & (2) jumbo shrimp in a creamy white sauce w/ melted cheeses	
*Fresh Tuna (prepared 2 ways).....	\$36.00
Sesame Seared over a teriyaki ginger sauce w/ wasabi and seaweed salad <b>OR</b> Blackened w/ a warm sesame soy ginger sauce w/ seaweed salad	

*Ask Your Server about the Fish of the Day!*

### FRESH FRIED SEAFOOD

Whole Belly Top Neck Clams .....	\$25.00
Oysters .....	\$29.00
Bay Scallops .....	\$28.00
Flounder .....	\$28.00
Shrimp (6) .....	\$36.00
Coconut Shrimp (5) .....	\$36.00
Combination Platter .....	\$36.00
Bay scallops, oysters, clams, Flounder & 2 jumbo shrimp	
Soft Shell Crabs (3)- Sautéed or Fried .....	P/A
Live From Our Tank- Lobster Dinner .....	P/A
Steamed or Broiled (Stuffed \$6.00 extra)	

## ITALIAN SEAFOOD

Served with pasta and garlic bread

Shrimp Parmigiana (5) .....	\$36.00
Flounder Parmigiana .....	\$29.00
Fried Calamari .....	\$25.00
Linguini with Red or White Clam Sauce .....	\$25.00
Mixed w/ freshly shucked whole and chopped clams	

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fresh shell eggs may increase your risk of food-borne illness,  
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## LAND LOVER'S ENTREES

Served with garlic bread & your choice of one:  
Baked Potato, French Fries, Sweet Potato Fries,  
Cajun Fries, Onion Rings, Fresh Corn on the Cob,  
Spinach, Broccoli, Pasta or Rice

*Steak Dinner .....	\$34.00
Aged shell steak - Marinated or Plain	
Chicken Parmigiana .....	\$26.00
Chicken Marsala .....	\$26.00
Chicken Francese .....	\$26.00

## SIDES

Fresh Corn on the Cob .....	\$5.00
Spinach .....	\$6.25
Broccoli .....	\$6.25
Broccoli Rabe .....	\$7.00
Asparagus.....	\$7.00
Baked Potato .....	\$5.00
Rice .....	\$5.00
Garlic Bread .....	\$4.50
Cajun Fries .....	\$6.00
Sweet Potato Fries .....	\$6.00
French Fries .....	\$5.00
Onion Rings .....	\$6.00
Fried Shrimp (1) .....	\$5.25
Homemade Cole Slaw or Potato Salad .....	\$5.00
Pasta .....	\$5.75
choice of Butter, Garlic & Oil or Homemade Marinara	

## LITTLE SAILOR'S FARE

**\$12.95**

For Children 10 & under  
Meal includes: Juice, Soda or Milk and Ice Cream

Fried Flounder w/ French Fries
Pasta w/ Marinara or Butter
Grilled Cheese & French Fries
Jumbo Fried Shrimp (2) w/ French Fries
Hot Dog w/ French Fries
Hamburger or Cheeseburger* w/ French Fries
Chicken Fingers w/ French Fries
Mozzarella Sticks w/ French Fries
Chicken Fries w/ French Fries
Homemade Mac & Cheese





# FINE WINE LIST



## Red

### CA'MOMI CABERNET SAUVIGNON

(NAPA VALLEY, CALIFORNIA) \$42 BOTTLE

Intense aromas of raspberries and plums gently followed by rich and ripe fruit flavors. Hints of dark berries, chocolate and vanilla flow across the palate.

### LIBERTY SCHOOL CABERNET SAUVIGNON

(PASO ROBLES, CALIFORNIA) \$39 BOTTLE

Fresh aromas of blueberries and plums with elegant flavors that coat the palate. Soft, elegant finish.

### DE LOACH CABERNET SAUVIGNON

(CALIFORNIA) \$30 BOTTLE \$15 GLASS

Vinified from grapes grown on sustainably farmed vineyards in California, this cabernet is finely balanced with fruit flavors of black cherries and plums.

### LOCKWOOD MERLOT

(MONTEREY COUNTY) \$32 BOTTLE

Soft but ripe flavors of strawberries and raspberries with a silky and elegant mouthfeel and a lingering finish.

### LYETH MERLOT

(NORTH COAST, CALIFORNIA) \$30 BOTTLE \$15 GLASS

Generous flavors of red and black cherries with a great balance of fruit and acid with a finish that will make you want a second glass.

### JULIA JAMES PINOT NOIR

(CALIFORNIA) \$30 BOTTLE \$15 GLASS

Deep plum color with bright ruby edges. Rich, yet medium bodied, offering an exciting bouquet of berries and oak with bright flavors that flow into a long finish.

### NUGAN THIRD GENERATION SHIRAZ

(AUSTRALIA) \$30 BOTTLE \$15 GLASS

A well structured, medium bodied wine displaying ripe fruit, spicy tannins and black pepper nuances.

### DOMAINE BOUSQUET MALBEC

(MENDOZA, ARGENTINA) \$30 BOTTLE \$15 GLASS

Aromas of blackberry with notes of red and black currants, and plum. The mouth highlights notes of ripe plums with soft and elegant tannins.

### MAISON NICOLAS ROSE PINOT NOIR

(FRANCE) \$26 BOTTLE \$13 GLASS

Morello cherry, red currant, floral edge, light citrus taste, well balanced, medium body, fruity and fresh on the finish.

## House

### COASTAL RIDGE:

GLASS \$11 ~ 1/2 CARAFE \$22 ~ FULL \$34

### MERLOT

### PINOT GRIGIO

### CHARDONNAY

### CABERNET SAUVIGNON

### LUCKY STAR PINOT NOIR

### SANTA ALICIA SAUVIGNON BLANC

**\*Full Liquor Bar\***  
**Also Available**

## White

### AZIENDE VALLE PINOT GRIGIO

(FRIULI VENEZIA, ITALY) \$38 BOTTLE

Aromas of floral notes with fruity scents of apricots and tropical fruit. Smooth and persistent flavors with a crisp, refreshing finish.

### SAN GIUSEPPE PINOT GRIGIO

(VENETO, ITALY) \$32 BOTTLE \$15 GLASS

Crisp with fresh fruit flavors that cross the palate. Hints of peaches with a crisp, clean finish! AHHHHHHH! San Giuseppe!

### DUE TORRI PINOT GRIGIO

(VENETO, ITALY) \$30 BOTTLE \$14 GLASS

Exquisite dry white wine. Fragrant on the nose bursting with citrus fruit aromas. Fresh and crisp with a great balance of fruit and acidity.

### RUTHERFORD RANCH CHARDONNAY

(NAPA VALLEY, CALIFORNIA) \$35 BOTTLE

Aromas of ripe pears, lemon grass with hints of vanilla. A full bodied chardonnay with bright fruit flavors and balanced acidity with an elegant finish.

### LIGHT HORSE CHARDONNAY

(CALIFORNIA) \$33 BOTTLE \$15 GLASS

Expressive aromas of pears, peaches and apricots. Flavors of bright citrus and stone fruit flavors with a round, rich mouth feel.

### PIKORUA SAUVIGNON BLANC

(NEW ZEALAND) \$31 BOTTLE \$15 GLASS

Crisp and refreshing with rich aromas. Tropical fruit, grapefruit and citrus flavors dance across the palate. Lingering and refreshing finish.

### BROTHERHOOD RIESLING

(WASHINGTONVILLE, NEW YORK) \$29 BOTTLE \$12 GLASS

Delicate floral and lime aromas with ripe flavors. Off dry with loads of fruit flavors.

### LALUCA PROSECCO

(VENETO, ITALY) \$29 BOTTLE \$12 GLASS

Crisp, bubbly, creamy, great balance of fruit and acidity.

### ED HARDY SANGRIA

(SPAIN) \$23 BOTTLE \$10 GLASS

Served with fresh fruit.



## Bottled Beer

\$7.00

Amstel Light

Angry Orchard

Blue Moon

B.P. Hoptical Illusion

B.P. Toasted Lager

Blue Point Summer Ale

Corona

Corona Light

\*GF\* Estrella Dora

Grolsch

Guinness

Heineken

Heineken Light

Landshark

Pacifico Cerveza Clara

Sam Adams Boston Lager

Sierra Nevada Pale Ale

St. Pauli Girl

Stella Artios

Yuengling

\$6.25

Budweiser

Bud Light

Bud Light Lime

Coors Light

Michelob Ultra Light

Mike's Hard Lemonade

Mike's Black Cherry Lemonade

Miller Light

Rolling Rock

\$6.00

### Non-Alcoholic

Buckler

O'Doul's

## Tap Beer

\$7.00

Assorted Draught Beers Available