

Nicky's Clam Bar Long Island Restaurant Week

Three Course Prix-Fixe - \$28.95 Per Person

April 22-29 3PM-Close

(Choice of Cup of Soup, Or Appetizer, Entrée and Dessert)

Soups: Clam Bisque, Manhattan Chowder, Corn Chowder, Vegetarian Minestrone, Soup of the Day

Appetizers

Fried Calamari Tossed in a Spicy Cherry Pepper Marinara Sauce

Baked Stuffed Clams

Homemade Lump Crabmeat Guacamole Bites With A Homemade Salsa & Sriracha Sour Cream

Homemade Salmon Cake Served Over Coleslaw with a Horseradish Sauce Drizzle

Entrees

Fresh Parmesan Encrusted Halibut Over A Creamy Fresh Basil, Zucchini & Cherry Tomato Risotto

*Sesame Seared Yellow Fin Tuna Cooked Rare With Seaweed Salad Over A Teriyaki Ginger Sauce And Wasabi (Choice of FF, Baked Potato or Vegetable)

Fried Whole Clam Bellies (Choice of FF, Baked Potato or Vegetable)

Seafood Paella (Slightly Spicy)

Linguini with Red or White Clam Sauce

*Marinated Top End Sliced Sirloin With Crispy Onions (Choice of FF, Baked Potato or Vegetable)

Dessert

Homemade Bread or Rice Pudding, Homemade Crème Brulee Cheesecake, Homemade Key Lime Pie, Assorted Fruit Pies, Vanilla or Chocolate Hot Fudge Sundae

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

