

APPETIZERS

Nix FLAME broiled Oysters Half dozen \$6.00 full dozen \$12.00

Fresh Shucked, and generously bathed with Fresh herb and garlic butter and finished with our secret three cheese blend. Served hot and sizzling, with Garlic toast and lots of fresh cut lemon.

Artichoke Heart & Spinach Dip 7.99

Served hot, with a zesty melted parmesan cheese crust and homemade corn chips

Buffalo Fried Shrimp 8.99

Fried shrimp served Buffalo style with Blue cheese & celery

Steamed peel-n-eat Shrimp 6.99

A half pound served steamed with our House Seafood Seasoning

Shrimp Cocktail 8.99

Fresh Large shrimp, cocktail sauce and fresh lemon wedges.

Crab Cakes 6.99

Jumbo Lump crab cakes from our traditional recipe, served with Cajun Rémoulade sauce

SALADS

Nix House Salad 5.99

Field greens, Cucumbers, Grape Tomatoes, Shaved Red Onions served with our homemade Raspberry Walnut Vinaigrette.

Caesar Salad 6.99

Hearts of romaine, aged parmesan, garlic croutons tossed in a classic creamy Caesar Dressing.

The Wedge 7.99

Crisp Iceberg lettuce topped with our homemade Bleu cheese dressing, Bleu cheese crumbles, bacon crumbles, and grape tomatoes.

Steak & Pepper Salad- 10.99

Grilled strips of marinated steak and Fire roasted red peppers with grape tomatoes with Raspberry balsamic vinaigrette.

PASTAS

Chicken and Shrimp Classico 15.99

Chicken, shrimp, and tomatoes sautéed with Garlic, Basil, Thyme, olive oil, Fresh lemon and parmesan cheese.

Shrimp Linguine Alfredo 14.99

Jumbo Shrimp, sautéed with Garlic and fresh herbs, and a dash of White wine. Tossed with Linguine and our Creamy 3 cheese Alfredo Sauce

Mussels and Clams fra Diablo. 12.99

Sweet and tender, Little neck clams and New Zealand mussels sautéed with lots of fresh garlic, crushed red pepper and extra virgin olive oil: finished with a dash of Marinara sauce, and tossed with Linguine.

Spaghetti & Meatballs 14.99

Traditional Meatballs, slow simmered in fresh herb Marinara sauce, served over spaghetti topped with lots of Fresh basil and Parmesan cheese

Chicken Parmigiana 15.99

Sautéed chicken breast crusted with fresh herbs and Japanese bread crumbs topped with Marinara sauce and smothered with melted Parmesan and provolone cheese, Served over Spaghetti .

CONSUMER WARNING: THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, AND SEAFOOD, MAY INCREASE YOUR EXPOSURE TO FOOD BORNE ILLNESS.

STEAKS and MORE

Surf and Turf 26.99

A 5oz aged filet mignon grilled to perfection and Served with your choice of either:

A 5oz Lobster tail or 6 jumbo Grilled shrimp. Served with Drawn butter and fresh lemon wedges.

Black and Blue Filet Mignon 24.99

Wrapped with applewood bacon, topped with blue cheese Crumbles and finished with a drizzle of Cabernet Reduction.

Filet Mignon 23.99

8oz Aged Filet, the classic. Bathed in herb butter, and topped with crispy fried tumbleweed onions.

Ultimate Sirloin 18.99

8oz FILET of Sirloin Steak, Bacon wrapped and grilled; topped with crab meat and melted pepper jack cheese.

RibEye Steak 17.99

14 OZ Hand trimmed Ribeye steak, grilled to perfection, finished with Port wine Demi-glaze.

Center Cut Sirloin 16.99

8 OZ center cut sirloin steak, grilled to perfection, finished with mushroom and onion honey bourbon glaze.

Prime Rib of Beef Au Jus 10 oz cut 12.99; 14 oz cut 16.99

Slow Roasted Choice Prime Rib, Seasoned to perfection and slow roasted for hours.

Chicken Bruschetta. 16.99

Herb Crusted Chicken Breast, sautéed and topped with fresh tomato, Basil and aged Balsamic vinegar Bruschetta.

Grilled Honey Chipotle Chicken Fajitas 15.99

9oz of grilled marinated Chicken Breast, glazed with honey Chipotle Butter, and smothered in Sautéed Mushrooms, onions, and peppers. Served with Warm Flour Tortillas

FISH and SEAFOOD

Jumbo Fried Shrimp 15.99

Jumbo shrimp lightly breaded and flash fried, served with cole slaw and hand cut steak fries.

Fried Shrimp and Oyster Combo 16.99

Jumbo shrimp and oyster lightly breaded and flash fried, served with coleslaw and hand cut steak fries.

Fried Oyster Platter 14.99

Fresh shucked oysters, lightly breaded then flash fried, served with coleslaw and hand cut steak fries.

Fish and Chips 14.99

The whitest, flakiest fish filets, Beer battered and deep fried served with seasoned malt vinegar, coleslaw and Hand cut steak fries.

Fried Snapper Dinner 17.99

Whole Snapper Filet, Seasoned and Herb Crusted, and flash fried, served with coleslaw and hand cut steak fries.

Fried Grouper Dinner 16.99

Whole Grouper Filet, Seasoned and Herb Crusted, and flash fried, served with coleslaw and hand cut steak fries.

Fried Lobster Tail Dinner 26.99

An 8oz Cold water tail, seasoned and lightly breaded, and then deep fried, Served with a Baked Potato, Corn Cobbett Drawn butter, and Lots of lemon. Hot sauce is optional!!!!

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Captain Nicks Platter 21.99

For the hungry seafood lover, a generous portion of scallops, oysters, shrimp, and fish. Prepared either Broiled, and served with a Roasted Shallot and Garlic Mashed Potatoes. OR breaded and fried, served with Hand Cut Steak Fries and coleslaw.

Broiled Stuffed Shrimp 16.99

Stuffed with Crab stuffing and topped with Sherry Cream Sauce

Scallops au Gratin 19.99

Large Sea scallops, Roasted red bell peppers and artichoke hearts, baked with four cheese cream sauce and topped Japanese bread crumbs, and Parmesan Cheese Crust

Cajun Crab Cake Dinner 19.99

Two, rich succulent crab cakes, Coated with Japanese Bread Crumbs and pan Fried to perfection. Served the way Crab cakes should be!!! Crispy on the outside, and Rich and Tender on the inside. Finish with Cajun Rémoulade and served with Roasted Shallot Mashed potatoes.

Nix Grouper 19.99

Lightly Breaded and Sautéed in Garlic Butter, topped with shrimp and crab meat, and smothered in a rich buttery Hollandaise sauce.

Grouper Oscar 21.99

Sautéed Filet of Grouper, topped with Crab Beurre Blanc, Grilled Asparagus and finished with Béarnaise sauce.

Pecan Crusted Grouper 19.99

Sautéed pecan and herb crusted grouper filet, finished with Wild Honey and Red Chili Compound Butter.

Mediterranean Snapper 20.99

Grilled Snapper Filet, topped with a warm Mediterranean salad of artichoke hearts, grape tomatoes, fire roasted red peppers, kalamata Olives and Feta Cheese.

Caribbean Mahi –Mahi 18.99

Grilled Mahi-mahi finished with Coconut cilantro Cream sauce. Served with Black Beans and Rice and Fried Bananas

Nix Mixed Grill. 19.99

A combination of Fresh Marinated & Grilled Mahi-Mahi, Shrimp, and Oysters, Served with a Grilled Vegetable Skewer, and a Baked Potato.

Sides

Baked potato 3.99

Steak fries 3.99

Sweet potato mashed 2.99

Roasted shallot mashed 2.99

(To load your Baker) Bacon, cheese, chives and sour cream blend 1.99

Add on dinner Salad (with purchase of entrée) 3.99

Garlic cheese bread 3.99

Grilled Chicken or Shrimp for a salad \$5.99

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