

NICK'S KITCHEN

AND *Beach Bar*

Seasonal

FRESH GULF OYSTERS

Oysters on the Half Shell (½ Dozen) **13.99**

Charcoal Grilled Oysters (½ Dozen) **19.99**

Fresh shucked, basted with garlic-herb butter and finished with our signature three cheese blend.

Oyster Nachos **13.99**

Country fried Gulf oysters, fresh flour tortilla chips, roasted corn pico de gallo, queso fresco and creamy chipotle cilantro lime sauce.

APPETIZERS

Chilled Gulf Shrimp* **12.99**

8 hand-cut, boiled, seasoned, chilled and ready to eat. Served with cocktail and remoulade sauce.

Shrimp Campechana **13.99**

A refreshing Gulf Shrimp cocktail made with our unique blend of pico de gallo, fire roasted poblano peppers, avocado, fresh lime juice and herbs.

Creamy Artichoke Spinach Dip **11.99**

Fresh spinach, artichoke hearts, bacon, Asiago cheese sauce and fresh Parmesan. Served with fresh tortilla chips. Add shrimp for \$4.99

Crispy Fried Onion Rings **9.99**

Served with a creamy horseradish dipping sauce.

Shrimp Mickey **13.99**

5 crispy jumbo gulf shrimp, fresh garlic and herbs sautéed in our white wine lemon butter sauce.

Fried Mozzarella **12.99**

Hand-cut mozzarella from the block. Breaded, fried and served with creamy basil marinara.

Bang Bang Shrimp **13.99**

6 Jumbo Shrimp fried in panko and tossed in our house-made garlic, Sriracha, and sweet thai chili sauce.

Calamari **13.99**

Fried and tossed with fresh lemon, tomatoes and Parmesan cheese. Served with creamy basil marinara.

Seafood Stuffed Jalapeños **12.99**

Filled with our signature shrimp and crab stuffing, cream cheese and Monterey Jack cheese. Served with Ranch.

Blue Crab Cake **22.99**

Jumbo 6oz Crab Cake baked until golden brown then topped with fresh dill, capers, and our signature white wine lemon butter sauce.

Blackened Shrimp Quesadilla **15.99**

Our buttery crusted quesadilla filled with Monterey Jack cheese and cajun blackened shrimp, served with fresh guacamole, roasted corn pico, sour cream, shredded lettuce and pickled jalapeños.

Fresh Wings **(6) 10.99 • (12) 17.99**

Fresh wings fried with a choice of: Signature Rub, Sriracha and Sweet Thai Chili, Hot Buffalo, House-made BBQ sauce. Served with Ranch.

SOUPS & SALADS

Charles Brooks' Shrimp Gumbo **Cup 8.99 • Bowl 11.49**

Watkins' Shrimp Bisque **Cup 9.50 • Bowl 11.99**

Soup of the Day **Cup 8.99 • Bowl 10.99**

Southwest Salad **12.99**

Fresh greens, diced tomatoes, sliced avocado, Monterey Jack cheese shavings, fried tortilla strips and creamy onion-garlic dressing. Add grilled chicken \$7.99 • Add grilled shrimp \$7.99

Large Caesar Salad **11.99**

Add grilled chicken \$5.99 • Add grilled shrimp \$5.99

Greek Salad* **13.99**

Fresh romaine lettuce, tomatoes, cucumber, red onions, Kalamata olives, capers, Salonika peppers, feta cheese, oregano and our Greek dressing. Add grilled chicken \$5.99 • Add grilled shrimp \$5.99

American Cobb Salad* **16.99**

Chopped lettuce, tomatoes, bacon, blue cheese, hard-boiled eggs, chunks of avocado and chicken, all tossed in a creamy Ranch dressing.

Blackened Salmon Salad* **18.99**

Iron-skillet blackened salmon, fresh spinach, diced tomatoes and caramelized onions and mushrooms with warm bacon dressing.

Dressing Choices:

Ranch, Honey Pecan Vinaigrette, Creamy Blue Cheese, Creamy Onion Garlic

SIDES

Grilled Vegetables*	\$3.99	Onion Rings	\$5.99
Garlic Mashed Potatoes*	\$3.99	Creole Rice*	\$1.99
French Fries	\$3.99	House-made Potato Chips	\$3.99
Cole Slaw*	\$1.99	Baked Potato*	\$5.99, sub for \$3.99

* GLUTEN FREE

BURGERS, SANDWICHES & TACOS

All burgers are 8 oz. of fresh ground beef cooked medium-well unless specified and served on our house-made buns made daily. Burgers, sandwiches and tacos are served with French fries or house-made potato chips.

Nick's Classic Burger **12.99**

This classic masterpiece is served with ripe tomatoes, iceberg lettuce, crisp red onion, pickles and creamy burger sauce.

The “Cardiac Arrest” Burger **15.49**

Your heart will be pounding for this burger with bacon, fried onion strings, cheddar cheese, Ranch and BBQ sauce.

Our Famous Fried Po’boy **17.99**

Served with ripe tomatoes, iceberg lettuce, crisp red onion, pickles, and house-made tartar and cocktail sauce. Your choice of catfish, shrimp, chicken, oyster or crawfish.

Seawall BLT **17.99**

Charcoal grilled gulf shrimp, bacon, ripe avocado, ripe tomatoes, iceberg lettuce, crisp red onion, pickles and house-made remoulade sauce.

Nick's Club Sandwich **14.99**

Ham, turkey, bacon, lettuce, tomato, American and Monterey Jack cheese, and creamy onion garlic mayo.

Blackened Mahi Mahi Sandwich **18.99**

Dusted in Cajun seasonings and blackened on a cast iron skillet. Served with ripe tomatoes, crisp lettuce, red onion, pickles and creamy onion garlic sauce.

Buttermilk Fried Chicken Sandwich **14.99**

Chicken breast marinated in buttermilk, fried and seasoned with our signature rub. Served on our house-made bun with pickles, ranch and Chalula slaw.

Mahi Mahi Tacos **19.99**

White corn tortillas, fish tenderloins, crisp red cabbage, fresh lime and cilantro roasted corn pico de gallo, topped with a creamy chipotle lime sauce.

Blackened Shrimp Tacos **15.99**

White corn tortillas, blackened shrimp, crisp red cabbage, fresh lime and cilantro roasted corn pico de gallo, topped with a creamy chipotle lime sauce.

ENTRÉES

Substitute a baked potato for \$3.50. Add a dinner salad for \$4.99

Gulf of Mexico Shrimp **(10) 22.99**

A local favorite. Hand breaded, lightly fried, and served with French Fries.

Crab Stuffed Gulf Shrimp **(6) 23.99**

House-made crab stuffing, breaded, and lightly fried. Served with French fries.

Shrimp Peques **(6) 24.99**

A classic shrimp brochette with a twist. Bacon-wrapped premium Gulf shrimp stuffed with Monterey Jack cheese, jalapeño and bread crumbs, then drizzled with a chipotle-molasses sauce. Served on Creole rice with grilled vegetables.

Nick's Shrimp Platter **26.99**

5 grilled shrimp, 5 fried shrimp, 1 stuffed shrimp and 1 shrimp peques. Served with Creole rice and grilled vegetables.

Mango Mahi Mahi* **29.99**

Grilled Mahi Mahi topped with fresh mango pico de gallo and avocado, finished with a light butter sauce.

Served with Creole rice and grilled vegetables.

Texas Redfish Pontchartrain **33.99**

Blackened redfish topped with 4 grilled shrimp, sautéed mushrooms, scallions, mild green peppers, and Asiago cream sauce. Served with Creole rice and grilled vegetables.

Grilled Salmon Piccata* **31.99**

Charcoal grilled salmon, jumbo lump crab, cherry tomatoes, finished with capers and a lemon garlic butter sauce. Served with Creole rice and grilled vegetables.

Blackened Mahi Mahi Castilla **32.99**

Blackened Mahi Mahi topped with shrimp, crawfish, mushrooms, spinach then finished with Asiago cream sauce. Served with Creole rice and grilled vegetables.

Cornmeal Fried Oysters **22.99**

Served with French fries.

Cornmeal Fried Catfish Fillets **18.99**

Served with French fries.

Fried Crawfish Tails **17.99**

Served with French fries.

Fried Deluxe Seafood Platter **29.99**

Shrimp, oysters, stuffed shrimp, shrimp stuffing balls, shrimp peques and a catfish fillet. Served with French fries.

Chicken Michael **19.99**

Parmesan breaded chicken breast, garlic, lemon, capers, finished with white wine lemon butter sauce. Served with garlic mashed potatoes.

Pasta Gaido **19.99**

Fettuccine tossed with sautéed mushrooms, garlic, scallions, house-made Asiago cream sauce, topped with 5 charcoal grilled Gulf shrimp or grilled chicken.

Nick's Chicken Fried Steak **19.99**

Tenderized in house, breaded in our seasoned flour, topped with our cream gravy and served with garlic mashed potatoes.

14 oz. Charcoal Grilled Ribeye* **39.99**

Our favorite cut of steak, charcoal grilled, topped with garlic compound butter and served with garlic mashed potatoes.

DESSERTS

Hand Spun Milkshakes **7.50**

Enjoy here or to-go! Made with Hey Mikey's Vanilla Ice Cream. Vanilla, Chocolate, Strawberry, Cappuccino, Amaretto, Oreo (add \$1)

Fried Oreos **10.99**

Funnel cake-battered Oreos fried and served with double chocolate sauce and vanilla ice cream.

New York Cheesecake **10.99**

Served with house-made triple berry sauce and whipped cream.

Paulie Gaido's Crustless Pecan Pie **11.99**

Using his grandmother's century old recipe as inspiration, Paulie created this masterpiece and decided to eliminate the traditional dough crust – which only provided more space for delicious, oven-toasted Texas pecans. Served with vanilla ice cream.

Warm Chocolate Cake **9.99**

Baked with chocolate chips inside until melted, topped with vanilla ice cream and finished with a double chocolate sauce.

Cinnamon Sugar Bread Pudding **11.99**

Baked, then seared in brown sugar and finished with a bourbon caramel and served with vanilla ice cream.

Fresh Cut Assorted Fruit* **8.99**

ON TAP

	16 FL OZ	21 FL OZ
Bud Light Missouri 4.20% ABV	4.75	6.00
Budweiser Missouri 5% ABV	4.75	6.00
✦ Citra Mellow Galveston 6.40% ABV American pale ale, boasting citrus flavors from Citra hops.	6.75	8.00
Coors Light Colorado 4.20% ABV	4.75	6.00
Dos Equis Mexico 4.30% ABV	5.75	7.00
Guinness Ireland 4.00% ABV	6.25	7.50
✦ Karbach Hopadillo Houston 6.6% ABV	6.25	7.25
Michelob Ultra Missouri 4.20% ABV	5.00	6.25
Miller Lite Wisconsin 4.20% ABV	4.75	6.00
Modelo Especial Mexico 4.40% ABV	5.75	7.00
✦ Shiner Bock Shiner 4.40% ABV Dark lager, brewed with roasted barley malt and German specialty hops.	5.25	7.00
✦ Tiki Wheat Galveston 5.60% ABV Half wheat and half barley, paired with coriander and notes of honey sweetness.	6.50	7.75

BOTTLES & CANS

Blue Moon Colorado 5.40% ABV	5.50
Bud Light Missouri 4.20% ABV	4.75
Budweiser Missouri 5.00% ABV	4.75
Coors Light Colorado 4.20% ABV	4.75
Corona Mexico 4.60% ABV	5.75
Corona Light Mexico 4.10% ABV	5.75
Dos Equis Amber Mexico 4.70% ABV	5.75
Dos Equis Lager Mexico 4.30% ABV	5.75
✦ Karbach Love Street Houston 4.90% ABV Kolsch-style, hopped delicately with German floral hops, clean refreshing malt profile. <i>Served in a can.</i>	6.25
✦ Karbach Hopadillo Houston 6.60% ABV <i>Served in a can.</i>	6.25
✦ Karbach Ranch Water Houston 4.5% ABV <i>Served in a can.</i>	6.25
Lone Star San Antonio 4.65% ABV	4.75
Michelob Ultra Missouri 4.20% ABV	5.00
Miller Lite Wisconsin 4.20% ABV	4.75
Negro Modelo Mexico 5.40% ABV	5.75
O’Douls Missouri 0.40% ABV	4.75
Pacifico Mexico 4.40% ABV	5.75
✦ Saint Arnold Elissa IPA Houston 6.60% ABV A traditional India Pale Ale, this beer is very hoppy with a properly balanced malt body.	6.25
✦ Saint Arnold Fancy Lawnmower Houston 4.90% ABV Brewed with pale malted barley and a dash of malted wheat.	6.25
✦ Shiner Light Blonde Shiner 4.20% ABV Light Lager	5.50
Sol Mexico 4.50% ABV	5.50

HOOKED ON THESE FAVORITES

Ranch Water Olmeca Altos Blanco Tequila, Cointreau, fresh lime juice, agave nectar, Topo Chico, chile salt rim.	11.00
Mai Tai Bacardi Lite Rum, Cointreau, grenadine and orange and pineapple juice.	12.00
Mojito Rum, mint-infused simple syrup, fresh lime and a splash of soda.	10.00
Bahama Mama Malibu Coconut Rum, Banana Liqueur, orange and pineapple juice, and a splash of Sprite.	11.00
Hurricane Ike Bacardi Light Rum, Myer’s Dark Rum, orange and pineapple juice, a splash of house-made piña colada mix, grenadine and grapefruit juice.	12.00
Rum Punch Bacardi Light Rum, Spiced Rum, Myer’s Dark Rum, orange and pineapple juice, and Crème de Almond.	11.00
Paloma Olmeca Altos Blanco Tequila, fresh grapefruit and lime juices, agave nectar, Topo Chico, chile salt rim.	11.00
Nick’s Bloody Mary A local favorite! House-made Mary mix.	10.00
Blue Hawaiian Jose Cuervo Tequila, Bacardi Rum, Blue Curacao, pineapple juice, lime and coconut flavorings.	11.00
Long Island Tea Nick’s version of the Manhattan classic first served at the Oak Beach Inn in Babylon, Long Island.	13.00

REEL SPECIAL

House Margarita A frozen classic.	Small 9.50 • Large 13.00
Gran Gold Margarita Jose Cuervo, Grand Marnier and our house-made margarita mix.	Small 12.00 • Large 14.00
Piña Colada A perfect blend of rum, pineapple sherbet and coconut.	Small 10.25 • Large 13.00
Corona Rita Local favorite, frozen house margarita with an upside-down Corona.	14.00
Tiki Rita A perfect blend of our frozen margarita and Tiki Wheat beer.	14.25

HOUSE WINE

	GLASS	BOTTLE
SPARKLING WINE		
La Marca Prosecco Italy	Split (187ml)	11.00 30.00
Piper Sonoma Sonoma Coast		48.00
WHITE WINES		
Beringer White Zinfandel California	6.95	17.95
Chateau Ste Michelle Riesling Columbia Valley	7.00	26.00
Joel Gott Sauvignon Blanc California	10.00	38.00
The Crossings Sauvignon Blanc New Zealand	7.00	27.00
Kim Crawford Sauvignon Blanc New Zealand		36.00
Ecco Domani Pinot Grigio Italy	9.00	34.00
Estancia Pinot Grigio California		36.00
Kendall Jackson Chardonnay California	10.00	38.00
La Crema Chardonnay Sonoma County		43.00
RED WINES		
Kenwood Pinot Noir Russian River Valley	11.00	42.00
Duckhorn Decoy Pinot Noir Sonoma County		45.00
Robert Mondavi Merlot California	7.00	28.00
Kendall Jackson Cabernet Sauvignon California	10.00	38.00
Josh Cellars Craftsman's Cabernet Sauvignon California	8.00	30.00

SELTZER

White Claw Black Cherry, Lime, Mango, Pineapple	7.00
Truly Lime, Wildberry	7.00

COFFEE, TEA & SODAS

Freshly Brewed Coffee or Decaf Coffee
Freshly Brewed Iced Tea or Sweet Apricot Tea
Soft Drinks: Coke, Sprite, Dr Pepper, Diet Coke, Barq’s Root Beer, Pink Lemonade

NICK'S KITCHEN AND BEACH BAR

Did You Know?

More than 60 years ago, we started as a coffee shop called The Chart Room. After years of serving coffee, customers requested that we serve fresh seafood. In 1986, we decided to change our name to Casey's and began taking advantage of all that the Gulf Coast has to offer. We made a vow to all who dined with us that we would serve the best seafood with the freshest ingredients, and we’ve kept that promise. In 2013, we changed our name to Nick’s to reflect our owner and chef, Nick Gaido. We’re excited to offer our fresh new take on old favorites.



CAUTION: There may be small bones in some fish. Maraschino cherries and nearly all wines contain sulfating agents to protect flavor and color. Certain individuals may be allergic to specific types of food ingredients used in food items (i.e. MSG). We are not responsible for an individual's allergic reaction to our food or to ingredients used in food items. Please alert your server to food allergies prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.