

DRAFT BEER

Bud Light

16 oz	5.75
20 oz	6.75
Pitcher	16.50

Miller Lite

16 oz	5.25
20 oz	6.75
Pitcher	16.50

Michelob Ultra

16 oz	5.50
20 oz	7.25
Pitcher	18.00

Dos XX Lager

16 oz	6.00
20 oz	7.50
Pitcher	19.50

CANNED BEER

Budweiser 16 oz	7.25
Bud Light 16 oz	7.25
Coors Light 16 oz	7.25
Corona Extra 16 oz	8.50
Corona Light 12 oz	6.50
Dos XX Lager 16 oz	8.50
✦ Karbach Hopadillo 12 oz	6.75
✦ Karbach Love Street 12 oz	6.75
Michelob Ultra 16 oz	8.00
Michelob Ultra Zero 12 oz	5.50
Miller Lite 16 oz	7.25
Modelo Especial 16 oz	8.50
✦ St. Arnold's Lawnmower 12 oz	6.75



FROZEN DRINKS

House Margarita

A frozen classic.

10.00 • Pitcher 31.00

Gran Gold Margarita

Jose Cuervo, Grand Marnier and our house-made margarita mix.

17.50

Piña Colada

A perfect blend of Rum, pineapple sherbet and coconut.

11.25 • Pitcher 36.00

REDFISH FAVORITES

Ranch Water

Olmeca Altos Blanco Tequila, Cointreau, fresh lime juice, agave nectar, Topo Chico, chile salt rim.

12.00

Mai Tai

Bacardi Light Rum, Cointreau, grenadine and orange and pineapple juice.

13.50

Mojito

Rum, mint-infused simple syrup, fresh lime and a splash of soda.

12.00

Bahama Mama

Malibu Coconut Rum, Banana Liqueur, orange and pineapple juice, and a splash of Sprite.

13.00

Hurricane Ike

Bacardi Light Rum, Myer's Dark Rum, orange and pineapple juice, splash of house-made piña colada mix, grenadine and grapefruit juice.

13.50

Rum Punch

Infusion of Bacardi Light Rum, Spiced Rum, Myer's Dark Rum, orange and pineapple juice, and crème de almond.

12.50

Paloma

Olmeca Altos Blanco Tequila, fresh grapefruit and lime juices, agave nectar, Topo Chico, chile salt rim.

12.00

Nick's Bloody Mary

A local favorite! Made with house-made Mary mix and Galveston's Texas Tail Vodka.

11.00

Blue Hawaiian

Bacardi Rum, Blue Curacao, pineapple juice, lime and coconut flavorings.

12.00

SELTZER

White Claw

Black Cherry, Lime, Mango, Pineapple

7.00

Truly

Lime, Wildberry

7.00

Karbach Ranch Water

6.25

APPETIZERS

Chilled Gulf Shrimp* 14.99

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

Shrimp Campechana 15.99

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

Bang Bang Shrimp 14.99

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

Crispy Fried Onion Rings 10.99

Served with a creamy horseradish dipping sauce.

Fried Mozzarella 13.50

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

Calamari 14.50

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

Blackened Shrimp Quesadilla 16.99

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.

Seafood Stuffed Jalapeños 13.99

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

Fresh Wings (6) 12.99 • (12) 19.99

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

SALADS

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 \$7.99 • Add grilled shrimp \$7.99

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 \$7.99 • Add grilled shrimp \$7.99

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

* 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 and sandwiches are served with French fries.

Nick's Classic Burger 13.99

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

The "Cardiac Arrest" Burger 16.49

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, or crawfish.

Seawall BLT 18.49

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

Nick's Club Sandwich 15.99

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

Blackened Fish Sandwich 21.99

Catch of the Day, 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 15.99

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

Blackened Fish Tacos 21.99

Catch of the Day, white corn tortillas, crisp red cabbage, fresh lime and cilantro roasted corn pico de gallo, topped with a creamy chipotle lime sauce. Served with fresh tortilla chips.

Blackened Shrimp Tacos 16.99

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

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