



We want to thank everyone who has supported us the past 14 years and we are looking forward to many more years of "Good Times, Great Food, Lasting Friendships"

- Josh and Katie

Starters

Pierogies

Gently folded pasta shells stuffed with potato and cheese served in a traditional onion-butter sauce \$8.5

Shrimp and Crab Dip

served warm with El Jay's local pretzel nuggets \$11.5

Crab Corn Fritter Puppies

Blue Crab meat, fresh corn and our secret Fritter - Hush Puppy blend served with Sweet Tea butter \$8.5



Shrimp Cocktail

Chilled shrimp served with homemade cocktail sauce and lemon \$9.5

Local Lemon Butter Clams

A generous portion of Fresh Local Beaufort Clams sautéed in Garlic Lemon Butter \$9.5

Coconut Shrimp

Six Shrimp hand-dipped in Coconut served with a homemade Pinã Colada dipping sauce \$10

Soft Pretzel Bites

El Jay's local soft pretzel nuggets with mustard \$7.5

Soups & Salads

She Crab

This cross between a bisque and a chowder, is a full-bodied creamy crab soup sure to delight \$6.5



Blackened Mahi Mahi Caesar Salad \$15.5

Substitute: Grilled Chicken \$12.5

Grilled Shrimp \$12.5

6 oz. Grilled Steak \$14.5 *

Traditional Pittsburgh Style Salad

A Pittsburgh classic! Romaine lettuce and garden vegetables topped with Cheese, Fries and choice of:

Grilled or Fried Chicken \$12.5

6 oz. Grilled Steak (medium) \$14.5 *

Burgers & Sandwiches

We proudly serve only fresh In-House Ground **1/2 lb. Certified Angus Beef®** burgers



Served on a Brioche Bun with Lettuce, Tomato, Onion and Hand Cut Fries

The Ultimate "PITTs"burger

Brought down from the Steel City topped with Bacon, Cole Slaw, an Onion Ring and American cheese \$13.5 *

The Calibogue Clucker

Organic Coleman Farms Chicken breast breaded, fried then topped with Jack cheese, homemade Bacon Peach Jam and pickles \$12.5 *

**House Recommendation is sauce it up with BBQ!*

Nicks BIG FISH

You'll need two hands for this one for sure! Jumbo **1/2 lb.** Fillet of Grouper, prepared Panko Fried or Iron Skillet Blackened \$15.5

Build Your Own Burger

Start with our **Certified Angus Beef®** Burger then you choose your toppings \$11.5 *

Toppings

\$0.55	\$1.25
Crunchy Slaw	Bacon
Sautéed Onions	American
Jalapenos	Jack
BBQ sauce	Cheddar
Bourbon sauce	Bleu Cheese
	Mushrooms
	Bacon Peach Jam

~ All burgers served Medium-Well ~



The Nick's Fish logo denotes our house recommendations

** Contains ingredients that may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Fresh Fish Market

All Fish Market dishes served with Carolina Yellow Rice and House Vegetable

Add a House Salad or Caesar Salad for only \$4

Make any Seafood dish....

"Heart Healthy"

Brushed with Olive Oil served over a Red Quinoa, roasted vegetable and Jasmine rice blend with a fresh cucumber and Heirloom tomato herb topping \$2.5

"Savannah Style"

Topped with Crabmeat and Spinach sautéed in our housemade Lemon Herb butter \$4

Atlantic Salmon

Fresh Salmon prepared Iron Skillet Blackened or Herb Butter Grilled **\$19.5 ***

**House Recommendation is finish your Salmon with our homemade Kentucky Bourbon glaze for just \$1*

"Heart Healthy" Mahi Mahi

For those that are looking for a healthy option with an abundance of flavor, prepared "Heart Healthy" **\$19.5**

~Served Heart Healthy instead of with Carolina Yellow rice and house vegetable

Grouper

A lean fish with a mild flavor and flaky texture offered Iron Skillet Blackened, Broiled or Fried **\$20.5**

Beaufort Redfish

One of the Low Country's most abundant fish! Offered Iron Skillet Blackened or Herb Butter Grilled **\$19.5**

**House Recommendation is make it Savannah Style!*

Charleston Stuffed Cod

Lightly seasoned; filled with our Low Country Crab stuffing then topped with our homemade Crab Cream sauce **\$19.5**

Captain's Platter

Fillet of Cod, Shrimp and Sea Scallops prepared Broiled, Iron Skillet Blackened or Fried **\$25.5 ***

Fried Shrimp Platter

1/2 lb. Hand Breaded fried Shrimp **\$18.5**
• Substitute Coconut Shrimp **\$20.5**

Low Country Trio

4 oz. each of Grilled Atlantic Salmon and Mahi Mahi with a Grilled Shrimp Skewer **\$24 ***

Sea Scallops

Fresh East Coast caught...Offered Iron Skillet Blackened, Broiled or Fried **\$19.5 ***

Bourbon Seafood Skewers

Flat top grilled Skewers of Shrimp and Sea Scallops brushed with our Kentucky Bourbon sauce **\$19.5 ***

Snow Crab Legs

Piping hot steamed Snow Crab Legs with drawn butter
1lb. Market Price
2lb. Market Price

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shellfish, or eggs may increase your risk of foodborne illness.*



Barnyard, BBQ and More



All BBQ dishes served with homemade Mashed Potatoes and House Vegetable
Add a House Salad or Caesar Salad for only \$4

Baby Back Ribs

Every savory rack is slow cooked for hours, fire grilled then brushed with our Signature Reserve BBQ sauce

- Half Order \$18
- Whole Order \$29

Southern Surf-n-Turf

Half order of Baby Back Ribs and a BBQ Grilled Shrimp Skewer \$24

**House Recommendation is make it a Trio with a Grilled 4oz. BBQ Salmon or Mahi Mahi for \$6*

Carolina Chicken

Grilled marinated Coleman Farms Organic Chicken Breasts topped with crispy Applewood Smoked Bacon smothered in BBQ sauce and melted cheese \$19

Down South Duo

Coleman Farms Organic Chicken Breast topped with Applewood Smoked Bacon, BBQ sauce & melted cheese paired with a BBQ Grilled Shrimp Skewer \$19

The Saute Station

Add a House Salad or Caesar Salad for only \$4

Farmers Market Pasta

Portabella Mushrooms, Asparagus, and Broccoli in our signature Charred Tomato White Wine sauce tossed with Angel Hair \$14.5

Add Grilled Chicken or Grilled Shrimp \$6

Broccoli Alfredo

Broccoli tossed in our creamy Alfredo sauce with Cavatappi (corkscrew pasta):

- Shrimp \$19.5
- Grilled Chicken Breast \$17

Ragin' Cajun

Chicken, Shrimp, Andouille Sausage, Portabella Mushrooms, Bell Peppers and Onions in a Cajun Cream sauce tossed with Cavatappi (corkscrew pasta) \$20.5

Seafood Pasta Medley

Fresh local Clams, Shrimp, Scallops and Crab Meat tossed in our Charred Tomato White Wine sauce and Angel Hair \$22

Shrimp Scampi Primavera

Shrimp sautéed in our housemade Scampi sauce tossed with Spinach, Heirloom Tomatoes, Portabella Mushrooms and Angel Hair \$20

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The Butchers Block

All Steaks seasoned with Sea Salt and Cracked Pepper
served with Homemade Mashed Potatoes and House Vegetable
Add a House Salad or Caesar Salad for only \$4



Center Cut Filet Mignon

8 oz. Center Cut Filet Mignon
served with classic beef demi-glace **\$32.5 ***

Nick's T-Bone

Our 18 oz. offering of the
American Bone-In classic **\$32.5 ***

New York Strip Steak

Lean and tender, featuring silky marbling
and full flavor

10 oz. **\$20.5 *** 16 oz. **\$28.5 ***

Black-n-Bleu 22

22 oz. New York Strip Iron Skillet Blackened,
cooked to perfection then topped with a
Bleu Cheese Horseradish sauce **\$36.5 ***

Ribeye

12 oz. Ribeye with generous marbling throughout
provides tenderness and rich, juicy flavor **\$25.5 ***

Kentucky Bourbon Ribeye

12 oz. hand cut marinated Ribeye grilled to perfection
then glazed with our homemade Bourbon sauce **\$26.5 ***

"Steel City" Ribeye

16 oz. Hand-cut Ribeye seasoned with Sea Salt, Cracked
Pepper and fresh Garlic served over a beef demi-glace
\$30.5 *
*~For this Pitt classic, we serve it with
Pierogies instead of mashed potatoes*

"The Bus Cut" 36 oz. Ribeye **\$55 ***

Named after Josh's favorite Steeler, after eating this you may
feel like you've been hit by "The Bus"!

Allow extra preparation time!

Add Ons

Sautéed Mushrooms & Onions \$4

Bleu Cheese Horseradish sauce \$4

Kentucky Bourbon Glaze \$1

Crab Cluster: market price

Skewer of:

Grilled or Fried Shrimp (5) \$7.5

Coconut Shrimp (5) \$8.5

Grilled or Fried Scallops (5) \$8

How it's
DONE



RARE

very red, cool center

MEDIUM RARE

warm, red center

MEDIUM

pink center

MEDIUM WELL

slightly pink center

WELL DONE

cooked throughout, no pink

Side Options

Mashed Potatoes	\$3	House Vegetable	\$3
Carolina Yellow Rice	\$3	Broccoli	\$4
Hand cut French fries	\$3	Pierogi (3)	\$4
Vinegar Slaw	\$3	Asparagus	\$4

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Beer

Draft

Draft Feature	• Please ask your server for the current selection	market
Yuengling	• D.G. Yuengling & Son Pottsville, PA	\$5.5
Blue Point Toasted Lager	• Blue Point Brewing Long Island, NY	\$5.5
Sam Adams Seasonal	• Boston Beer Company Boston, MA	\$5.5
Damn Yankee IPA	• Southern Barrel Brewing Co. Bluffton, SC	\$6


Bottles

Bud	\$4	Coors Light	\$4	Iron City	\$4.5
Bud Light	\$4	Corona	\$5	Iron City Light	\$4.5
Miller Lite	\$4	Yuengling Golden Pilsner	\$4.5		
Mich Ultra	\$4	Thomas Creek River Falls Red Ale	\$5		

Specialty Cocktails

Southern Peach Smash

South Carolina distilled Whiskey Girl Peach Infused Whiskey, Sally's Greatest Peach & Mint Simple Syrup and a splash of Sprite garnished with fresh mint and served on the rocks in a Mason jar

WHISKEY GIRL 

Island Sangria

Red Wine Sangria from our local Hilton Head Island Winery made with a blend of local white & red grapes, Carolina peaches & Florida oranges



Charleston Tea

Sweet Tea Vodka, Lemonade and a splash of Cranberry juice served on the rocks

Beverages

Coke • Diet Coke • Sprite • Barq's • Lemonade
Mello Yello • Iced Tea • Milk • Coffee • Hot Tea

\$2.8 (Complimentary refills)

Sparkling Water \$2.8 • Bottled Water \$2.8
Juices \$2.8

Grapefruit Juice • Cranberry Juice
Pineapple Juice • Orange Juice

Wine

House by the Glass

Chardonnay	\$5.25	Cabernet Sauvignon	\$5.25
Pinot Grigio	\$5.25	Merlot	\$5.25
Moscato	\$5.5	Pinot Noir	\$5.25
Prosecco Split by Lunetta	\$7		

By the Bottle

~ Ruffino Pinot Grigio <i>Italy</i> Golden apple, honeyed pear & citrus notes	\$27
~ Kim Crawford Sauvignon Blanc <i>New Zealand</i> Offering ripe, tropical fruit flavor with passion fruit, melon & grapefruit	\$34
~ Clois du Bois Chardonnay <i>California</i> Tropical fruit overtones with a buttery finish	\$26
~ Blindfold White Blend <i>California</i> By The Prisoner Wine Co. this blend offers aromas of lychee, citrus and vanilla with flavors of citrus and butterscotch	\$35
~ Acrobat Rosé by King Estates <i>Oregon</i> Freshness of lime zest, pomegranate and strawberries	\$30
~ Meiomi Pinot Noir <i>California</i> Strawberry and jammy fruit mingle with vanilla	\$34
~ Blackstone Merlot <i>California</i> Rich blackberry, plum, and raspberry flavors	\$26
~ Castle Rock Cabernet Sauvignon <i>California</i> Flavors of cassis, blackberry and ripe plum	\$27
~ J Lohr Cabernet Sauvignon <i>California</i> Aromas of black currant, blueberry and cherry	\$34
~ The Prisoner Red Blend <i>California</i> Aromas of Bing cherry, dark chocolate, and roasted fig with flavors of raspberry, boysenberry and pomegranate	\$65

18% Gratuity may be added to parties of 6 or more or to parties requiring separate checks
www.nickssteakandseafood.com