

SINCE  
1930  
SOMETHING

# NICK'S COVE

38° 11' 58" N, 122° 55' 14" W

Tomales Bay

ALL DAY  
GET  
AWAY



## OYSTERS

### OYSTER PLATTER\*\* 🌿🌱

1/2 dozen 24 | dozen 48  
raw oysters half shell, celery mignonette

### GRAND SHELLS & MEATS\*\* | 69

bakers dozen raw oysters,  
selection of local Journeyman meats,  
smoked cod dip, baguette

### NICK'S BBQ'D OYSTERS | 25

1/2 dozen oysters, famous garlic BBQ

### TSAR NICOULAI CAVIAR\*\* | 71 🌱

1 oz California white sturgeon,  
crème fraîche, chives, chips

## SALADS & STARTERS

### TOMALES BAY CLAM CHOWDER | 12

potatoes, clams, celery, leeks, applewood smoked bacon

*choose* Rhode Island clear 🌿🌱  
New England creamy 🌱

### MUSSELS & SAUSAGE | 19 🌿

broccolini, white wine, garlic, chili,  
aioli, grilled baguette

### SMOKED BLACK COD DIP\* | 14

celery, pickled shallots, fried saltines

### NICK'S COVE LOUIS | 19 🌿🌱🌿

little gems, avocado, cucumber, radish, egg, tomato,  
potato, Louis dressing

*add* dungeness crab\* | 12  
bay shrimp\* | 8

### BEET SALAD | 14 🌿🌱🌿

red, gold, and chioggia beets  
sea lettuce, horseradish, red wine vinaigrette

### FRIED MONTEREY CALAMARI | 16

pickled peppers, lemon, aioli

### HAMACHI CRUDO | 17 🌱🌿

capers, EVOO, meyer lemon juice, red onion, mint

### FRIES WITH EYES | 15

fried smelts, parsley, tartar sauce

### CHARCUTERIE BOARD\* | 22

seasonal selection of what's best - trust us!  
mustard, pickles

*add* tinned shellfish | 18

*choose*

tuna: extra virgin olive oil

octopus: garlic olive oil



🌿 - vegetarian | 🌱 - gluten free | 🥛 - dairy free

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

^Served raw or undercooked, or contains raw or undercooked ingredients

## ENTREES

### NICK'S COVE CIOPPINO | 35 🌿

mussels, crab, calamari, rock cod, tomato broth,  
fennel, aioli, grilled baguette

### FAMOUS FISH & CHIPS | 24 🌿

cod, cole slaw, tartar sauce, fries

*sub* crispy veggies | 20 🌿🌱

### DUNGENESS CRAB ROLL | 34

aioli, butter lettuce, lemon, chives, tarragon, fries

*add* .25 oz Tsar Nicoulai Caviar\*\* | 16

### PETALUMA HALF CHICKEN | 29 🌱

roasted asparagus, lemon thyme pan jus

### PAN ROASTED HALIBUT | 32 🌱

green garlic, asparagus, raddish, peas, green goddess

### FLANNERY HOLSTEIN STEAK FRITES\* | 32

coulette, Point Reyes blue cheese butter, arugula,  
pickled red onions, fries

### CAPTAIN THURSTON'S BURGER\* | 22

Stemple Creek grass fed beef, brioche bun, red onion,  
tomato, lettuce, house-made pickles,  
cocktail sauce, tartar sauce, fries

*add* Fiscalini white cheddar | 2

applewood smoked bacon | 4

### FISH SANDWICH\*\* | 26

crusted halibut, tomato, lettuce, pickled onions,  
remoulade, fries

### SEA DOG | 17

smoked trout "hot dog," mustard remoulade,  
house pickles, red onion, potato chips

## SIDES

### FRENCH FRIES | 7 🌿🌱

wild fennel, lemon zest

### MUSHROOM A LA GRECQUE | 9 🌿🌱

caper, garlic, lemon, butter

### STEAMED ARTICHOKE | 15 🌿🌱🌿

3 halves, garlic aioli, lemon

## SWEETS

### STICKY TOFFEE PUDDING | 12

ginger date cake, salted butterscotch, vanilla whipped cream

### S'MORES TART | 12

smoked chocolate, graham cracker crust,  
toasted marshmallow

## Soft Serve

Straus Family Creamery

*choose* chocolate, vanilla, or swirl

### CHOCOLATE DIPPED CONE | 8

### SHAREABLE FISH BOWL | 10

*add* topping | 1 each

chocolate pearls, strawberry pearls,  
sea salt & extra virgin olive oil