

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 for cod | 20 🌿🌱

FRESH LOBSTER 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, pickled pepper, 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