

Nikki Beach Confidential Dinner



Cold Starters

Chilled Andalusia Gazpacho \$11

Tomato Based Cold Vegetable Soup

Beef Carpaccio \$18

Thinly Sliced Beef Tenderloin with Cracked Pepper, Capers, Shaved Parmesan and Arugula

Salmon Carpaccio \$18

Thinly Sliced Fresh Atlantic Salmon, Capers, Diced Red Onion, Fresh Lemon, Baby Arugula & Dill Crustini

Pate Terrine of Duck Liver \$23

With Onion Marmalade on Brioche

Hot Starters

Seafood Chowder \$8

Fresh Fish and Shellfish Soup

Pork Belly \$16

Pan Seared Savory Pork Belly served with Sweet and Sour Red Cabbage, topped with Minted Cucumber Jicama Slaw

Jumbo Lump Crab Cake \$17

Dressed with an Avocado Mousse and Pineapple Chutney

Marbella Shrimp Pil Pil \$17

 Award Winning Dish from Nikki Beach Marbella
Shrimp sautéed with Extra Virgin Olive Oil, infused with Chili, Shaved Garlic and Parsley

Trio of Bay Scallops Gratin \$19

 Award Winning Dish from Nikki Beach Panama
Served with light Béchamel, Gruyere and Parmesan Cheese

Foie Gras \$23

Pan Seared Foie Gras served with Banana Chutney

Raw Bar

Clams on the Half Shell \$1 each

Served with Lemon and Cocktail Sauce

Gulf Shrimp \$3 each

Chilled Poached Shrimp, served with Cocktail Sauce

Shucked Oysters on the Half Shell \$3 each

With Horseradish, Cocktail Sauce and Lemon

Tuna Tataki \$15

Dressed with a Key Lime Ponzu and Sliced Scallions

Yellow Fin Tuna and Wakami Salad \$16

Spicy Tuna, Macadamia Nuts, Sesame Oil and Kimchee served with Yucca Chips

Jumbo Florida Stone Crab Claw \$17

Served with Mustard Remoulade, Drawn Butter and Lemon

Alaskan King Crab Legs \$21

Half Pound Split for your convenience, served with Drawn Butter and Remoulade

Whole Cold Poached Lobster \$23

Poached Maine Lobster served with Mustard Remoulade, Drawn Butter and Lemon

Nikkis Iced Seafood Platter MP

Maine Lobster, Stone Crab, Oysters, Clams, Mussels, Shrimp, King Crab, Snow Crab served with Mignonette, Cocktail and Remoulade Sauces

Executive Chef Gerry Gnassi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

Caviar Selection

Our Caviar is served with Blinis, Minced Onion, Egg White, Yolk, Caper, Crème Fraiche & Minced Cucumber

Keta Caviar 7 oz. \$125

Servuga Caviar 2 oz. \$535

Golden Osetra Caviar 2 oz. \$565



Salads

South Beach Caesar Salad \$15

With Chicken \$17 or Shrimp \$19

Baby Lettuce Hearts \$16

*An assortment of Baby Head Lettuce, Crisp Vegetable
Julienne and Lemon Herb Vinaigrette*

Burrata Mozzarella Caprese \$17

Tomato, Olive Oil and Basil

Nikki Beach Salad \$18

*Smoked Salmon, Mixed Greens, Sliced Melon, Black Olives,
Vine-Ripe Tomatoes, Sliced Figs, Parmesan Cheese,
Fresh Lemon Juice and Extra Virgin Olive Oil*

Poached Lobster Salad \$25

 Award Winning Dish from Nikki Beach Saint Barths
Shaved Fennel, Avocado and Lemon Dressing

Pizza

Margherita \$14

Fresh Mozzarella, Tomato and Basil

Pepperoni \$15

Pepperoni, Mozzarella and Tomato Sauce

Rocket and Rocchetta \$16

*Rocchetta Cheese, Prosciutto Crudo, Arugula
Olive Oil and Shaved Parmesan*

Florentine \$17

Fresh Tomatoes, Baby Spinach and Gorgonzola

Capriciosa \$16

*Mushrooms, Olives, Artichokes, Ham, Tomato Sauce,
Mozzarella And Parmigiano*

SoBe \$18

*Figs, Cappiccolo, Banana Peppers, Poached Shrimp,
Tomato Sauce And Mozzarella*

Vegetarian \$15

*Grilled Zucchini, Eggplant, Squash, Roasted Peppers,
Mushrooms, Tomato Sauce (Mozzarella Cheese Optional)*

Calzone \$17

*Ham, Basil, Ricotta, Mozzarella & Parmigiano topped
with Tomato Sauce*

Golden Osetra Caviar MP

Cream Cheese, Hard Cooked Eggs, Minced Onion, and Capers

Executive Chef Gerry Gnassi

Sushi

Chicken Katsu Roll \$14

Crispy Chicken Strips, Avocado, Iceberg Lettuce and Spicy Mayo

Spicy Tuna Roll \$15

Yellow Fin Tuna, Arugula, Cucumber, Scallions and Sesame Seed

Salmon Roll \$15

Fresh and Smoked Scottish Salmon, Cream Cheese,

Asparagus and Avocado

Fantasy Roll \$16

Crispy Tempura Shrimp, Crab Steak, Asparagus,

Masago, Avocado and Cream Cheese with Eel Sauce

Lobster Roll \$17

Maine Lobster, Mango, Avocado, Masago

and an Orange Fennel Sauce

Pearl Roll \$17

Crab Meat, Cucumber, Masago and Avocado

Small Sushi Platter \$55

Pearl Roll, Fantasy Roll, 3 Nigiri

(Tuna, Salmon, Yellowtail) & 3 Sashimi

Large Sushi Boat \$85

Pearl Roll, Spicy Tuna, Lobster Roll, 6 Nigiri

(Tuna, Salmon, Yellowtail) & 6 Sashimi

Fish Entrees

Fresh Local Catch of the Day MP

Served with Jasmine Rice and Grilled Vegetables



Rully 1^{er} Cru, Rabource 2006 \$20

Prawns \$22

Grilled Head-On Colossal Prawns served with Jasmine Rice and Grilled Vegetables, accompanied by Garlic Herb Drawn Butter



Chablis, La Chablienne 2007 \$15

Salmon Steak \$26

Blackened Grilled Atlantic Salmon Steak served with Jasmine Rice and Roasted Baby Vegetables



Chateau Barbeiranne \$11

Bronzino \$27

 Award Winning Dish from Nikki Beach Saint Tropez
Simply Grilled and Whole Roasted Mediterranean Sea Bass served with Jasmine Rice and Grilled Vegetable Napoleon



Pouilly Fume La Doucette \$13

Tuna Loin \$32

Cardamom and Coriander Crusted Tuna Loin served on a

Bed of Kimchee Baby Bok Choy



Croz Hermitage (Marsanne, Roussanne) 2004 \$18



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Pasta Entrees

Penne Pomodoro Basilico \$20

Sautéed Vine-Ripe Tomatoes, Shaved Garlic, Fresh Basil and Parmesan Cheese.

Linguine with Clam Sauce \$23

Fresh Whitewater Clams, Garlic, White Wine and Fine Herbs



Meat Entrees

Chicken Satay \$24

 Award Winning Dish from Nikki Beach Koh Samui
Sesame-Marinated Chicken Strips sautéed with Asian
Vegetables in a Spicy Peanut Sauce served with Bamboo Steamed Jasmine Rice.

 Artessa, Carneros 2006 \$15

Free Range Chicken Breast \$24

 Roasted Baby Vegetables and Natural Ju
Chateau D' Esclan Whispering Angel (Rose) 2008 \$12

Margret of Duck Breast \$28

Pan Seared Crispy Duck Breast served with Sweet Plantain
Mash and Roasted Baby Vegetable & Cranberry Demi

 Chateau La Clare, Medoc 2006 \$12

Center Cut Beef Tenderloin \$34

 Award Winning Dish from Nikki Midtown New York
Pan Seared Filet of Beef Tenderloin with Whipped Potatoes,
Buttered Green Asparagus and Port Wine Sauce

 Chateau Laussac, Cotes de Castillon 2003 \$14

Rack of Lamb \$38

Fig Mustard Glazed then Brioche Crusted, served with
Wilted Swiss Chard and Goat Cheese Mashed Potatoes

 Rastau, Rhone Valley 2000 \$15

Chateaubriand (For Two) \$95

Seared and Roasted Double Cut of Beef Tenderloin
served with a Bouquetiere of Roasted Baby Vegetables and Herb Potatoes

 Chateau Quest, Margaux 2000

Side Orders

Mashed Potatoes \$5
Jasmine Rice \$5
Haricot Vert \$8
Grilled Tomatoes \$8

Grilled Vegetables \$8
French Fries \$8
Gratin d'Auphinois \$9
Jumbo Asparagus \$9

Sauces

Peppercorn Sauce \$2.50
Mustard Sauce \$2.50
Bernaise Sauce \$2.50
Morel Sauce \$3.50

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