

Nix’s Mate Dinner Menu

Appetizers

Market Soup

Clam Chowder

Creamy New England style
Cup \$4/ bowl \$7

Local Oysters on the Half Shell

Traditional Goods
\$2.50 ea

Tuna Carpaccio Nicoise

Cracked olives, green beans, roasted potatoes, capers,
hard-boiled egg, lemon aioli
\$14

Caprese

Heirloom tomatoes, buffalo mozzarella, prosciutto, arugula, balsamic
\$15

Fried Calamari

Cherry pepper aioli
\$11

Salt Cod Fritters

Pork rib baked beans, parsley oil
\$12

Fried Maine Lobster Caramel

Warm Vermont cheddar, green onions, chilis
\$16

Braised Veal Cheek “Pot au Fue”

Roasted baby vegetables, bone marrow
\$14

Polpette Vongole

Tiny meatballs tossed in a red clam sauce
\$11

Salads

Mixed Baby Greens

Mustard Vinaigrette, cucumber, almonds
\$8

Baby Romaine Caesar

Classic dressing, Parmesan shavings, mozzarella crostini
\$9

Iceberg Wedge

Warm cherry tomatoes, bacon lardons, sherry vinaigrette, blue cheese dressing
\$9

Boston Bibb

Pecans, blackberries, caramelized onion dressing, cornbread croutons
\$10

Entrees

Roasted Gloucester Cod

Stewed red and yellow peppers, oregano, mussels, rice beans
\$26

Seared Atlantic Salmon

Navy beans, roasted radicchio, red wine braised & grilled octopus, pistachio pesto
\$25

Grilled Yellowfin Tuna

Braised shiitake's, ginger bok choy, black bean butter, soy glaze
\$29

Roasted Jumbo Chicken Breast

Creamy mashed potatoes, garlic braised thigh, spinach, roasted garlic jus
\$23

Crispy Confit Half Duck

Wilted watercress with jalapeno and anchovy, golden raisin glaze, pine nut cream
\$28

Grilled Beef Sirloin "Club" Steak

Blue cheese mashed potatoes, baby beets, sautéed beet greens, balsamic beet brown butter
\$32

Grilled Lamb Chops "Tonnato"

Creamy tuna dressing, shaved asparagus salad, rosemary roasted new potatoes
\$34

Nix's Surf 'n'Turf

Petite filet mignon and jumbo shrimp scampi, cheddar & white cornmeal polenta, bacon green beans, port reduction
\$34

Steak Frites

Grilled hanger steak, house made fries, spicy chimichurri
\$27

Nix CheeseBurger

Cheddar cheese, shredded lettuce, onions, pickles, special sauce
\$16

Bucatini Amatriciana

Cherry tomatoes, garlic sausage, broccoli rabe, chili flakes
\$21

Spring Pea Risotto

Maine lobster brown butter, pea tendrils, parsnip cream
Market

Sides

\$7

Pork Rib Baked Beans

Parmesan Fries

Sautéed Green Vegetables

Nix’s Mate Lunch Menu

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Cup \$4 / bowl \$7

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Traditional Goods
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Cracked olives, green beans, roasted potatoes, capers,
hard-boiled egg, lemon aioli
\$14

Fried Calamari

Cherry pepper aioli
\$11

Salt Cod Fritters

Pork rib baked beans, parsley oil
\$12

Mixed Baby Greens

Mustard Vinaigrette, cucumber, almonds
\$8

Baby Romaine Caesar

Classic dressing, Parmesan shavings, mozzarella crostini
\$9

Iceberg Wedge

Warm cherry tomatoes, bacon lardons, sherry vinaigrette, blue cheese dressing
\$9

Boston Bibb

Pecans, blackberries, caramelized onion dressing, cornbread croutons
\$10

Smoked Salmon Salad

Whipped boursin cheese, honey mustard dressing
\$10

Caprese

Heirloom tomatoes, buffalo mozzarella, prosciutto, arugula, balsamic
\$15

Flatbreads

Fresh Mozzarella

Tomato gravy, torn basil
\$10

Wild Mushroom

Fontina val d’ Oasta, arugula salad
\$12

Country Ham and Ham Hock

Spinach, provolone, fried eggs, mustardy sweetbreads
\$12

White Clam

Freshly shucked littleneck clams, oregano, xvoo, garlic
\$14

Sandwiches

Fries or House Salad

Nix CheeseBurger

Cheddar cheese, shredded lettuce, onions, pickles, special sauce
\$12

American Kobe Beef Cheeseburger

Gruyere cheese, balsamic onion jam, arugula
\$15

Fried Clam Roll

Tartar sauce, toasted buttery brioche roll
\$15

Citrus Cured and Oven Roasted Turkey

Smoked Bacon, bibb lettuce, vine ripe tomato, cranberry rosemary mayo,
multigrain bread
\$11

Lobster Roll

Fresh shucked Maine lobster, toasted buttery brioche roll
Market

Tuna Tartare Eggy

Spicy tuna tartare, fried eggs, cheddar, caper mayo, cucumber salad, multigrain bread
\$14

Nix Chicken Salad

Provolone, bibb lettuce, vine ripen tomatoes, multigrain bread
\$11

French Dip

Slow roasted prime rib, caramelized onion jus, gruyere, crusty baguette
\$16

Fried Fish Tacos

Crispy fried cod, avocado sour cream, pico de gallo
\$14

Entrees

Seared Atlantic Salmon

Navy beans, roasted radicchio, red wine braised & grilled octopus, pistachio pesto

\$25

Roasted Jumbo Chicken Breast

Creamy mashed potatoes, garlic braised thigh, spinach, roasted garlic jus

\$23

Steak Frites

Grilled hanger steak, house made fries, spicy chimichurri

\$27

Nix's Surf 'n'Turf

Petite filet mignon and jumbo shrimp scampi, cheddar & white cornmeal polenta, bacon green beans, port reduction

\$34

Bucatini Amatricana

Cherry tomatoes, garlic sausage, broccoli rabe, chili flakes

\$21

Spring Pea Risotto

Maine lobster brown butter, pea tendrils, parsnip cream

\$33

Linguini Vongole

Garlic, white wine, littleneck clams, parsley

\$22

Lump Crab Omelet

Provolone, ugly tomatoes, pistachio pesto

\$18

Beer Battered Fish 'n' Chips

Crispy fried cod, tartar sauce, slaw

\$18

Nix’s Mate Bar Menu

Mains

Nix’s Artesian Cheese Plate

Zucchini tea bread, toasted nuts
\$12

Fontina Arancini’s

Rosemary brown butter
\$8

Cheeseburger Sliders

Cheddar cheese, shredded lettuce, onions, pickles, special sauce
\$9

Veal and Tuna Sliders

Roasted veal, tuna tartare, spicy mustard, cucumber salad
\$12

Polpette Vongole

Tiny meatballs tossed in a red clam sauce
\$11

Fried Maine “Big Belly” Clams

Classic tartar sauce, lemon
Market

P.E.I. Mussels “Dianne”

Brandy, green peppercorns, cornichons, blue cheese
\$10

Buffalo Style Chicken Wings

Blue cheese dressing, celery
\$9

Grilled Steak Quesadilla

Corn smear, salsa verde, avocado sour cream, pico de gallo
\$12

Flatbreads

Fresh Mozzarella

Tomato gravy, torn basil
\$10

Wild Mushroom

Fontina val d’ Oasta, arugula salad
\$12

Country Ham and Ham Hock

Spinach, provolone, fried eggs, mustardy sweetbreads
\$12

White Clam

Freshly shucked littleneck clam, oregano, xvoo, garlic
\$14

Cocktail List

MOSCOW MULE \$12

A refreshing muddle of mint and lime prepared with Russian Standard Vodka and Ginger Beer. Served in the original fashion of a copper mug. A Russian Classic!

GINGER COLLINS \$12

You should be poolside with this ginger bombshell. Bombay Sapphire, Domaine de Canton, freshly made sour mix and citrus soda.

PEPE – MY LIL' MARGARITA \$12

Toes in the water, ass in the sand. Sunny skies with an original margarita prepared with Jose Cuervo Tradicional Silver, Cointreau and fresh daiquiri mix.

DOUBLE EUX 7 \$12

An elegant pear martini, Bond style, shaken not stirred. Magnium Poire Williams, fresh pressed lime and simple syrup.

MILE HIGH \$12

Join us in the captain's chairs. Fire roasted pineapple muddled with Sailor Jerry Rum, Monin Pineapple Chipotle and pineapple juice.

CORAZON EN FUEGO \$12

The lover you always dreamed of. Milagro Silver Tequila, muddled English Cucumber and Cilantro, shaken with freshly made sour mix and Tobasco.

ROOTS, ROCK, REGGAE \$14

A Fanatastic voyage to Trench Town. Roots Liqueur, Stoli Vanil Vodka, Tequila, Monin Caramel and Coke.

LOWER EAST SIDE \$12

A Gotham staple. Elijah Craig Bourbon, Cinzano Sweet Vermouth and bitters.

KICK START MY HEART \$12

'Cause you never stop... Svedka Vanilla Vodka, Espresso, Baileys Irish Cream and Amaretto DiSaronno.

HANGMAN \$14

This is a head spinner! Mount Gay XO Rum, Mount Gay White, Pineapple and Orange juice, Apricot Brandy and fresh pressed lime.

SUNDAY BLOODY SUNDAY \$12

Rock Elegance. A beautiful cocktail with Tito's Hand-Crafted Vodka, Sogno di Sorrento Blood Orange Liqueur, pomegranate juice, triple sec & freshly made sour mix.

DELIVERANCE \$12

Bulleit Bourbon, muddled mint, lemon and simple syrup. This should be a boardroom staple, Simple.

Dessert Cocktails

BOSTON COOLER \$14

A Big Kids Float made with Root Liqueur, Kahlua, Pinnacle Whipped Cream Vodka fished with a scoop of vanilla ice cream.

MIMI \$15

Who's William Tell? Busnel Calvados poured over apple sorbet.

THE GIRL SCOUT \$12

It's just a wafer thin mint. Smooth as silk, our Chocolate Mint Chip cocktail features Jameson, Crème de Menthe and Baileys Irish Cream.

LAIID IN A DISH \$12

Sharing is an option but this banana split is liquified, with 12 year old Zaya Rum, Crème de Banana and Crème de Cocoa.

MERINGUE A TROIS \$12

This sinfully good cocktail only takes three willing partners. Ketel One Citroen, Sogno Di Serrento Lemoncello Liqueur and White Crème de Cocoa.

After Dinner Drinks

RUM

Brugal Extra Viejo \$11
Diplomatico Anejo \$11
Zaya 12 Yr \$11

WHISKEY

Crown Royal Reserve \$17
Elijah Craig \$12
Hudson Baby Bourbon \$23
Woodford Reserve \$14

SCOTCH

Chivas Regal 18 Yr \$21
Chivas Royal Salute \$45
Johnnie Walker Black \$14
Johnnie Walker Blue \$65

SINGLE MALT

Ardberg 10 Yr \$17
Balvenie 12Yr \$17
Glenlivet 18 Yr \$22
Lagavulin 16 Yr \$15
Oban 14 Yr \$18
The Macallan 18 Yr \$35

TEQUILA

Jose Cuervo Platino \$17
Jose Cuervo La Familia \$45
Milagro Select Barrel Reserve \$17
Patron Platinum \$50

CALVADOS & EAU DE VIE

Boulard V.S.O.P. \$16
Busnel V.S.O.P. \$14
Maguin - Poirés William \$14

COGNACS

Courvoisier VSOP \$14
Hennessy V.S.O.P. \$17
Remy Martin XO \$27
Martel Cordon Bleu \$35

PORTS

Taylor Fladgate Tawny \$9
Taylor Fladgate 10 Year \$12
Warres Optima 10 Year \$17
Fonseca Bin #27 \$9
Fonseca 20 Year \$15

CORDIALS

Baileys Irish Cream \$9
Grand Marnier \$11
Patron XO Café \$10
Sambuca Romana \$8
Sambuca Romana (Black) \$8

SAKE

Nigori \$7



<i>Sparkling Wines</i>	<i>Glass</i>	<i>Bottle</i>
BRUT • Domaine Ste. Michelle • Washington	8	35
PROSECCO • Villa Jolanda • Italy	Split Bottle	10
BRUT • Domaine Chandon • California		65
BRUT • Nicolas Feuillatte Brut • Champagne, France		100
CREMANT D’ALSACE • Willm • Alsace, France		50

White Wines

RIESLING • Charles Smith • Kung Fu Girl • Washington State	9	33
RIESLING • Nx NW • Horse Heaven Hills • Columbia Valley, Washington State		40
RIESLING • Trimbach • Alsacc, France		45
SAUVIGNON BLANC • Les Rials • Loin-de-L’Oeil- Sur Lie • France	8	30
SAUVIGNON BLANC • Kim Crawford • Marlborough, NZ	12	45
SAUVIGNON BLANC • Chateau Ste. Michelle • Columbia Valley, Washington		35
SAUVIGNON BLANC • Matanzas Creek • Sonoma County		50
WHITE BORDEAUX • Chateau Fage • Bordeaux, France	9	35
PINOT GRIGIO • Oggi • Italy	8	30
PINOT GRIGIO • Villa del Borgo • Friuli, Italy	10	35
PINOT GRIGIO • Tolloy • Alto Adigc, Italy		40
CHARDONNAY • Night Harvest • California	8	30
CHARDONNAY • J. Lohr • Riverstone Estate, Anoyo Seco		35
CHARDONNAY • A-Z Wine Works • Oregon	10	35
CHARDONNAY • LaCrema • Russian River Valley, Sonoma		45

Rosé Wines

VINALBA • Argentina	8	30
COTES DE PROVENCE • Chateau Montaud • France		35

Red Wines

PINOT NOIR • Parducci • Anderson Valley, Sonoma	8	35
PINOT NOIR • Pennywise • California		40
PINOT NOIR • David Bruce • Russian River Valley, Sonoma		65
MERLOT • Peirano Estate “Six Clones” • The Helitage Collection • Lodi	10	40
MERLOT • Chateau Ste. Michelle • Columbia Valley, Washington	12	45
MERLOT • Cusamano • Sicilia, Italy		45
MERLOT • Benzinger • Sonoma County, CA		50
MALBEC • Crios • Mendoza, Argentina •	10	40
MALBEC • Catena • Mendoza, Argentina		45
NERO D’AVOLA • Sedara • Sicilia, Italy •		50
CRIANZA • Lan Rioja • Rioja, Spain		55
ZINFANDEL • Peachy Canyon • Paso Robles	8	35
ZINFANDEL • Seghesio • Sonoma County		55
RED BLEND • Clayhouse • Central Coast		40
BORDEAUX • Chateau Fage • Bordeaux, France	10	35
CABERNET SAUVIGNON • Night Harvest • California	8	30
CABERNET SAUVIGNON • Line 39 • Lake County	10	40
CABERNET SAUVIGNON • Sivas-Sonoma • Sonoma County		40
CABERNET SAUVIGNON • Martin Ray • Napa, Mendocino, Sonoma		50
CABERNET SAUVIGNON • Katherine Goldschmidt • Crazy Creek Vineyards • Alexander Valley, Sonoma		55

Sake Wines

GEKKIKAN, NIGORI	8	20
OKUNOMATSU, GINJO	10	30
GEKKEIKAN, HORIN ULTRA PREMIUM NIGORI	12	35

<i>Beers on Tap</i>	<i>Domestic Beer</i>	<i>Imported Beer</i>
BLUE MOON7	BUD LIGHT5	PABST BLUE RIBBON 24oz Cans4
GEARY’S PORTER (Rotator).....7	BUDWEISER5	ROLLING ROCK5
GUINNESS7	COORS LIGHT5	SAM ADAMS SEASONAL6
LONGTRAIL I.P.A.7	GEARY’S PALE ALE6	SAM ADAMS LIGHT6
Nix’s MATE LIGHT5	HARPOON SEASONAL6	ST. PAULI GIRL NA5
SAM ADAMS BOSTON LAGER7	MICHELOB ULTRA5	WOODCHUCK HARD CIDER6
SEA DOG BLUEBERRY WHEAT7	MILLER LITE5	
SHIPYARD EXPORT ALE7		AMSTEL LIGHT6
		CORONA6
		HEINEKEN6
		HOEGAARDEN7
		STELLA ARTOIS6