

RAW BAR

EAST CAPE* 4

Prince Edward Island, CAN
bright, vegetal, medium salinity

MOOKIE BLUE* 4

Damariscotta River, ME
high salinity, mild sweetness

ISLAND CREEK* 4.5

Duxbury, MA
briny, vegetal, mineral finish

HOUSE BEKAH'S BAY* 2.5

Morehead City, NC
medium, salty, creamy

CAVIAR OYSTER* 7

Bekah Bay, NC
creme fraiche, chives, egg yolk

TIPSY OYSTER* 6

Bekah Bay, NC
Firefly vodka, Charleston bloody mary

STEAMBOAT CREEK* 4

Edisto River, SC
assertive salinity, mild brine

LOWCOUNTRY CUP* 3.5

Ace Basin, SC
briny beginning, sweet finish

SINGLE LADIES* 3.5

Seabrook, SC
medium brine, clean finish

We choose not to slice the adductor muscle on our oysters. Slide the cocktail fork under the muscle to release it from the shell. If you want it cut, please ask your server.

T A R T A R E

BEEF* 15

grilled cheese, caviar, egg yolk
dijon mustard, fried capers

TUNA NICOISE* 16

potato, haricot vert, nicoise
olive, egg yolk, rouille

POTATO CAVIAR* 19

egg yolk, roe, caviar creme
fraiche, fried capers

LE PETIT PLATEAUX* 65

(recommended for 2)

6 Lowcountry Cup (SC)
6 Island Creek (MA)
6 shrimp cocktail (SC)
tuna tartare

PLATEAUX ROYAL* 190

(recommended for 4-6)

6 Lowcountry Cup (SC)
6 Island Creek (MA)
6 caviar oyster (NC)
12 shrimp cocktail (SC)
tuna tartare + crab legs
whole lobster 1.5#

COCKTAIL

1/2 LB LOCAL SHRIMP* 29

cocktail sauce, aioli*
lemon, hot sauce, crackers

1/2 LB CRAB LEG* 25

cocktail sauce, aioli*
lemon, hot sauce, crackers

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

If you have parked in our overflow lot, please ask your waiter to validate your parking.

PETIT PLATES

S A L A D

LA SALADE VERTE 14

tomato, radish, goat cheese
pickled peppers
dijon vinaigrette

LYONNAISE 16

poached egg, crouton crumble
lardon, pickled onion, parmesan
tarragon vinaigrette

bacon +5 / shrimp +15

F R I E D

CALAMARI 16

harissa honey
saffron aioli*

SHRIMP 19

pickled red onion
saffron aioli*

I N D U L G E

BAGUETTE 7

provençal butter
whipped butter

CRAB ARTICHOKE 19

pickled peppers, boursin
baguette

ONION SOUP 12

melted gruyere
toasted crouton

WOOD FIRED

ROASTED OYSTERS* 18

1/2 dozen Bekah Bay, baguette
(select one)

PROVENÇAL BUTTER

parsley, garlic, crumb

NAPOLEON

bacon, parmesan, gruyere
spinach, shallot

CAMEMBERT

garlic, white wine, shallots

MUSSELS PROVENCAL 16

shallots, parsley + garlic
cream, baguette

CHEESE SOUFFLE 18

garlic, spinach
camembert fondue

BACON CLAMS 20

peppers, lardon
merguez butter, baguette

BAKED SCALLOPS 18

harissa butter, parsley
on the half shell, baguette

OCTOPUS 18

fromage frais, snow pea
dijon vin, bacon bread crumb
strawberry

ESCARGOT 15

provençal butter, chives
baguette

GRAND PLATES

WOOD FIRED

FILET MIGNON* 45

*tomato provencal
bordelaise*

CHICKEN CORDON BLEU 31

*fingerling potato, asparagus
tarragon demi glace*

PARISIAN GNOCCHI 32

*shrimp, spinach, asparagus
mushrooms, herb cream*

BURGUNDY SEA SCALLOPS 34

*rice pilaf, mushrooms
sugar snap pea, parsley cream*

DUCK A L'ORANGE 32

*white beans, snap peas
tomato, candied orange*

NICO 'QUENELLE' 28

*crawfish, emmental
mushrooms, sauce nantua*

BOUILLABAISSE 32

*fish, shrimp, mussels, octopus
clams, bay scallops
aioli* crouton*

FLOUNDER MEUNIERE 34

*potato hash, almond, carrot
haricot vert, caper beurre blanc*

LEGUMES

WOOD FIRED ONION 8

*boursin cream, gruyere
lardon, pickled peppers*

SUGAR SNAP PEAS 9

butter parmesan, garlic

POTATO GRATIN 9

cream, garlic, nutmeg

POMMES FRITES 7

camembert fondue

MUSHROOMS 9

red wine butter braised

MARKET

FIRE ROASTED FISH MP

tomato provencal, beurre rouge

WHOLE FISH MP

tomato provencal, beurre rouge

LOBSTER THERMIDOR MP

*whole, tomato provencal, tarragon
gruyere, paprika, cognac*

COMFORT

LOBSTER ROLL 36

*toasted brioche, pommes frites
camembert fondue*

NICO CHEESEBURGER* 16

*remoulade, pickled red onion
tomato, pommes frites*

B I E R E

PERONI 7

light+ crisp

REVELRY 8.5

rotating local Revelry

MUNKLE PILSNER 8

Bavarian style pilsner

WESTBROOK ONE CLAW 7.5

grapefruit, rye, floral hops

WASHOUT WHEAT 7

*Holy City
refreshing + easy drinking*

PLUFF MUD PORTER 8

*HCB, chocolate notes
silky finish*

TROPICALIA 16oz 10

*Creature Comfort
IPA, passion fruit, citrus*

DELIRIUM TREMENS 16oz 17

*slightly malty
long-lasting finish*

COCKTAILS

201 GIMLET 12

*cucumber-infused vodka
lime, basil syrup*

LITTLE MISS FIGGY 13

*gin, elderflower
lemon, fig preserve*

BITTER-SWEET 14

*bourbon, campari, amaro
sweet vermouth, lemon
strawberry*

TROPIC REVIVAL 14

*cognac, white rum, allspice
pineapple, oj, bitters*

FIRE IN THE SKY 14

*mezcal, passionfruit juice
serrano chili, lime, tajin*

PEAS IN A POD 13

*blanco tequila, sweet pea
apple, lemon*

MAKE ME BLUSH 14

*red wine, bourbon, pavan
honey, rosemary, lemon*

NICO SANGRIA 12

wine, seasonal fruit, brandy

GUILTLESS PLEASURES

BACKYARD 12

*n/a bourbon, honey-rosemary
simple, lemon*

PEAR NON RITA 12

*n/a tequila, sweet pea
apple, lemon*

WHEN FIGS FLY 12

*n/a gin, fig preserve
apple cider, lemon*

I DO 9

*pineapple, cranberry
lime*

SPRIG + SPRING 12

*n/a seedlip herbal tonic
lemon, honey*

LIGHT MY FIRE 9

passionfruit, soda, jalepeño

ATHLETIC BREWING CO. UPSIDE DAWN 7

*non-alcoholic golden ale
refreshing, clean, balanced*

GIESEN ROSÉ 12

non-alcoholic rose wine

Identification of 21+ required for guiltless pleasures

B U B B L E

CAVE DE BISSEY CREMANT 15/60

*Sparkling
FR NV*

HATON, BRUT 110

*Champagne
FR NV*

THIÉNOT 28/140

*Champagne
FR NV*

BOUVET ROSE 13/50

*Sparkling
FR NV*

AR LENOBLE BRUT ROSE 190

*Champagne
FR NV*

BLANC

ROTATING SANCERRE MP

it's fun and French

SAUVIGNON BLANC 14/55

*Biscaye Bay • Loire
FR '20*

SAUV BLANC+SEMILLION 120

*Château la Garde Bordeaux
FR '18*

BOURGOGNE ALIGOTÉ 15/60

Albert Bichot • Beaune • FR '21

MUSCADET 14/55

*Oysterman • Loire
FR '20*

RIESLING 75

*Trimbach • Alsace
FR '20*

PINOT GRIGIO 15/60

Zingara • Veneto • IT '21

PETIT CHABLIS 18/72

*Domaine Gueguen • Burgundy
FR '22*

CHARDONNAY 16/65

*Clos Saint Germain • Bourgogne
FR '20*

CHARDONNAY 85

*Albert Bichot • Macon Villages
Bourgogne • FR '22*

CHABLIS 1ER CRU 150

*Les Ferneaux • Bourgogne
FR '19*

R O S E

PROVENCE ROSÉ 11/42

*Printemps • Provence
FR '22*

GRENACHE ROSÉ 15/60

*Domaine Chamfort • CDR
FR '22*

ORANGE FUMÉES BLANCES 13/50

*François Lurton
FR '22*

ROUGE

BEAUJOLAIS 10/40

*Chateau de Varennes
FR '21*

PINOT NOIR 15/60

*King & Cannon • Willamette
OR '21*

PINOT NOIR 75

*Gaspard • Loire
FR '22*

MALBEC+GAMAY 14/55

*Tardieux Gal • Loire
FR '20*

CABERNET FRANC 17/70

*Domaine de La Noblaie
Chinon • FR '20*

CABERNET FRANC 110

*1006 vin de Loire
Loire • FR '20*

MERLOT BLEND 16/65

*Sean Minor • North Coast
CA '21*

BORDEAUX 17/70

*Chateau Croix-Mouton
FR '18*

CABERNET SAUVIGNON 13/50

*Upwell • Sonoma
CA '21*

MARGAUX 130

*Chateau Paveil de Luz
FR '18*

CHATEAUNEUF-DU-PAP 100

*Maison la Berthaudes
FR '20*

WEEKLY SPECIALS

**not available on holidays or special events*

MONDAY

*1/2-Off Raw
Oysters*

TUESDAY

*1lb Steamed
Crab Legs 40*

THURSDAY

*1/2-Off Select
Bottles of Wine*

SPECIAL EVENTS

**Monthly Wine Dinners
October-April**

inquire with info@nicoshemcreek.com

PRIVATE EVENTS

**Oyster Classes
Large Parties**

find us at nicoshemcreek.com

HAPPY HOUR

Monday - Friday 4PM - 6PM

House Beer 6

Well Drink 6

House Wine 6

Proper Champagne 15

House Oyster 1.75

NICO MERCH

Check out our swag and represent your favorite oyster bar!