

**201 COLEMAN BLVD**



**NICO**

**OYSTERS + SEAFOOD**



**MOUNT PLEASANT**



**PRIVATE DINING MENUS**

**APP**

select 2

- Tuna Tartare\*** cucumber, shallot, caper, crème fraîche, relish
- Octopus** seasonal vegetable salad
- Baked Scallops** harissa butter, parsley on the half shell, baguette
- Fried Shrimp** pickled red onion, saffron aioli\*
- Fried Calamari** harissa honey saffron aioli\*
- Salad** tomato, radish, goat cheese pickled peppers, dijon vinaigrette

**\$65 PER PERSON****ENTREE**

select 3

- NICO 'Quenelle'** sauce nantua, crawfish, mushrooms
- Chicken Cordon Bleu** fingerling potato, haricot vert, orange demi glace
- Flounder Meuniere** potato hash, almond, carrot, brown butter beurre blanc
- Bouillabaisse de Marseille** fish, shrimp, mussels, octopus, clams, bay scallops aioli\* crouton
- Duck Confit** seasonal accoutrements
- Burgundy Sea Scallops** rice pilaf, mushrooms, parsley cream
- Parisian Gnocchi** shrimp, peas, seasonal vegetable \*available vegetarian upon request
- Fire Roasted Fish** tomato provencal, beurre rouge **+5pp**
- Lobster Roll** toasted brioche, pommes frites, camembert fondue **+10pp**
- Filet** bordelaise, tomato provencal, pommes frites **+10pp**

**DESSERT**

served family style

- Crème Brûlée** vanilla custard, caramelized sugar, served with cookies
- Chocolate Cake** served with chocolate ice cream
- Baked Alaska** vanilla ice cream, cookie crumble, caramel, meringue, toasted with orange liqueur and 151 rum

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

# OPTIONAL ADDITIONS

## **PLATED** a la carte

**Family Style Sides** potato gratin, green vegetable, seasonal vegetable **+10pp**

**Raw Oysters\*** assorted selection **MKT**

**Roasted Oysters** provencal butter or camembert **+18 for 6**

**Petit Plateaux\*** 6 Island Creek (MA), 6 Lowcountry Cups (SC), 6 shrimp cocktail, tuna tartare **+60**

**Plateaux Royal\*** 6 Lowcountry Cups (SC), 6 Island Creek (MA), 6 Caviar Oyster (NC), 12 shrimp cocktail **+190**  
tuna tartare, crab legs, whole lobster

**1/2 LB Shrimp\*** cocktail sauce, aioli\* lemon, hot sauce, crackers **+16**

**1/2 LB Crab Legs\*** cocktail sauce, aioli\* lemon, hot sauce, crackers **+25**

## **HORS D'OEUVRES** priced per piece

**Mini Tuna Tartare 3**

**Cheese Puff 4**

**Fried Oyster 2**

**Fried Shrimp 2**

**Cucumber Scallop Crudo 4**

**Escargot 3**

**Mini Lobster Roll 7.5**

**Mini Beef Tartare 5**

**Mini Potato Caviar 4**

**Roasted Oyster 3**

**Raw Oyster MKT**

# PLATED BRUNCH

served with coffee, tea, and assorted juices

## APPETIZER

**Mixed Green Salad** lettuce, tomato, radish goat cheese toast, pickled peppers dijon vinaigrette

**Tomato Salad** fromage frais, mint dressing, tomato

## ENTREE

**NICO Cheeseburger** remoulade, pickled red onion tomato, pommes frites

**Monte Cristo** ham, gruyere, dijon harissa honey

**Fruit de Mer** bay scallops + shrimp, potato hash, peppers, hollandaise, poached eggs

**Benedict Potato Tartine** two poached eggs, ham, potato hash, hollandaise

**Scramble Tartine** two eggs scrambled, fromage frais, potato hash, tomato, avocado

**Lobster Roll** toasted brioche, pommes frites, camembert fondue **+15**

## THIRD

served family style

**French Toast** syrup, crème fraîche, seasonal fruit

**\$48 PER PERSON**



# BUFFET BRUNCH

served with coffee, tea, and assorted juices

<b>SAVORY</b> select 3	<b>SWEET</b> select 1
Scrambled Eggs Monte Cristo Croque Madam Benedict Tartine NICO Burger	French Toast Waffle
<b>SIDES</b> select 2	<b>EXTRAS</b> a la carte
Bacon Sausage Toast with Jam Fresh Fruit Breakfast Potatoes	Raw Oysters MKT Roasted Oysters +17 Petit Plateaux +60 Plateaux Royal +250 Salad +8 (price pp)

**\$62 PER PERSON**