



**NINOS**

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**B E A C H**

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*Discover the artful fusion of classic Italian cuisine, elegantly reimagined and thoughtfully presented in a captivating modern fashion.*

**FOOD MENU**



## RAW BAR

### SHRIMP COCKTAIL<sup>GF</sup>

Jumbo Shrimp, Cocktail Sauce, Horseradish Buttermilk, Lemon

### HAMACHI CRUDO<sup>GF</sup>

Yuzu Latte Di Tigre, Golden Kiwi, Crispy Shallots, Fresno Chili

### CRAB COCKTAIL<sup>GF</sup>

Colossal Crab, Cocktail Sauce, Horseradish Buttermilk, Lemon

### BIG EYE TUNA TARTARE

Gochujang Vinaigrette, Avocado, Mango Gel, Sesame Cracker

### SALMON CARPACCIO<sup>GF</sup>

Pickled Watermelon Rind, Cherry Gel, Jalapeño, Pistachio, Basil Oil

### EAST COAST OYSTERS<sup>GF</sup>

### WEST COAST OYSTERS<sup>GF</sup>

### NINOS BEACH SEAFOOD TOWER FOR 2<sup>GF</sup>

Chef's Selection of Oysters, Little Neck Clams, Shrimp Cocktail, Colossal Crab Cocktail, served with Calabrian Chili Cocktail Sauce, Horseradish Buttermilk, Gochujang Dipping Sauce

### NINOS BEACH SEAFOOD TOWER FOR 4<sup>GF</sup>

Chef's Selection of Oysters, Little Neck Clams, Shrimp Cocktail, Colossal Crab Cocktail, Big Eye Tuna, Hamachi, served with Calabrian Chili Cocktail Sauce, Horseradish Buttermilk, Gochujang Dipping Sauce





## SMALL BITES

### CRISPY CALAMARI<sup>GF</sup>

Lemon Zest, Basil, Cherry Pepper Aioli

### MINI CRAB CAKE

Lump Crab, Lemon Aioli, Calabrese Aioli

### GRILLED OCTOPUS<sup>GF</sup>

Portuguese Octopus, N'duja Tomato Broth, Marbled Potatoes, Parsley

### GLAZED BABYBACK RIBS<sup>GF</sup>

Maple Agrodolce Glaze

### NONNA'S MEATBALLS

San Marzano Tomatoes, Whipped Ricotta, Basil

### GRILLED COLOSSAL SHRIMP<sup>GF</sup>

Wild Mexican Jumbo Shrimp, Cherry Peppers, Gremolata, Lemon Gel

### BAKED CLAMS OREGANATA

Long Island Little Necks, Oreganata Breadcrumbs

### LOBSTER RISOTTO BITES<sup>GF</sup>

Crispy Lobster Risotto, Lobster Saffron Aioli, Maine Lobster

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## SALADS

### LITTLE GEM CAESAR

Focaccia Croutons, Parmigiano

### LACINATO KALE<sup>GF</sup>

Pickled Kumquats, Spiced Walnuts, Pecorino , Herb Buttermilk Dressing

### ARTISANAL SALAD<sup>GF</sup>

Artisanal Lettuces, Figs, Ricotta Salata, Castelvetrano Olives, Shallot Vinaigrette

### BURRATA SALAD<sup>GF</sup>

Hierloom Tomatoes, Strawberry Compote, Vincotto  
(Supplement Prosciutto di Parma available)

### LOBSTER SALAD<sup>GF</sup>

Maine Lobster, Charred Corn, Avocado, Frisee, Campari Tomatoes, Yuzu Aioli



## PIZZA

Sub Gluten-Free Detroit Style available <sup>GF</sup>

### MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Basil

### PEPPERONI HOT HONEY

San Marzano Tomatoes, Fresh Mozzarella, Roni Cups, Calabrian Chili Infused Honey, Basil

### TRUFFLE PROSCIUTTO

Fresh Ricotta, Wild Mushrooms, Prosciutto Di Parma, White Truffle Oil

### BROKEN MEATBALL PIZZA

Vodka Sauce, Crushed Up Meatballs, Cherry Peppers, Smoked Mozzarella, Basil Puree

### MORTADELLA PIZZA

Sorrento Lemons, Mortadella, Fiore di Latte, Stracciatella, Pistachio

### FIORE DI ZUCCA

Fiore di Latte, Ricotta, Fiore Di Zucca , Honey Comb, Thyme, Basil

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## FRESH PASTA

\*All Pasta Is Made Fresh In-House Daily\*

Sub Homemade Gluten-Free Pasta available <sup>GF</sup>

### LOBSTER BUCATINI

Half Maine Lobster, Cognac Lobster Cream, Heirloom Tomatoes, Spinach, Soft Herbs

### SPICY VODKA RIGATONI

Nino's Vodka Sauce, Calabrian Chili

### LINGUINE CLAMS

Maine Cockles, Chopped East Coast Clams, Sun Gold Tomatoes, White Wine, Herbs

### FETTUCCINE BOLOGNESE

Veal & Pork Bolognese, Soffritto, Whipped Herb Ricotta, Calabrian Chili

### BUCATINI MARECHIARA

Maine Lobster, New England Clams, Halibut, Campari Tomatoes, Lobster Brodo

### BLACK SQUID INK CAMPANELLE

Jumbo Lump Crab Meat, Local Corn, Nduja

### SPAGHETTI CREMA DI PISTACCHIO

Spanish Red Prawn Tartare, Crema Di Pistacchio, Stracciatella, Sun Gold Tomatoes

<sup>GF</sup> = GLUTEN FREE





## THE CLASSICS

### NICKY SANTORO'S VEAL CHOP PARM FOR 2

Spicy Vodka Sauce, Fresh Mozzarella, Caciocavallo, Calabrian Chili, Basil

### WHOLE BROILED LOBSTER<sup>GF</sup>

Calabrian Chili Butter, Lemon Zest

### CHICKEN MARSALA<sup>GF</sup>

Black Garlic Marsala, Wild Mushrooms, Mascarpone Mashed Potatoes, Wilted Spinach

### HALIBUT

Green Breadcrumbs, Pickled Spring Onions, Wilted Spinach, Buttermilk Herb Sauce, Chive Oil

## SURF N' TURF

### 8 OZ CREEKSTONE FARMS FILET MIGNON<sup>GF</sup>

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

### SNAKE RIVER FARMS KUROBUTA PORK CHOP<sup>GF</sup>

Wild Mushrooms, Rainbow Carrots, Cherry Pepper Balsamic Agrodolce

### 16 OZ CREEKSTONE FARMS NEW YORK STRIP<sup>GF</sup>

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

### 8 OZ SNAKE RIVER FARMS WAGYU SKIRT STEAK<sup>GF</sup>

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

### 8 OZ SNAKE RIVER FARMS WAGYU BAVETTE

Parmigiano Herb Fries, Red Wine Demi

### 40 OZ CREEKSTONE FARMS TOMAHAWK STEAK

Hand Cut Parmigiano Herb Fries, Wild Mushrooms, Red Wine Demi

### FILET OF BRANZINO<sup>GF</sup>

Wild Mushrooms, Wilted spinach, Salsa Verde

### SEARED BIG EYE TUNA<sup>GF</sup>

Wilted Spinach, Wild Mushrooms, Tamari

### SCOTTISH SALMON<sup>GF</sup>

Rainbow Carrots, Wilted Spinach, Salsa Verde

## SIDES<sup>GF</sup>

BABY CARROTS

PARMIGIANO HERB FRIES

WILTED SPINACH

ROASTED WILD MUSHROOM

ZUCCHINI

<sup>GF</sup> = GLUTEN FREE

\*\* Parties of 8 or more people will have an automatic 20% gratuity added to the bill \*\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*