



RESTAURANT | OYSTER BAR | COTTAGES

**For:**

**Nick's Cove**  
23240 California One  
Marshall, CA 94940  
415-663-1033  
[www.nickscope.com](http://www.nickscope.com)

**Contact:**

**Ellipses Public Relations**  
Diana Gil-Osorio  
415-728-5803  
[diana@ellipsespr.com](mailto:diana@ellipsespr.com)

---

**HISTORIC NICK'S COVE IS A BEAUTIFUL AND RELAXING RETREAT NESTLED ON THE PRISTINE TOMALES BAY**

*Offering the best in sea- and farm-to-table California fare, restaurant honors commitment to local agriculture and comforting dishes while cottages provide tranquil overnight retreat*

MARSHALL, Calif.— Nick's Cove Restaurant, Oyster Bar and Cottages is a nostalgic and welcoming gathering place that showcases the bounty of local farm- and sea-to-table, sustainable California cuisine with waterfront dining and accommodations on the pristine Tomales Bay. Home to the original BBQ oyster, the restaurant is an equally perfect retreat for a romantic candlelit dinner as it is for a fun family meal, striking the perfect balance between casual and elegant. A historical point of pride for locals that has become an internationally-renowned travel destination, Nick's Cove features five modern and private waterfront and seven waterview cottages for the ultimate in luxury, with a rustic style design esthetic and elegant amenities. Located just a half-hour west of Petaluma and 50 miles north of San Francisco, Nick's Cove is a delicious, relaxing and beautiful destination year-round.

Nick's Cove has been a local institution for more than 80 years on the West Marin County coastline, which enjoys tranquil waters, sandy ecological beaches, abundant wildlife and views of the rolling hills across the Tomales Bay. Originally a fish shack and roadhouse, Nick's Cove underwent a major renovation in 2007, transforming it to the luxurious place it is today as a restaurant and overnight destination. In 2011, new owners refreshed the space and offer elegant service in a casual atmosphere. The 130-seat indoor/outdoor restaurant features meeting areas, a glassed-in deck, beautifully restored mahogany bar and large wood-burning fireplace that serves as one of the focal points of the room. Outside is a relaxing deck for guests to enjoy a leisurely meal or drink while taking in the sights. Extending 400 feet from the restaurant, the pier and boat shack provide phenomenal views of nearby Hog Island.

Led by Executive Chef Austin Perkins, Nick's Cove Restaurant serves the finest seasonal, sustainable California cuisine sourced from the area's abundant Marin and Sonoma County farms as well as fresh seafood and Tomales Bay oysters year-round. Many cheeses and dairy products, for example, are sourced from Clover Stornetta and Bellwether Farms, and chicken from Petaluma Poultry. Nick's Cove's location

just south of Bodega Bay's famed fishery gives it access to the many locally-caught fish and shellfish in the area, such as steelhead trout, Coho salmon, herring, striped bass, sturgeon, halibut and of course, a variety of delicious oysters from Drake's Bay to Hog Island.

The only Bayside restaurant on Tomales Bay that is open seven days a week, Nick's Cove offers a variety of seasonally-changing dishes and seafood classics such as the signature *Clam Chowder* with applewood smoked bacon (\$11), the *Original Tomales Bay BBQ's Oysters* with housemade BBQ sauce and garlic-parsley butter (half dozen, \$16); and the *Louis Salad* with crab or shrimp, radish, cucumber, tomato, avocado, egg and Louis dressing (\$19). Daily-changing fish specials are on offer based on the day's fresh catch and are prepared to the whims of Chef Perkins each night. Share plates offer smaller-sized tastes suitable for pleasing the table and include options such as the *Fried Oysters* with Serrano mayonnaise (\$11); *Steamed Clams* with chorizo, tomato, sweet corn and sherry wine (\$14); and *Veal Meatballs* with tomato confit and oyster mushrooms (\$12). Global influences from France, Italy and Spain are delicately weaved throughout the menu, honoring each country's parallel philosophy of eating what is available locally with dishes including the *Paella* with saffron, chicken, chorizo, mussels, shrimp and clams (\$26); the *Bolognese* with veal, pork, pancetta and spaghetti (\$19); and the *Stuffed Quail* with brioche, mascarpone, quail egg, lavender and pesto (\$14).

Paying homage to the history of Nick's Cove and her sense of nostalgia for childhood, Pastry Chef Gillian Helquist's desserts embody a classic Americana spirit mixed with a playful executions and fresh California ingredients. In summer, her creations could include *Marshall Wildflower Pot de Crème* with mission fig brulée and sesame crisp (\$9) or the *Espresso Granita* with clover cream and coffee-almond cookies (\$7). Changing with the weather of Tomales Bay, early fall could usher in *Warm Gingerbread* with Comice pears and St. George Pear William sabayon (\$9) or a *Warm Coastal Huckleberry Upside Down Cake* with golden delicious apples (\$9). Appealing to the chocolate lovers of the world, a cocoa-based dessert could include *Flourless Chocolate and Walnut Cake* with dates and espresso cream (\$9).

The beverage program has a wide selection of wines, bottle and tap beers and spirits sure to please any guest. Curated by the Nick's Cove team, seasonally-changing cocktails (all \$11) please the palate and feature top line spirits, with classics such as the *Sazerac* (rye, Kubler absinthe, bitters and simple syrup) to originals such as the *Smokey Sunset* (Knob Creek bourbon, St. Germain elderflower liqueur, orange juice and cayenne). Oenophiles will enjoy the wine program that consists of a locally-driven selection of approximately 80 California wines as well as other global wines from Europe, New Zealand, Italy and Australia. A reserve list of "Cellar Selections" is also available and features 48 wines. Seventeen wines are available by the glass and elegantly presented tableside in a glass carafe by servers. Continuing its support of local producers, Nick's Cove also regularly hosts a series of winemaker dinners and will soon begin beer dinners with local breweries such as Lagunitas.

Nick's Cove is host to an ever-changing roster of musical talent and features live bands every Tuesday Night from 6-9 p.m. during its regular "Locals' Night" promotion for area residents. Monday through Thursday a nightly happy hour is offered from 3-7 p.m. and includes \$1 oysters and \$3 pints of Lagunitas ale.

Private groups looking for a space to share their special event will enjoy the many options at Nick's Cove, which can cater to groups from 2-130 people for a sit-down dinner and 190 for a standing reception. From intimate weddings to corporate retreats, groups can choose from the main dining room, glass patio, exterior waterfront deck or the boat shack for their event.

Adjacent to the restaurant, sit the 12 Nick's Cove cottages, five at the waterfront and seven across the street with water views, each with private entrance. Designed with a rustic nautical elegance, all cottages are appointed with luxurious cotton linens, plush down comforters and cotton duvets and one-of-a-kind rainforest showers, heated ceramic tile floors, plasma TVs, wi-fi, hair dryers, shaving/make up mirrors, organic bath amenities by EO, plush robes, towels and slippers. Many rooms also offer large soaking clawfoot tubs, wood burning stoves and an honor bar. In-room massage services are also available. Rates in the low season range from \$202.50-695 per night and \$265.50-795 per night in the high season.

Whether coming for lunch, dinner or an overnight stay, Nick's Cove offers a private, relaxing and welcoming getaway for guests year-round.

# # #