

CHOWDER+

LOBSTER BISQUE 12⁹⁵LOBSTER CHOWDER 14⁵⁰*Fresh baked bread loaf + butter* 3⁹⁵

BEGINNINGS

OYSTER MUSHROOMS spiced + miso mayo dip 13⁵⁰

SCALLOPS TOGARASHI

Japanese mayo, spicy togarashi, tempura crumbs 15⁹⁵

MUSSEL STEAMER POT

Creole tomato jus or garlic white wine 21⁹⁵ + Fries 4⁹⁵ *Lobster* & PRAWN COCKTAIL 19⁷⁵CRAB CAKE TRIO served with 3 dips 18⁵⁰

GRILLED LOCAL PACIFIC OCTOPUS

potato, corn, chorizo in Spanish sauce 14⁵⁰FOUR BAKED TOGARASHI OYSTERS 14⁹⁵CRISPY CALAMARI + tzatziki & cusabi dips 16²⁵ATLANTIC *Lobster* TACO TRIO 16⁷⁵HOT CRAB DIP FOR 2 + crostinis 16⁷⁵

FRESH SHUCKED OYSTERS

12 PACK 36⁵⁰ | 6 PACK 19⁵⁰Stocking East & West Coast varieties of oysters
From government certified oyster beds

SHELLFISH

SEAFOOD SHARING PLATTER

for 2 - 3 people

choice of: 1 ½ lb whole Atlantic lobster

or 1 ½ lb whole Dungeness crab

+ ½ lb King crab legs, bay scallops, prawns, wild salmon,
local mussels, crab cake + vegetables,
5 grain pilaf rice & drawn butter

Crab 145 OR Lobster 149

LIVE TANK LOBSTER
+ DUNGENESS CRAB

Entrées below served with 5 grain rice & vegetables

1 ½ LB NOVA SCOTIA LOBSTER 57⁵⁰1 ½ LB LOCAL DUNGENESS CRAB 54⁵⁰¾ LB "MERUS" KING CRAB LEGS 59⁹⁵

"Merus" is the filet of King Crab legs

ATLANTIC LOBSTER TWIN TAILS DINNER

served with buttermilk mash & seasonal
vegetable + carrot orange puree 39⁷⁵

SALADS + BOWLS

CAESAR SALAD 11

4 grilled prawns 10 • ½ avocado 4 • bacon 3

WEST COAST GREEN SALAD 8 / 11

LOBSTER & CRAB SALAD lobster, blue crab, avocado, cranberries,
cucumber, egg, carrot, spring lettuce, balsamic + citrus mirin 23⁷⁵

CRAB, SHRIMP, MANGO & AVOCADO STACK

spicy honey-red pepper drizzle 20⁵⁰HAWAIIAN AHI POKE BOWL avocado, wonton crisps, mango,
red pepper, radish, tomatoes, cucumber, carrot & daikon + ahi tuna 20⁷⁵STEAK SALAD 6 oz. steak tips, sauteed oyster mushroom, cashews,
cucumber, carrot, fresh mint, tomatoes + Thai dressing 24⁹⁵

CRUDO + crostinis

WAGYU BEEF CARPACCIO

dijon aioli, capers, grana padano 18⁷⁵TUNA TATAKI chilli ponzu, lime mayo 17⁵⁰

CHILLED ON ICE PLATTER

8 fresh oysters, 4 jumbo prawns, king crab leg merus,
Atlantic lobster meat, ahi tuna, smoked salmon +
horseradish, soy tamari sauce + cocktail sauce 64⁵⁰

HANDHELD served with choice of fries or side salad

ATLANTIC *Lobster Roll* tarragon mayonnaise, arugula,
maple smoked bacon in a brioche roll 27⁵⁰PACIFIC CRAB ROLL tarragon mayo, arugula, maple bacon 19⁹⁵BABY SHRIMP ROLL tarragon mayo, arugula, maple bacon 18⁹⁵

NELLIES CHEESE BURGER

premium beef patty made in house + lettuce, pickle, onion, tomato 19⁹⁵

SMOKEHOUSE BACON MUSHROOM BURGER

bacon, mushrooms, gruyere cheese, mustard, tomato & red onion 21⁵⁰

FISH & CHIPS

OCEANWISE BASA • 2 piece 21⁵⁰VANCOUVER ISLAND HALIBUT • 2 piece 29⁵⁰

SEAFOOD SPECIALTIES

SEAFOOD PASTA

prawn, bay scallops, coho salmon, mushrooms,
tomato, lobster cream + mussels & shaved parmesan 33⁷⁵

LOBSTER GNOCCHI

Atlantic & Langoustine lobster, tomato, garlic,
parmesan, white wine cream sauce 36⁵⁰

WEST COAST PAELLA

BC salmon, scallops, bistro prawns, chorizo
sausage, peppers, onions, mussels + Spanish style rice 33⁵⁰

VEGETARIAN FRIENDLY MENU AVAILABLE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For our guests with food allergies, **Please note that all ingredients may not be listed in the descriptions**, alert your server prior to ordering.

Oceanwise Seafood

FROM THE GRILL

Premium Angus Beef

STEAK & HANDCUT FRIES

GREAT WITH STEAK

CRAB CAKE 10
4 GRILLED JUMBO PRAWNS 10
5 GRILLED SCALLOPS 14
1 LOBSTER TAIL 16⁷⁵ or 2 TAILS 28⁵⁰
½ LB ALASKA KING CRAB LEGS 24

PEPPERCORN BRANDY 3
BOURBON CREAM 3
HUNTER 3

SIGNATURE SIDES

MAC & CHEESE 6⁵⁰
with truffle 9⁵⁰
or with lobster 16

CHOOSE YOUR VEGETABLES

Coconut corn + red pepper with bacon jam 8
Glazed jalapeño brussel sprouts 9⁵⁰
Sautéed spinach + mushroom 9
Sautéed onions 6
Sautéed mushrooms 8⁵⁰
POTATOES
hand cut fries 8
Atlantic lobster mash 11
Chorizo mash 8
Roasted potatoes 5

PRIME AGED NEW YORK 6 oz. STRIP LOIN

choice of black peppercorn brandy or bourbon cream with garlic aioli 28⁵⁰

Upgrade 10 oz. NY 11⁵⁰ Upgrade 6 oz. filet 12⁵⁰ Upgrade 14 oz. ribeye 21⁵⁰

CLASSIC PRIME STEAKS

Choice of one vegetable listed on the left

Steaks served with roasted garlic & rosemary butter + buttermilk mash & parsnip puree

PRIME AGED NEW YORK STRIP LOIN 6 oz. 32⁵⁰

CHEF'S NEW YORK STRIP LOIN 10 oz. 41⁵⁰

DELMONICO RIB EYE 14 oz. Most flavourful cut 52⁵⁰

CENTRE CUT FILET MIGNON 6 oz. The tenderest of steak cuts 43⁵⁰

THE KING FILET 10 oz. Please allow extra cooking time 58⁵⁰

BIG BONES

BONE IN TOMAHAWK 53 OZ. ~ Most flavourful cut 123⁵⁰
Please allow 25-30 minutes for cook time, only cooked to medium rare.

BONE IN 26 oz. COWBOY RIBEYE 68⁵⁰

MIXED GRILL

FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL 57⁵⁰

CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 46⁵⁰
6 oz. New York, seasonal vegetables, roasted potatoes + shiraz reduction

HOW WE COOK OUR STEAKS

blue
seared, cool centre

rare
red cool centre

medium rare
red warm centre

medium
pink centre

medium well
slightly pink centre

well
cooked through

SIGNATURE SEAFOOD PLATES

WILD COHO SALMON

hickory smoked potatoes, seasonal vegetables, brown butter sauce 33⁷⁵

SEAFOOD HOT POT

salmon, scallops, prawns, lobster, mushrooms & lobster sauce, pastry cap + vegetables & 5 grain pilaf rice 38⁵⁰

SHELLFISH PLATE

jumbo prawns, scallops, octopus, mussels, served with tomato jam, carrot orange puree, vegetables 39⁵⁰

WHOLE 16 OZ. SEABASS

crispy skin, sweet lemon citrus, seasonal vegetables + roasted potatoes 36⁷⁵

BRITISH COLUMBIA NATIVE STYLE CUISINE

From time immemorial, people from the coastal communities of British Columbia have enjoyed the contents of these types of dishes in some form or another. It is with great pride that Nautical Nellies presents our take on traditional foods from coastal BC, so that you too can experience true West Coast cuisine.

ALDER PLANK HALIBUT

carrot orange puree, succotash, bacon jam with roasted potatoes 37⁵⁰

CEDAR PLANK MAPLE MUSTARD WILD COHO SALMON

glazed with grainy mustard, maple syrup, grilled lemon slices, seasonal vegetables, 5 grain pilaf rice 34⁵⁰



18% Gratuity will be added for parties of 7 or more people.