

Lunch

CHOWDER+

LOBSTER BISQUE 12⁹⁵

LOBSTER 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 19⁷⁵

CRAB CAKE TRIO served with 3 dips 18⁵⁰



GRILLED LOCAL PACIFIC OCTOPUS

potato, corn, chorizo in Spanish sauce 14⁵⁰

FOUR BAKED TOGARASHI OYSTERS 14⁹⁵

CRISPY CALAMARI + tzatziki & cusabi dips 16²⁵

ATLANTIC *Lobster* TACO TRIO 16⁷⁵

HOT CRAB DIP FOR 2 + crostinis 16⁷⁵

CRUDO + crostinis

WAGYU BEEF CARPACCIO

dijon aioli, capers, grana padano 18⁷⁵

TUNA TATAKI chilli ponzu, lime mayo 17⁵⁰



TEN BUCK BEAT THE CLOCK FEATURES
AVAILABLE DAILY 11:15 AM - 12 NOON

*when purchasing any beverage,
for each person*

FETTUCCINE BOLOGNESE
grilled garlic toast

OCEANWISE BASA FISH & CHIPS
• 1 piece

LOBSTER & SHRIMP QUESADILLA
sweet jalapeño chutney sour cream with fries or salad

GINGER BEEF TIPS
carrot, celery, mushrooms + 5 grain rice pilaf

GRILLED BLTA + C
crispy bacon, lettuce, tomato & cheese on
rustic bread + pomme frites

BACON CHEESE BURGER + FRIES
lettuce, pickle, onion, tomato

A LA CARTE
BRAISED BEEF POT PIE
mushrooms, carrots, onions + 3 cuts of beef tips

SHELLFISH



FRESH OYSTERS



12 PACK 36⁵⁰ | 6 PACK 19⁵⁰

Stocking East & West Coast varieties of oysters
From government certified oyster beds

LIVE TANK LOBSTER + DUNGENESS CRAB

Entrées below served with 5 grain rice & vegetables

1½ LB NOVA SCOTIA LOBSTER 57⁵⁰

1½ LB LOCAL DUNGENESS CRAB 54⁵⁰

¾ LB "MERUS" KING CRAB LEGS 59⁹⁵
"Merus" is the filet of King Crab legs

STEAK & HANDCUT FRIES

PRIME AGED NEW YORK 6 OZ. STRIP LOIN
choice of black peppercorn brandy or bourbon cream
with fries + garlic aioli + fries 28⁵⁰

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

GREAT WITH STEAK : 1 LOBSTER TAIL 16⁷⁵ or 2 TAILS 28⁵⁰

PRIME RIBEYE BEEF DIP SANDWICH

5 oz. of thinly sliced prime ribeye steak - bourbon onion,
horseradish aioli, Gruyère cheese + fries 22⁵⁰

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 20⁵⁰

HAWAIIAN AHI POKE BOWL avocado, wonton crisps, mango,
red pepper, radish, tomatoes, cucumber, carrot & daikon + ahi tuna 20⁷⁵

HANDHELD ROLLS + one roll + served with side salad

ATLANTIC *Lobster* tarragon mayo, arugula, maple smoked bacon 23⁹⁵

LUMP CRAB tarragon mayo, arugula, maple smoked bacon 18⁵⁰

BABY SHRIMP tarragon mayo, arugula, maple smoked bacon 17⁷⁵

A LA CARTE

CAJUN FISH TACOS 2 tacos, coleslaw, avocado & black bean salsa 16⁵⁰

CASUAL ENTRÉES all served with handcut fries

SMOKEHOUSE BACON MUSHROOM BURGER gruyere cheese,
mustard, tomato & red onion 19⁵⁰

NELLIES CHEESE BURGER
cheddar, lettuce, pickle, onion, tomato 17⁸⁵

HALIBUT FISH & CHIPS • 2 piece 29⁵⁰ • 1 piece 23⁵⁰

BASA FISH & CHIPS • 1 piece 16⁹⁵ • 2 piece 19⁹⁵

Lobster & SHRIMP QUESADILLA 18⁹⁵

NELLIES CRAB CAKES + SALAD 2 of Nellies crab cakes + tossed salad 19⁹⁵

WEST COAST SEAFOOD CROCK POT salmon, shrimp, vegetables in a
lobster bisque, puff pastry cap + side salad 22⁵⁰

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 alert your server prior to ordering.

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



LUNCH FEATURES

SEAFOOD SALAD

fresh greens, crab, grilled jumbo prawn & salmon, cooked egg, lemon basil balsamic vinaigrette 24⁹⁵

CHILLED ON ICE PLATTER

4 fresh oysters, 4 jumbo prawns, king crab merus, octopus carpaccio, lobster meat, ahi tuna, horseradish, tamari sauce + cocktail sauce 64⁵⁰

STEAK SALAD

6 oz. of steak tips, sauteed oyster mushroom, cashews, cucumber, carrot, fresh mint, tomatoes + Thai dressing 22⁷⁵

HAPPY HOUR

3 - 5:45 PM DAILY
FRI - SAT 9 - 10 PM

Wine Wednesday

\$10 off all bottles



Live Tank Lobster & Crab

St. Patrick's Day



All Day Happy Hour
+
Special Features



Veuve + 12 Oysters 129⁵⁰

Chef's Choice Oysters, Available Daily

SPARKLING COCKTAILS

Blushing Mimosa Grand Marnier, cranberry & orange juice + prosecco 11

Tropical Mimosa Malibu rum, pineapple juice, cream of coconut + prosecco 12

FEATURED COCKTAILS

Ginger Upper (2 oz.) Gin, St. Germaine, mint, grapefruit juice & ginger ale 12

Empress Collins (2 oz.) Empress gin, St. Germaine, gomme syrup, soda + lemon 12

Pomegranate Akura (1 oz.) Hibiki Whiskey, pomegranate juice, gomme with cherries & jalapeno slices 14

ZERO PROOF COCKTAILS

Berry Palmer unsweetened iced tea, blue berries, lemon wedge + lemonade 5.5

Peachy Paradise pineapple juice, cranberry juice, peach syrup + soda 5.5

Ginger Zing cucumber, lemon, ginger beer, soda + lime juice 5.5

Grapefruit Smash cucumber, lime, half soda + grapefruit juice 5.5

SIGNATURE COCKTAILS

Moscow Mule traditional or mixed berry 11.5

Sangria red, white or rosé wine, brandy, seasonal fruit juices 10

Jamaican Sunset coconut rum, creme de banana, tropical fruit juices 11.5

Nellies Painkiller Goslings rum, cream of coconut, tropical juices, nutmeg 13.5

Mojito traditional, coconut & lychee 11.75

Canadian Old Fashioned rye, real maple syrup, bitters 12.5

SPECIALTY COFFEE

Irish Coffee 8.5

Spanish Coffee 8.5

Monte Cristo 8.5

Mellow Monk 8.5

Nellies Pick-Me-Up (2 oz.) Baileys, shot of fresh espresso on the rocks 10

PORTS • STICKIES

Taylor's - 10 Year Old Tawny Port, Duoro Valley, Portugal 12

Taylor's - Late Bottled Vintage, Duoro Valley, Portugal 2011 10

Graham's - Six Grapes Port, Duoro Valley, Portugal 9

Umé - Premium Japanese Plum Wine, Japan 8

Zuiyo - Junmai-Sake, Premium Japanese Sake, Japan 300mL 30

Toshimori Shuzo Co. - Bizen, Junmai Ginjo, Premium Sake, Japan 300mL 32

Momokawa, "g", Joy, Junmai Ginjo Genshu, Sake, Oregon, USA 2oz. pour 11

Penfolds, Grandfather 20 Year Rare Tawny Port, Australia 20

Quail's Gate Estate Winery-Optima Late Harvest, Totally Botrytis Affected, 2017 11.5

Erazuriz - Late Harvest Sauvignon Blanc, Casablanca Valley, Chile, 2015 9

Gonzalez Byass - Palomino Fino "Tio Pepe", Jerez, Spain 7

Harveys Bristol Cream Sherry Jerez, Spain 8