

## BEGINNINGS

LOBSTER BISQUE 12<sup>95</sup>

*Fresh baked bread loaf + butter* 3<sup>95</sup>

OYSTER MUSHROOMS spiced + miso mayo dip 13<sup>50</sup>

SCALLOPS TOGARASHI

Japanese mayo, spicy togarashi, tempura crumbs 15<sup>95</sup>

*Lebster* & PRAWN COCKTAIL 19<sup>75</sup>

CRAB CAKE TRIO served with 3 dips 18<sup>50</sup>

GRILLED LOCAL PACIFIC OCTOPUS

potato, corn, chorizo in Spanish sauce 14<sup>50</sup>

FOUR BAKED TOGARASHI OYSTERS 14<sup>95</sup>

CRISPY CALAMARI + tzatziki & cusabi dips 16<sup>25</sup>

ATLANTIC *Lebster* TACO TRIO 16<sup>75</sup>

HOT LOBSTER DIP FOR 2 + crostinis 16<sup>75</sup>

CRUDO + crostinis

WAGYU BEEF CARPACCIO

dijon aioli, capers, grana padano 18<sup>75</sup>

TUNA TATAKI chilli ponzu, lime mayo 17<sup>50</sup>

CASUAL served with choice of fries or side salad

ATLANTIC *Lebster Roll* tarragon mayonnaise, arugula, maple smoked bacon in a brioche roll 27<sup>50</sup>

NELLIES CHEESE BURGER

premium beef patty made in house + lettuce, pickle, onion, tomato 19<sup>50</sup>

SMOKEHOUSE BACON MUSHROOM BURGER

bacon, mushrooms, gruyere cheese, mustard, tomato, arugula + onion 21<sup>50</sup>

PRIME RIBEYE BEEF DIP SANDWICH

5 oz. of thinly sliced prime ribeye steak - bourbon onion, horseradish aioli, Gruyère cheese + fries 22<sup>50</sup>

### VANCOUVER ISLAND FRESH HALIBUT FISH & CHIPS

• 2 piece 29<sup>50</sup>



*Opulent Oysters*



minimum order of 6 oysters

OYSTER SHOOTERS 9

OYSTER 12 PACK 36<sup>50</sup>  
6 premium + 6 superior

OYSTER 6 PACK 19<sup>50</sup>  
3 premium + 3 superior

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

*“Only brave bold men and women eat oysters.”*

## 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 23<sup>75</sup>

HAWAIIAN AHI POKE BOWL

avocado, wonton crisps, mango, red pepper, radish, tomatoes, cucumber, carrot & daikon + ahi tuna 20<sup>75</sup>

STEAK SALAD

6 oz. steak tips, sauteed oyster mushroom, cashews, cucumber, carrot, fresh mint, tomatoes + Thai dressing 24<sup>95</sup>

## SEAFOOD SPECIALTIES

SEAFOOD PASTA

prawn, bay scallops, salmon, mushrooms, tomato, lobster cream 33<sup>75</sup>

LOBSTER GNOCCHI

Atlantic & Langoustine lobster, tomato, garlic, parmesan, white wine cream sauce 36<sup>50</sup>



LOBSTER PRAWN CHOW MEIN

Atlantic lobster meat, jumbo prawns, carrot, celery, peppers, oyster mushrooms in a Singapore sauce topped with 1/2 lobster tail, fresh cilantro, sesame seeds + lime 35<sup>50</sup>

### SOUTHERN FRIED LOBSTER TAILS

crispy roasted potato, sweet corn & apple succotash, smoked chipotle + bourbon beurre blanc 39<sup>95</sup>



## SEAFOOD SHARING PLATTER

for 2 - 3 people

**choice of:** 1½ lb whole Atlantic lobster

or 1½ lb whole Dungeness crab

+ ½ lb King crab legs, bay scallops, prawns, wild salmon, crab cake + vegetables, seasoned rice & drawn butter

Crab 145 **OR** Lobster 149

### LIVE TANK LOBSTER + DUNGENESS CRAB

Entrées below served with seasoned rice & vegetables

1½ LB NOVA SCOTIA LOBSTER 57<sup>50</sup>

1½ LB LOCAL DUNGENESS CRAB 54<sup>50</sup>

¾ LB “MERUS” KING CRAB LEGS 59<sup>95</sup>  
“Merus” is the filet of King Crab legs

### CHILLED ON ICE PLATTER

4 fresh oysters, 4 jumbo prawns, king crab leg merus, Atlantic lobster meat, ahi tuna, smoked salmon + horseradish, soy tamari sauce + cocktail sauce 64<sup>50</sup>

\* 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

### GREAT WITH STEAK

2 CRAB CAKES 10  
4 GRILLED JUMBO PRAWNS 10  
5 GRILLED SCALLOPS 14  
1 LOBSTER TAIL 16<sup>75</sup> or 2 TAILS 28<sup>50</sup>  
½ LB ALASKA KING CRAB LEGS 24

### SIGNATURE SIDES

Coconut corn + red pepper with bacon jam 8  
Glazed jalapeño brussel sprouts 9<sup>50</sup>  
Sautéed arugula + mushroom 9  
Sautéed onions 6  
Sautéed mushrooms 8<sup>50</sup>

### POTATOES

Hand Cut Fries 8  
**Atlantic lobster crush** 11  
Chorizo crush 8  
Crushed potatoes 6

### SAUCES

PEPPERCORN BRANDY 3  
BOURBON CREAM 3  
HUNTER 3

**MAC & CHEESE** 6<sup>50</sup>  
with truffle 9<sup>50</sup>  
or with lobster 16

## CLASSIC PRIME STEAKS

Classic Prime Steaks + Classic Long Bones served with choice of roasted potatoes or fries + one signature side vegetable

PRIME AGED NEW YORK STRIP LOIN 6 oz. 32<sup>50</sup>  
CHEF'S NEW YORK STRIP LOIN 10 oz. 41<sup>50</sup>  
DELMONICO RIB EYE 14 oz. *Most flavourful cut* 52<sup>50</sup>  
CENTRE CUT FILET MIGNON 6 oz. *The tenderest of steak cuts* 43<sup>50</sup>

## CLASSIC LONG BONES

BONE IN TOMAHAWK 53 OZ. ~ Most flavourful cut 123<sup>50</sup>  
Please allow 25-30 minutes for cook time, only cooked to medium rare.

BONE IN 26 oz. COWBOY RIBEYE 68<sup>50</sup>

## SURF & TURF MIXED GRILL

Serving only the finest prime steaks & fresh Oceanwise seafood

**BISTECCA TOSCANA + PRAWNS**  
our version - blackened 10 oz. NY served with mac n cheese, prawns, and seasonal vegetable 44<sup>50</sup>

**14 OZ. DELMONICO RIBEYE SURF & TURF**  
Togarashi scallops, popcorn shrimp, roasted potatoes + seasonal vegetable 58<sup>50</sup>

**FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL**  
roasted potato + seasonal vegetable 57<sup>50</sup>

**CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL**  
6 oz. New York, seasonal vegetable, crushed potatoes + shiraz reduction 46<sup>50</sup>

**CAJUN MIXED GRILL - STANDING SKEWER**  
scallops, prawns, ahi tuna, beef filet tenderloin, served with cali lime sauce + choice of salad or fries 45<sup>50</sup>

## 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

### WEST COAST PAELLA

BC salmon, scallops, bistro prawns, chorizo sausage, peppers, onions, octopus + Spanish style rice 33<sup>50</sup>

### SEAFOOD HOT POT

salmon, scallops, prawns, lobster, mushrooms & lobster sauce, pastry cap + vegetable & seasoned rice 38<sup>50</sup>

### SHELLFISH PLATE

jumbo prawns, scallops, octopus, crab cake, served with tomato jam, carrot orange puree, vegetable 39<sup>50</sup>

### WHOLE 16 OZ. SEABASS

crispy skin, sweet lemon citrus, seasonal vegetable + roasted potatoes 36<sup>75</sup>

## 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 37<sup>50</sup>

### CEDAR PLANK MAPLE MUSTARD WILD COHO SALMON

glazed with grainy mustard, maple syrup, grilled lemon slices, seasonal vegetable, seasoned rice 34<sup>50</sup>



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