

STEAK & SEAFOOD



DINNER MENU



SHELLFISH BAR

SCALLOPS TOGARASHI 15⁹⁵
Japanese mayo, spicy togarashi, tempura crumbs

1LB MUSSELS OR CLAMS 21⁵⁰
• Confit garlic, white wine & fresh herbs
or • Roast pomodoro & chili
• or **Combo mussels / clams** + garlic toast

BAKED TOGARASHI OYSTERS 14⁹⁵

OYSTERS ON THE HALF SHELL

12 PACK 38 | **6 PACK** 19⁷⁵
Stocking West Coast oysters
From government certified oyster beds

CHILLED ON ICE PLATTER 65⁵⁰
4 fresh oysters, 4 prawns, king crab merus, lobster meat, ahi tuna,
smoked salmon + horseradish, soy tamari sauce + cocktail sauce

ARTISAN BREAD 4

whipped butter

VANCOUVER ISLAND FISH & CHIPS

serving local rockfish

• 2 piece 24 • 1 piece 18

SMALL PLATES

CLAM CHOWDER 12⁵⁰ or **LOBSTER BISQUE** 13⁷⁵

WILD BC OCTOPUS 17⁵⁰
olive oil mash, ponzu, tomato, crispy onions

CRISPY CALAMARI 16⁵⁰
chermoula yogurt

HOT LOBSTER DIP 16⁷⁵

GLAZED JALAPEÑO BRUSSEL SPROUTS 9⁵⁰

CHARRED BROCCOLINI 11⁵⁰
Mandarin, dried chili, anchovy + grano padano

LOBSTER & PRAWN RAVIOLI 14⁷⁵
tarragon, basil, white wine, roasted pomodoro sauce

AHI TUNA TATAKI 17⁵⁰
chilli ponzu, lime mayo

WAGYU BEEF CARPACCIO 18⁷⁵
pickled shiitake, charred broccolini,
XO sauce + crispy scallion bread

PAN SEARED CRAB CAKE TRIO
jalapeño chutney 18⁷⁵

LOBSTER & PRAWN COCKTAIL 19⁷⁵

PASTAS

WILD MUSHROOM PAPPARDELLE

arugula, broccolini + grano padano 21⁵⁰

Add • 4 grilled prawns 11 • grilled chicken 7⁵⁰ • scallops 15

ROAST CHICKEN & PRAWNS GNOCCHI

wild mushroom, smoked bacon,
arugula & red wine demi 28⁵⁰

SEAFOOD TAGLIATELLE

prawn, bay scallops, local fish, mushrooms,
tomato, lobster cream 33⁷⁵

LOBSTER GNOCCHI

Atlantic & Langoustine lobster, tomato, garlic,
parmesan, white wine cream sauce 36⁷⁵

LOBSTER STIR FRY

portobello mushroom, ginger, roast corn, butternut squash,
baby bok choy, crispy onion on udon noodles 34⁵⁰

STEAKHOUSE BURGERS

all served with handcut fries

CHEDDAR BACON MUSHROOM BURGER 18⁵⁰

lettuce, tomato + house burger sauce

STEAKHOUSE BURGER 21⁵⁰

two 5 oz patties, bacon jam, lettuce, tomato,
sautéed onion + shallot aioli

FIELD GREENS

CAESAR SALAD 12
add bacon 3

CLASSIC ICEBERG WEDGE SALAD 14⁵⁰
House bresaola, bourbon onion dressing,
crispy onions, grapes, gorgonzola

WEST COAST GREEN SALAD 11
pickled apple, parsnip chips, roast walnut vinaigrette

ADD-ONS

• Chicken Breast 7⁵⁰ • Salmon 11
• 4 grilled prawns 11 • ½ avocado 4
• 2 crab cakes 11⁵⁰ • bacon 3

LOBSTER & CRAB SALAD 24⁷⁵

lobster, blue crab, avocado, cucumber, egg,
carrot, spring lettuce, balsamic + citrus mirin

AHI TUNA POKE BOWL 20⁷⁵

avocado, wonton crisps, mango, red pepper, radish,
tomatoes, cucumber, carrot & daikon

HAPPY HOUR DAILY 3 - 5:30 PM

WEEKLY DRINK FEATURES

ask your server for today's feature

FRESH SHUCKED OYSTERS

while quantities last

HIGHBALLS • BEER ON TAP

CREATIVE COCKTAILS

TASTY SMALL PLATES

AWARD WINNING WINES

WINE WEDNESDAY

\$10 OFF ALL BOTTLES

* 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.

STEAK DONENESS

blue
seared, cool centre

rare
red cool centre

medium rare
red warm centre

medium
pink centre

medium well
slightly pink centre

well
cooked through

SELECT YOUR STEAK SAUCE

PEPPERCORN BRANDY 3
BOURBON CREAM 3
HUNTER 3

STEAK TOPPERS

2 CRAB CAKES 11⁵⁰
4 SEARED JUMBO PRAWNS 11
5 SEARED SCALLOPS 15
1 LOBSTER TAIL 16⁷⁵ or 2 TAILS 29⁵⁰
KING CRAB MERUS PER PIECE 14⁵⁰

SIGNATURE SIDES

Coconut creamed corn + red pepper & bacon jam 8
Glazed jalapeño brussel sprouts 9⁵⁰
Sautéed arugula + mushroom 9
Sautéed onions 6
Wild BC Sautéed mushrooms 8⁵⁰

MAC & CHEESE 6⁵⁰
with truffle 9⁵⁰
or with lobster 16

POTATOES
Fresh Cut Fries 8
Atlantic lobster mash 11
Chorizo mash 8
Mashed potatoes 6

GIVE THE GIFT
OF GREAT TASTE
NAUTICAL NELLIES
GIFT CARDS

CLASSIC PRIME ANGUS STEAKS

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

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* 44⁵⁰

LONG BONE TOMAHAWK RIBEYE 53 OZ. 128⁵⁰
Most flavourful cut. Please allow 25-30 minutes for cook time, only cooked to medium rare.

Signature Steak Plates

substitutions unavailable for these plates

BISTECCA TOSCANA + LOBSTER RAVIOLI 44⁵⁰
our version - 10 oz. NY served with charred broccolini

14 OZ. DELMONICO RIBEYE SURF & TURF 58⁵⁰
Togarashi scallops, popcorn shrimp, roasted potatoes + brussels sprouts

FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL 57⁵⁰
roasted potato + brussels sprouts

CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 46⁵⁰
6 oz. New York, brussels sprouts, Yukon gold mash + shiraz reduction

SLOW ROASTED LAMB SHANK 29⁵⁰
Agrodolce glazed, Dukkah, harissa cassoulet

OCEANWISE SEAFOOD

SEAFOOD SHARING PLATTER

Choice of: 1½ lb whole Atlantic lobster **OR** 1½ lb whole Dungeness crab
King crab legs, bay scallops, prawns, wild salmon, crab cake + vegetables, herbed rice & drawn butter Crab 145 **OR** Lobster 149

CEDAR PLANK MAPLE MUSTARD WILD COHO SALMON 34⁵⁰
grainy mustard, maple syrup, grilled lemon slices, brussels sprouts, herbed rice

WHOLE 16 oz. SEABASS 36⁷⁵
crispy skin, sweet lemon citrus, brussels sprouts + roasted potatoes

WEST COAST PAELLA 33⁵⁰
scallops, prawns, chorizo sausage, peppers, onions, octopus + Spanish style rice

PAN ROASTED SABLEFISH 34⁵⁰
Dashi fondant potato, eggplant puree, yam tempura, sesame and lime

SEAFOOD HOT POT 38⁵⁰
local fish, scallops, prawn, lobster, mushrooms, lobster sauce, pastry cap, brussels sprouts + herbed rice

STEAMED SHELLFISH

entrées below served with seasonal vegetables + herbed rice

1½ LB NOVA SCOTIA LOBSTER 57⁵⁰

1½ LB LOCAL DUNGENESS CRAB 54⁵⁰

1 LB "MERUS" KING CRAB LEGS 69⁹⁵
"Merus" is the filet of King Crab legs



Adam Hunter EXECUTIVE CHEF

Dion Queltet CHEF DE CUISINE

NN - SPRING - 2021