

## SUSHI BAR

### HAWAIIAN CRAB + SCALLOP ROLL

crab, mango, tempura prawn, cucumber,  
spicy mayo, tobiko, green onion 17<sup>50</sup>

### DYNAMITE ROLL

tempura prawn, crab, cucumber, avocado,  
lime sauce, tobiko, green onion + togarashi 15<sup>50</sup>

### SPICY TUNA ROLL

Ahi tuna, cucumber, avocado, scallions,  
sriracha & tobiko 14<sup>50</sup>

### VOLCANO ROLL

smoked salmon, scallop, crab, spicy mayo,  
tobiko, sesame & green onions 17<sup>95</sup>

### VEGETARIAN ZEN ROLL

Mixed greens, cucumber, avocado,  
bell pepper, shallot aioli + parsnip chips 12<sup>75</sup>

### LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi,  
avocado, green onion + tobiko 21<sup>50</sup>

### SEAFOOD GOMA - AE

tuna, octopus, lobster, prawns, sesame  
peanut dressing, cilantro - jalapeno scallion bread 14<sup>95</sup>

## CHILLED

### OYSTERS ON THE HALF SHELL

12 PACK 38 | 6 PACK 19<sup>75</sup>

Stocking West Coast oysters  
From government certified oyster beds

### STONE CRAB PLATTER

succulent stone crab claws + dips  
6 claws 24<sup>50</sup>  
12 claws 44<sup>50</sup>

### JUMBO PRAWN COCKTAIL

4 pieces 14<sup>75</sup>  
6 pieces 22

## HOT

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

Japanese mayo, spicy togarashi, tempura crumbs

### NEW ENGLAND CLAM CHOWDER 12<sup>95</sup>

### ATLANTIC LOBSTER BISQUE 13<sup>75</sup>

### 1LB MUSSELS OR CLAMS 21<sup>95</sup>

or Combo of Mussels / Clams + garlic toast  
Choose your flavour • confit garlic,  
white wine & fresh herbs • roast pomodoro  
chili • coconut green curry

## SALAD

### CAESAR SALAD 12<sup>95</sup>

### ICE BERG WEDGE SALAD 14<sup>75</sup>

House bresaola, bourbon onion dressing,  
crispy onions, grapes, gorgonzola

### GF SEASONAL MIXED GREENS 11<sup>50</sup>

pickled plum, beet chips, matcha  
almonds, elderflower vinaigrette

### GF CAMPARI TOMATO + SUMMER SQUASH SALAD 14<sup>95</sup>

fresh mozzarella, olives, onion, Parmesan,  
fried croutons, balsamic vinaigrette

## Small Plates

WAGYU BEEF CARPACCIO 18<sup>75</sup>  
pickled shiitake, X.O. sauce + crispy scallion bread

WILD BC OCTOPUS 17<sup>50</sup>  
olive oil mash, ponzu, tomato, crispy onions

CRISPY CALAMARI 16<sup>95</sup>  
chermoula yogurt

HOT LOBSTER DIP 17<sup>50</sup>  
lobster, shrimp, cream cheese, spice + crostinis

AHI TUNA TARTARE 17<sup>95</sup>  
avocado, chives, with scallion bread

PAN SEARED CRAB CAKE TRIO  
jalapeño chutney 18<sup>75</sup>

LOBSTER & PRAWN RAVIOLI 14<sup>95</sup>  
tarragon, basil, white wine, roasted pomodoro sauce

## PASTA

WILD MUSHROOM PAPPARDELLE  
arugula, asparagus + grano padano 22<sup>75</sup>  
Add • 4 garlic prawns 14<sup>75</sup> • grilled chicken 7<sup>50</sup> • scallops 15

ROAST CHICKEN & PRAWNS GNOCCHI  
wild mushroom, smoked bacon,  
arugula & red wine demi 28<sup>95</sup>

SEAFOOD TAGLIATELLE  
prawn, scallop, local fish, mussels, clams,  
tomato, lobster cream 34<sup>75</sup>

LOBSTER GNOCCHI  
Atlantic & Langoustine lobster, tomato, garlic,  
parmesan, white wine cream sauce 36<sup>95</sup>

HALIBUT CHEEKS + BLUE CRAB ORECCHIETTE  
Hand made pasta in Nellies' kitchen, roasted peppers, basil,  
summer squash, corn, shellfish jus 29<sup>95</sup>

GLUTEN FREE LINGUINE PASTA AVAILABLE  
PLEASE ASK YOUR SERVER

ARTISAN BREAD 4

## STEAKHOUSE BURGERS

Nellies steak house burgers are made with a blend of  
tenderloin, NY striploin & ribeye, served with handcut fries.

CHEDDAR BACON MUSHROOM BURGER 19<sup>50</sup>  
lettuce, tomato + house burger sauce

STEAKHOUSE DOUBLE KING BURGER 24<sup>95</sup>  
two 5 oz patties, 4 slices of bacon, cheese, lettuce,  
tomato, sautéed onion + shallot aioli

GF VANCOUVER ISLAND FISH & CHIPS  
always serving local fish  
Rockfish • 2 piece 24 • 1 piece 18  
Halibut • 2 piece 28<sup>50</sup> • 1 piece 22<sup>50</sup>



GIVE THE GIFT OF GREAT TASTE  
NAUTICAL NELLIES GIFT CARDS

## STEAK TOPPERS

- 2 CRAB CAKES 11<sup>50</sup>
- 4 SEARED JUMBO PRAWNS 14<sup>75</sup>
- 1 LOBSTER TAIL 18<sup>50</sup>
- KING CRAB MERUS PER PIECE 16<sup>50</sup>

## SELECT YOUR STEAK SAUCE

- PEPPERCORN BRANDY 3
- BOURBON CREAM 3
- HUNTER 3
- CHIMICHURRI 3

## 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

## SIDES MATTER

- GF DUKKHA SPICED CARROT 9
- GF PARMESAN ASPARAGUS 8
- SAUTEED ARUGULA + MUSHROOM 9
- GF SAUTEED ONION 6
- GF SAUTEED MUSHROOMS 8<sup>50</sup>
- JALAPENO BRUSSELS SPROUTS 9<sup>50</sup>

## MAC & CHEESE 6<sup>50</sup>

- WITH TRUFFLE 9<sup>50</sup>
- OR
- WITH LOBSTER 16

## POTATOES

- FRESH CUT FRIES 8
- ATLANTIC LOBSTER MASH 16
- CHORIZO MASH 8
- MASHED POTATOES 6

## 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. 32<sup>95</sup>
- CHEF'S NEW YORK STRIP LOIN 10 oz. 45<sup>50</sup>
- BONE IN NEW YORK STRIP LOIN 20 oz. 56<sup>50</sup>
- DELMONICO RIB EYE 16 oz. *Most flavourful cut* 58<sup>95</sup>
- CENTRE CUT FILET MIGNON 6 oz. *The tenderest of steak cuts* 46<sup>50</sup>

**LONG BONE TOMAHAWK RIBEYE 53 OZ. 148<sup>50</sup>**  
Most flavourful cut. Please allow 25-30 minutes for cook time, only cooked to medium rare.

## More than just steaks

Steak entrees served with oven roasted potatoes + Chef's Choice of seasonal vegetables

- NEW YORK 10 oz. + JUMBO PRAWNS 49<sup>50</sup>
- DELMONICO RIBEYE 16 oz. U10 SCALLOP & JUMBO PRAWN 64<sup>50</sup>
- GF FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL 59<sup>50</sup>
- CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 47<sup>50</sup>  
New York 6 oz., seasonal vegetables, Yukon gold mash + shiraz reduction

## OCEANWISE SEAFOOD

- GF SEASONAL WILD SALMON 36<sup>50</sup>  
charred carrots, dukkah, yogurt, new potatoes + cilantro
- GF WEST COAST PAELLA 33<sup>95</sup>  
scallops, prawns, chorizo sausage, peppers, onions, octopus + Spanish style rice
- GF PAN SEARED U10 SCALLOPS 38<sup>95</sup>  
spring pea, mushroom risotto, arugula, parmesan + x.o.
- PAN ROASTED HALIBUT 38<sup>50</sup>  
new potatoes, pickled beet salad, cucumber, dill + grainy dijon creme fraiche
- SEAFOOD HOT POT 38<sup>95</sup>  
local fish, scallops, prawn, lobster, mushrooms, lobster sauce, pastry cap, seasonal vegetables + herbed rice

### SEAFOOD PLATTER

- 1½ lb whole Atlantic Lobster OR 1½ lb whole Dungeness Crab
- King crab legs, scallops, prawns, wild salmon, crab cake + vegetables, herbed rice & drawn butter
- Atlantic Lobster 159<sup>50</sup> OR Dungeness Crab 152<sup>50</sup>



## Steamed Shellfish

served with seasonal vegetables + herbed rice



- 1½ LB NOVA SCOTIA LOBSTER 67<sup>50</sup> 1½ LB LOCAL DUNGENESS CRAB 58<sup>50</sup>
- 1 LB "MERUS" KING CRAB LEGS 79<sup>50</sup>  
"Merus" is the filet of King Crab legs

FAMILY OWNED & OPERATED SINCE 1997

Dion Ouellet CHEF DE CUISINE

NN - SUMMER - 2021

FRESH SEAFOOD - DELIVERED DAILY

18% Gratuity will be added for parties of 6 or more people.

July 2021