

SUSHI BAR

HAWAIIAN CRAB + SCALLOP ROLL

crab, mango, tempura prawn, cucumber,
spicy mayo, tobiko, green onion 17⁵⁰

DYNAMITE ROLL

tempura prawn, crab, cucumber, avocado,
lime sauce, tobiko, green onion + togarashi 15⁵⁰

SPICY TUNA ROLL

Ahi tuna, cucumber, avocado, scallions,
sriracha & tobiko 14⁵⁰

VOLCANO ROLL

smoked salmon, scallop, crab, spicy mayo,
tobiko, sesame & green onions 17⁹⁵

VEGETARIAN ZEN ROLL

Mixed greens, cucumber, avocado,
bell pepper, shallot aioli + parsnip chips 12⁷⁵

LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi,
avocado, green onion + tobiko 21⁵⁰

SEAFOOD GOMA - AE

tuna, octopus, lobster, prawns, sesame
peanut dressing, cilantro - jalapeno scallion bread 14⁹⁵

CHILLED

OYSTERS ON THE HALF SHELL

12 PACK 38 | **6 PACK** 19⁷⁵

Stocking West Coast oysters
From government certified oyster beds

STONE CRAB PLATTER

succulent stone crab claws + dips
6 claws 24⁵⁰
12 claws 44⁵⁰

JUMBO PRAWN COCKTAIL

4 pieces 14⁷⁵
6 pieces 22

HOT

BAKED TOGARASHI OYSTERS 14⁹⁵

Japanese mayo, spicy togarashi, tempura crumbs

NEW ENGLAND CLAM CHOWDER 12⁹⁵

ATLANTIC LOBSTER BISQUE 13⁷⁵

1LB MUSSELS OR CLAMS 21⁹⁵

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 12⁹⁵

ICE BERG WEDGE SALAD 14⁷⁵

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

GF SEASONAL MIXED GREENS 11⁵⁰

pickled plum, beet chips, matcha
almonds, elderflower vinaigrette

GF CAMPARI TOMATO + SUMMER SQUASH SALAD 14⁹⁵

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

Small Plates

WAGYU BEEF CARPACCIO 18⁷⁵

pickled shiitake, X.O. sauce + crispy scallion bread

WILD BC OCTOPUS 17⁵⁰

olive oil mash, ponzu, tomato, crispy onions

CRISPY CALAMARI 16⁹⁵

chermoula yogurt

HOT LOBSTER DIP 17⁵⁰

lobster, shrimp, cream cheese, spice + crostinis

AHI TUNA TARTARE 17⁹⁵

avocado, chives, with scallion bread

PAN SEARED CRAB CAKE TRIO

jalapeño chutney 18⁷⁵

LOBSTER & PRAWN RAVIOLI 14⁹⁵

tarragon, basil, white wine, roasted pomodoro sauce

PASTA

WILD MUSHROOM PAPPARDELLE

arugula, asparagus + grano padano 22⁷⁵

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

ROAST CHICKEN & PRAWNS GNOCCHI

wild mushroom, smoked bacon,
arugula & red wine demi 28⁹⁵

SEAFOOD TAGLIATELLE

prawn, scallop, local fish, mussels, clams,
tomato, lobster cream 34⁷⁵

LOBSTER GNOCCHI

Atlantic & Langoustine lobster, tomato, garlic,
parmesan, white wine cream sauce 36⁹⁵

HALIBUT CHEEKS + BLUE CRAB ORECCHIETTE

Hand made pasta in Nellies' kitchen, roasted peppers, basil,
summer squash, corn, shellfish jus 29⁹⁵

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 19⁵⁰

lettuce, tomato + house burger sauce

STEAKHOUSE DOUBLE KING BURGER 24⁹⁵

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 28⁵⁰ • 1 piece 22⁵⁰



GIVE THE GIFT OF GREAT TASTE
NAUTICAL NELLIES GIFT CARDS

STEAK TOPPERS

- 2 CRAB CAKES 11⁵⁰
- 4 SEARED JUMBO PRAWNS 14⁷⁵
- 1 LOBSTER TAIL 17⁵⁰
- KING CRAB MERUS PER PIECE 14⁹⁵

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 8⁵⁰
- JALAPENO BRUSSELS SPROUTS 9⁵⁰

MAC & CHEESE 6⁵⁰

- WITH TRUFFLE 9⁵⁰
- 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. 32⁹⁵
- CHEF'S NEW YORK STRIP LOIN 10 oz. 43⁵⁰
- BONE IN NEW YORK STRIP LOIN 20 oz. 49⁹⁵
- DELMONICO RIB EYE 16 oz. *Most flavourful cut* 56⁵⁰
- CENTRE CUT FILET MIGNON 6 oz. *The tenderest of steak cuts* 44⁵⁰

LONG BONE TOMAHAWK RIBEYE 53 OZ. 148⁵⁰
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 48⁵⁰
- DELMONICO RIBEYE 16 oz. U10 SCALLOP & JUMBO PRAWN 58⁵⁰
- GF FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL 57⁵⁰
- CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 46⁵⁰
New York 6 oz., seasonal vegetables, Yukon gold mash + shiraz reduction

OCEANWISE SEAFOOD

- GF SEASONAL WILD SALMON 34⁹⁵
charred carrots, dukkah, yogurt, new potatoes + cilantro
- GF WEST COAST PAELLA 33⁹⁵
scallops, prawns, chorizo sausage, peppers, onions, octopus + Spanish style rice
- GF PAN SEARED U10 SCALLOPS 38⁹⁵
spring pea, mushroom risotto, arugula, parmesan + x.o.
- PAN ROASTED HALIBUT 34⁹⁵
new potatoes, pickled beet salad, cucumber, dill + grainy dijon creme fraiche
- SEAFOOD HOT POT 38⁹⁵
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 154⁹⁵ OR Dungeness Crab 149⁹⁵



Steamed Shellfish

served with seasonal vegetables + herbed rice



- 1½ LB NOVA SCOTIA LOBSTER 59⁵⁰ 1½ LB LOCAL DUNGENESS CRAB 56⁵⁰
- 1 LB "MERUS" KING CRAB LEGS 74⁵⁰
"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