

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 16⁵⁰

SPICY TUNA ROLL

tuna, cucumber, avocado, scallions,
sriracha & tobiko 16⁵⁰

VOLCANO ROLL

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

LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi,
avocado, green onion + tobiko 22⁵⁰

Please allow extra time for hand rolled sushi

CHILLED

OYSTERS ON THE HALF SHELL

12 PACK 39⁵⁰ | 6 PACK 21

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 14⁹⁵ | 6 pieces 22⁵⁰

HOT

BAKED TOGARASHI OYSTERS 15⁵⁰

Japanese mayo, spicy togarashi, tempura crumbs

NEW ENGLAND CLAM CHOWDER 12⁹⁵

ATLANTIC LOBSTER BISQUE 13⁹⁵

1LB MUSSELS OR CLAMS 22⁵⁰

or Combo of Mussels / Clams + garlic toast

Choose your flavour • confit garlic,
white wine & fresh herbs • roast pomodoro chili

SALAD

CAESAR SALAD 13⁵⁰

ICE BERG WEDGE SALAD 14⁹⁵

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

GF SEASONAL MIXED GREENS 13⁵⁰

parsnip chips, matcha almonds,
elderflower vinaigrette

BEET SALAD 15⁵⁰

whipped goat cheese, beet purée,
hazelnuts, arugula + pomegranite seeds

FRESH BAKED ARTISAN BREAD 4⁵⁰

Small Plates

PRIME ANGUS MEATBALLS 14⁵⁰

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan

WILD BC OCTOPUS 17⁹⁵

olive oil mash, ponzu, tomato, crispy onions

CRISPY CALAMARI 16⁹⁵

chermoula yogurt

HOT LOBSTER DIP 18⁹⁵

lobster, shrimp, cream cheese, spice + crostinis

12 HOUR PORK BELLY 14⁵⁰

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito



TUNA TARTARE 18⁵⁰

avocado, chives, with scallion bread

WILD SCALLOP CEVICHE 17⁵⁰

scallops, ginger, cilantro, lime, fresh jalapeno

PAN SEARED CRAB CAKE TRIO 19⁹⁵

jalapeño chutney

WAGYU BEEF CARPACCIO 18⁹⁵

pickled shitake, X.O. sauce + scallion bread

LOBSTER & PRAWN RAVIOLI 15⁵⁰

tarragon, basil, white wine, roasted pomodoro sauce

Add garlic bread 2⁵⁰

PASTA

FORAGED BC MUSHROOM PAPPARDELLE

arugula, asparagus + grano padano 26⁹⁵

SEAFOOD TAGLIATELLE

prawn, scallop, local fish, mussels, clams,
tomato, lobster cream 36⁹⁵

LOBSTER GNOCCHI

Atlantic & Langoustine lobster, tomato, garlic,
parmesan, white wine cream sauce 38⁵⁰

GLUTEN FREE LINGUINE PASTA AVAILABLE
PLEASE ASK YOUR SERVER

CASUAL ENTRÉES

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

CHEDDAR BACON MUSHROOM BURGER 19⁷⁵

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 HAIDA GWAIL HALIBUT & HAND CUT FRIES 28⁵⁰

GF LOCAL ROCK FISH & CHIPS 24



GIVE THE GIFT OF GREAT TASTE
NAUTICAL NELLIES GIFT CARDS

FRESH SEAFOOD - DELIVERED DAILY

* 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 TOPPERS

- CRAB CAKE 6⁵⁰
- JUMBO PRAWN 3⁷⁵
- JUMBO SCALLOP 5⁵⁰
- 1 LOBSTER TAIL 18⁹⁵

SELECT YOUR STEAK SAUCE

- PEPPERCORN BRANDY 3⁵⁰
- BOURBON CREAM 3⁵⁰
- HUNTER 3⁵⁰
- CHIMICHURRI 3⁵⁰

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

SIGNATURE SIDES

- GF SPICED HONEY DUKKHA SQUASH 9
- GF GRILLED PARMESAN ASPARAGUS 8
- GF SAUTEED ONION 6
- GF SAUTEED MUSHROOMS 11
- FRIED BALSAMIC BRUSSELS SPROUTS 11
- PARMESAN HERB RISOTTO 9

MAC & CHEESE 7⁵⁰

- WITH TRUFFLE 9⁵⁰
- OR
- WITH LOBSTER 21⁵⁰

POTATOES

- FRESH CUT FRIES 8
- YUKON GOLD MASH 6⁵⁰



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. 45⁹⁵
- DELMONICO RIB EYE 16 oz. *Most flavourful cut* 58⁹⁵
- CENTRE CUT FILET MIGNON 6 oz. *The tenderest of steak cuts* 46⁹⁵

Snake River Wagyu Flatiron 8 oz. *Sous vide - flavourful & juicy* 54⁵⁰

LONG BONE TOMAHAWK RIBEYE 53 OZ. 149⁵⁰
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 49⁵⁰

DELMONICO RIBEYE 16 oz. U15 SCALLOP & JUMBO PRAWN 64⁵⁰

GF FILET MIGNON 6 oz. & BAKED ATLANTIC LOBSTER TAIL 59⁵⁰

CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 47⁵⁰
New York 6 oz., seasonal vegetables, Yukon gold mash + shiraz reduction

OCEANWISE SEAFOOD

- GF SEASONAL WILD BC SALMON 36⁵⁰
crab & spinach, pakora, roasted vegetables, cauliflower purée + chili mint oil
- GF WEST COAST PAELLA 33⁹⁵
scallops, prawns, chorizo sausage, peppers, onions, octopus + Spanish style rice
- GF PAN SEARED U15 SCALLOPS 38⁹⁵
roasted butternut squash, safflower pearl onion risotto, arugula, parmesan + x.o.
- PAN ROASTED SABLEFISH 39⁵⁰
smoked salmon & potato cake, seasonal veg, bonito flakes + OKO sauce
- SEAFOOD HOT POT 38⁹⁵
local fish, scallops, prawn, lobster, mushrooms, lobster sauce, pastry cap, seasonal vegetables + oven roasted potatoes

SEAFOOD PLATTER

1½ lb whole Atlantic Lobster OR 1½ lb whole Dungeness Crab
King crab legs, scallops, prawns, wild salmon,
crab cake + vegetables, oven roasted potatoes & drawn butter
Atlantic Lobster 159⁵⁰ OR Dungeness Crab 152⁵⁰



Steamed Shellfish

served with seasonal vegetables + oven roasted potatoes



1½ LB NOVA SCOTIA LOBSTER 67⁵⁰ 1½ LB LOCAL DUNGENESS CRAB 58⁵⁰

¾ LB "MERUS" KING CRAB LEGS
approx. 3 - 4 pieces of "Merus", the filet of King Crab legs

Market Price

FAMILY OWNED & OPERATED SINCE 1997

Dion Ouellet EXECUTIVE CHEF

NN - WINTER - 2021