

DINNER MENU

SUSHI BAR

LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 23⁹⁵

VOLCANO ROLL

smoked salmon, scallop, crab, spicy mayo, tobiko, sesame & green onions 19⁵⁰

HAWAIIAN CRAB + SCALLOP ROLL

crab, mango, tempura prawn, cucumber, spicy mayo, tobiko, green onion 19⁵⁰

DYNAMITE ROLL

tempura prawn, crab, cucumber, avocado, lime sauce, tobiko, green onion + togarashi 18⁵⁰

SPICY TUNA ROLL

tuna, cucumber, avocado, scallions, sriracha & tobiko 17⁷⁵

Please allow extra time for hand rolled sushi

CHILLED

OYSTERS ON THE HALF SHELL

12 PACK 42 | 6 PACK 22

Stocking West Coast oysters

From government certified oyster beds

CHILLED SEAFOOD PLATTER

4 shucked oysters, snow crab cluster, scallop ceviche, 4 prawns + lobster-crab sushi roll 68⁵⁰

WILD SCALLOP CEVICHE

scallops, ginger, cilantro, lime, fresh jalapeno 18⁷⁵

JUMBO PRAWN COCKTAIL

4 pieces 15⁷⁵ | 6 pieces 22⁵⁰

HOT

BAKED TOGARASHI OYSTERS

Japanese mayo, spicy togarashi, tempura crumbs 16⁷⁵

NEW ENGLAND CLAM CHOWDER

12⁹⁵

ATLANTIC LOBSTER BISQUE 14⁹⁵

1LB MUSSELS OR CLAMS 22⁷⁵

or Combo of Mussels / Clams + garlic toast

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

SALAD

LOBSTER & CRAB SALAD

lobster, crab, avocado, cucumber, egg, carrot, lettuce, charred onion vinaigrette 26⁵⁰

CAESAR SALAD 14⁹⁵

FRUIT SUMMER SALAD

strawberries, mandarin orange, green apple, avocado, candied pecans, gorgonzola cheese, crispy onion, arugula spring mix + charred onion vinaigrette 17⁵⁰

SMALL PLATES

PRIME ANGUS MEATBALLS

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan 14⁹⁵

BRIE SKILLET

Qualicum Beach Brie, bacon jam + crostinis 18⁵⁰

CRISPY CALAMARI

chermoula yogurt 18⁹⁵

HOT LOBSTER DIP

lobster, shrimp, cream cheese, spice + crostinis 19⁸⁵

12 HOUR PORK BELLY

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito 16⁵⁰

PAN SEARED CRAB CAKE TRIO

jalapeño chutney 20⁷⁵

WAGYU BEEF CARPACCIO

pickled shitake, X.O. sauce + scallion bread 18⁹⁵

LOBSTER & PRAWN RAVIOLI

tarragon, basil, white wine, roasted pomodoro sauce 17⁹⁰

Add garlic bread 2⁷⁵

SAUTÉED

U-12 SCALLOPS + CAJUN BOURBON PORK BELLY

sous vide pork belly, 3 large U-12 scallops, seasonal vegetables, pickled apple + crisp polenta cakes 39⁵⁰

BC MUSHROOM PAPPARDELLE

arugula, asparagus + parmesan 26⁹⁵

LOBSTER BUCATINI

Atlantic & Langoustine lobster, Fior di Latte, tomato, garlic, parmesan, white wine cream sauce 39⁵⁰

SEAFOOD TAGLIATELLE

prawn, scallop, local fish, mussels, clams, tomato, lobster cream 37⁵⁰

GLUTEN FREE LINGUINE PASTA AVAILABLE

PLEASE ASK YOUR SERVER

JAPANESE SURF & TURF BOWL

sliced tenderloin beef, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 29⁷⁵

CASUAL ENTRÉES

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

CHEDDAR BACON MUSHROOM BURGER

lettuce, tomato + house burger sauce 21⁵⁰

GF HAIDA GWAIL HALIBUT & HAND CUT FRIES

hand dipped gluten free corn flour batter 33⁵⁰

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.

DINNER MENU

CLASSIC PRIME ANGUS STEAKS

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

- 6 oz. PRIME AGED NEW YORK STRIP LOIN 34⁹⁵
- 10 oz. CHEF'S NEW YORK STRIP LOIN 46⁹⁵
- 16 oz. DELMONICO RIB EYE Most flavourful cut 62⁵⁰
- 6 oz. CENTRE CUT FILET MIGNON The tenderest of steak cuts 47⁵⁰
- 50 oz. LONG BONE TOMAHAWK RIBEYE 158⁵⁰
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 market vegetables

- 10 oz. NEW YORK + JUMBO PRAWNS 52⁵⁰
- 16 oz. DELMONICO RIBEYE U-12 SCALLOP & JUMBO PRAWN 67⁵⁰
- 6 oz. GF FILET MIGNON & BAKED ATLANTIC LOBSTER TAIL 65⁵⁰
- CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 52⁵⁰
New York 6 oz., seasonal vegetables, Yukon gold mash + shiraz reduction

SEAFOOD SPECIALTIES

- GF WEST COAST PAELLA
scallops, prawns, chorizo sausage, peppers, onions, mussels, clams + Spanish style rice 33⁹⁵
- GF PAN SEARED U-12 SCALLOPS
hominy grits, peas, mint, pink grapefruit + grapefruit beurre blanc 38⁹⁵
- SEAFOOD HOT POT
local fish, scallops, prawn, lobster, mushrooms, lobster sauce,
pastry cap, seasonal vegetables + oven roasted potatoes 38⁹⁵
- PACIFIC RIM SALMON
unagi glazed wild salmon, toasted black sesame rice + season vegetables 36⁵⁰

PICK YOUR FISH • ADD YOUR FLAVOUR

- GF WILD BC SALMON 36⁵⁰ GF PAN ROASTED HALIBUT 46⁵⁰

Served with oven roasted potatoes + fresh market seasonal vegetables

Choose your sauce: Grapefruit Beurre Blanc Lemon Herb Glaze
Blueberry Ginger Compote Tomato Jam

STEAMED SHELLFISH

served with market seasonal vegetables + oven roasted potatoes

- 1½ LB NOVA SCOTIA LOBSTER 67⁵⁰ 1½ LB LOCAL DUNGENESS CRAB 58⁵⁰
- DOUBLE LOBSTER TAIL 59⁵⁰ 2 SNOW CRAB LEG CLUSTERS 54⁵⁰

HOT SEAFOOD PLATTER

1½ lb whole Atlantic Lobster 159⁵⁰ OR 1½ lb whole Dungeness Crab 152⁵⁰

Mussels, clams, scallops, prawns, wild salmon,
crab cakes + vegetables, oven roasted potatoes & drawn butter

STEAK TOPPERS

- CRAB CAKE 7⁵⁰
- JUMBO PRAWN 3⁹⁵
- U-12 SCALLOP 5⁷⁵
- 1 LOBSTER TAIL 21⁵⁰
- SNOW CRAB LEG CLUSTER 24⁷⁵
- PORK BELLY 6

SELECT YOUR STEAK SAUCE

- PEPPERCORN BRANDY 3⁵⁰
- BOURBON CREAM 3⁵⁰
- UMAMI MUSHROOM BRIE 3⁵⁰
- HUNTER 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 PARMESAN ASPARAGUS 9⁵⁰
- GF SAUTEED ONION 6
- GF SAUTEED MUSHROOMS 11
- HERBED RICE 9

ASK ABOUT TODAY'S MARKET FRESH VEGETABLES 9⁵⁰

MAC & CHEESE 7⁵⁰

WITH TRUFFLE 9⁵⁰

POTATOES

- FRESH CUT FRIES 8
- YUKON GOLD MASH 6⁵⁰



FAMILY OWNED & OPERATED SINCE 1997

Ingrid Perez EXECUTIVE CHEF

NN - SUMMER- 2022

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

May 2022