



RAW BAR

 **Fresh Shucked Oysters**
ask about today's selection

Always stocking 10 varieties


- | | |
|---------------|--------------|
| Chef Creek | Royal Miyagi |
| Malpeque | Fanny Bay |
| Kusshi | Whale Town |
| SM Beach | Sinku |
| Shigoku | Satori |
| Phantom Creek | Effingham |
| Little Creek | Evening Cove |
| Summer Ice | Penrose Bay |
| Virginica | Caraquets |

 **Albacore Tuna Tataki**
sesame crusted, ginger,
sweet hoisin drizzle 13.95

Venezuelan Seafood Ceviche 10

10 Piece Sashimi
2 Sockeye Salmon, 2 Red Ahi Tuna,
2 Ebi, 2 Red Snapper, 2 Scallop 16.99

SHELLFISH

 **Crisp Oysters**
wakame salad, pickled ginger,
coleslaw & wasabi aioli 14.5

 **Robata Oysters**
baked with creamy miso aioli 10.5

 **Salt Spring Island Mussels**
Thai green curry cream 15

 **Mussel & Manila Clam Combo**
garlic & white wine w/ garlic toast 15.5

 **Manila Clams**
garlic & white wine w/ garlic toast 16

Jumbo Prawn Cocktail
traditional cocktail sauce 14.95

 **Pan Fried Oysters** 11.5


Ocean Wise Recommended

SUSHI

 **Snow Crab California Roll** 9.5

Spider Roll
soft shell crab, cream cheese, avocado,
cucumber, lettuce, tobiko 10.95

Lobster Roll
Atlantic lobster, baby shrimp, tobiko, scallions,
topped with warm unagi & avocado 14.95

Dragon Volcano
smoked salmon, chopped scallops,
snow crab, spicy mayo, tobiko, toasted
sesame & green onions 14.75

Dynamite Roll 8.95

 **Red Tiger Roll**
BC candied salmon, Granny Smith apple,
red curry, sriracha & Japanese mayo 10.5

Spicy Fusion Roll
Choice of Ahi tuna or Sockeye or Albacore sake
butter scallions, wasabi & tobiko 10.5

Full sushi menu available

NELLIES 3-TIER SEAFOOD TOWERS

Tower 1
albacore tuna tataki, California roll, chilled
jumbo prawns, fresh shucked oysters,
pickled ginger & champagne mignonette,
steamed mussels, clams & garlic toast
31.5

Tower 2
local smoked oysters, chilled Atlantic lobster
cocktail, gyoza chips, dungeness crab claws, red
tiger roll, seafood ceviche, smoked salmon,
steamed mussels, clams & garlic toast
49.5

Please allow 15 - 20 minutes for preparation

SHARE

 **Our Famous Crab Cakes**
peach & sweet pepper chutneys 14.75

Baked French Escargot
with fresh herb butter & garlic toast 10

Standing Forks
prosciutto wrapped bay scallops & prawns
with honey garlic sauce 14.95

Shellfish Sliders
lobster, crab, & oyster 15.95

Crisp Baby Back Ribs
Kentucky bourbon dry rub 10

 **Crispy Calamari**
tzatziki, marinated tomatoes & red onions 12

Bag O' Doughnuts
crab, lobster & shrimp fritters 11

 **Dungeness Crab & 3 Cheese Dip**
artichoke hearts & spinach 13.99

Ultimate Stuffed Mushrooms
wild BC mushroom compote, feta cheese, arugula pesto,
caramelized onions & balsamic reduction 10.5

LIGHT

Lobster Bisque 7 / 10

West Coast Seafood Chowder 6 / 9

Classic French Onion Soup 8.75

West Coast Greens
peppers, sprouts, sunflower seeds, seasonal berries,
cucumber & tomato with white balsamic vinaigrette 7 / 10

Northwest Spinach
sun dried cranberries, feta, spicy walnuts,
red onion & rice wine vinaigrette 7 / 10

Classic Caesar
parmesan & garlic croutons 7 / 10

Add a side garlic toast 2
Add a fresh loaf of Organic Multigrain Bread 3

 **Tasting Canoe** 

crispy calamari with citrus mirin sauce • cajun spiced
edamame beans • scallops & macadamia nuts with
sweet pepper chutney sesame crusted albacore tuna
• chilled marinated jumbo prawns 23.99

SIGNATURE DISHES

Shanghai Stir Fry
fresh vegetables sautéed with an Asian sesame chili sauce,
chow mein noodles, cashews, lime & cilantro 15.50
Choose your heat 1 - 6 
Add chicken 5.5 or jumbo prawns 8

Smoked Salmon Risotto
wild BC candied sockeye & jumbo prawns in a rich lobster
scented risotto garnished w/ shaved asiago and chive oil 23.50

Spicy Smoked Chicken Pasta
smoked chicken, chorizo sausage, sun dried tomato,
roasted garlic, asparagus in a light cream sauce 22.5
MILD | MEDIUM | HOT

Nellies Paella
halibut, salmon, scallops, shrimp, prawns,
chorizo sausage with peppers & onions in spicy
creole rice, garnished with steamed mussels 26.50

CHAR CUTS

Dinner

All steaks below served with seasonal vegetables & buttermilk mash.

Certified Angus Beef - Aged 28 Days

Mixed Plates

“The Boss” Peppercorn Brandy New York Strip Loin 12Oz. 36

Classic Char Grilled Sirloin 7Oz. 23 9Oz. 25.5

Peppercorn 9oz. Sirloin 27.75

Char Grilled Sirloin & Jumbo Prawns 9Oz. 32.75

Bone-in Cowboy Rib Eye - very flavourful 16Oz. 36.75

7oz. Filet Mignon - the most tender cut 33

New York Strip Loin 12Oz. 34.75

Our Famous Steak & Mushroom Pie - tender chunks of tenderloin & strip loin, wild BC mushrooms, in a rich gravy capped w/ puff pastry 25.5

*Hunter Style Your Steak - bacon, onions & mushrooms in a Kentucky bourbon demi glaze with panko onion rings 5

ADD peppercorn brandy 5 wild mushroom & port 7
sautéed mushrooms 5.5 blue cheese 2 garlic prawns 8

7oz. Steak & Scallops

char grilled & pan seared Bay scallops in an apple & sage infused gorgonzola cream 28.5

Classic Surf & Turf

Filet Mignon & Baked Lobster Tail 43.5

Baby Back Ribs

sweet & spicy bbq sauce 25.95
Add jumbo prawns 8

Surf & Turf

7oz. sirloin with your choice of:

- 6 garlic prawns 29.95
- 6oz. baked lobster tail 39.95
- ½ lb king crab 41.5

Sirloin, Crab & Scallops

½ lb Alaskan King crab, 7 oz sirloin & 5 plump bay scallops 43.5

How we cook our steaks

blue
seared, cool
centre

rare
red cool
centre

medium rare
red warm
centre

medium
pink
centre

medium well
slightly pink
centre

well
cooked
through

OCEAN

All Coastal & Chef's Creations served with steamed jasmine rice & seasonal vegetables unless otherwise stated.

CHEF'S CREATIONS



Miso Sablefish

shiitake mushrooms, baby bok choy, red pepper, miso braised leeks & steamed sushi rice 31.5



Porcini Dusted Sablefish

corn & shiitake mushroom barley risotto, wilted arugula & bacon - shallot vinaigrette 32.5



Salmon Wellington

fresh & smoked seafood wrapped in puff pastry & baked, served in a rich dill cream 28.5

Seafood Risotto

salmon, halibut, scallops, shrimp, crab claws & prawns, creamy dill risotto, shaved Asiago 27.50



Seafood Hot Pot

salmon, scallops, shrimp, prawns, halibut, lobster & mushrooms in creamy tomato sauce, served in a puff pastry topped crock 33.5

Seafood Trio

sweet chili glazed prawns, bourbon bbq halibut & lemongrass ginger salmon 27.5

Halibut, Prawns & Scallops

Thai green curry & coconut cream 29.5

Seafood Linguine

prawns, scallops, shrimp, salmon, halibut, mushrooms & scallions in tomato bacon cream, with mussels & shaved asiago 26.50

COASTAL FISH



Ling Cod

large firm white flakes 23.95



Sablefish

rich & buttery with large white flakes 28.95



Wild Sockeye Salmon

rich, large flakes & mild flavour 26.95



Vancouver Island Wild Halibut

large white flakes, delicate texture 28

**All Coastal fish above served with your choice of sauce:*

saffron beurre blanc | blueberry compote
lemon caper butter | tomato chutney



Fish & Chips

with creamy brocoslaw, seasoned hand cut fries & house made tartar

wild halibut 2 piece 22.75

ling cod 2 piece 19.5

Please, no mixed plates or substitutions

SHELLFISH DINNERS & PLATTERS

with jasmine steamed rice & seasonal vegetables

salmon, halibut, ½ lb Saltspring Island mussels, ½ lb Manila clams, 6 bay scallops & 8 skewered garlic prawns with choice of:

Double Lobster Tail 6oz each 89

1½ lb Whole Dungeness Crab 85

1½ lb Whole Atlantic Lobster 89

1 lb Alaskan King Crab 97

Nova Scotia Lobster Dinner

1½ lb - fresh from our live tank 43

Whole Dungeness Crab Dinner

1½ lb - fresh from our live tank 36.5

Alaskan King Crab (½ lb) & Baked Lobster Tail 45

1lb King Crab Leg Dinner 49

SIDES

creamed spinach 7
crispy yam fries 7.5

cajun spiced edamame beans
spiced & tossed with lime & cilantro 7.5

asparagus 6
onion rings lg 9.5 sm 6

15% gratuity will be added to parties of more than 8 people.

For our guests with food allergies, please alert your server prior to ordering.