


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**  
with 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 & scallions 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, Sockeye or Albacore, sake  
butter scallions, wasabi & tobiko 10.5

*Full sushi menu available*

NELLIES 3-TIER SEAFOOD TOWERS

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

Please allow 15 - 20 minutes for preparation

SHARE

**Bag O' Doughnuts**  
crab, lobster & shrimp fritters 11

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

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

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

**Nellies Colossal Onion Rings**  
bbq aioli Lg 9.5 Sm 6

**Coconut Curry Prawns**  
creole curry cream, cucumber  
& tomato with garlic toast 10

**Atlantic Lobster Poutine** 16.5

**Crisp Baby Back Ribs**  
Kentucky bourbon dry rub 10

*Add a side garlic toast 2*


*Add a fresh loaf of Organic Multi-grain Bread 3*

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  
 • cajun salmon 7 • cajun chicken 5.5

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

**Albacore Tuna Salad**  
green beans, potatoes, olives & sun dried tomatoes 16.95

**Classic Caesar**  
parmesan & garlic croutons 7 / 10  
• cajun salmon 7 • cajun chicken 5.5

  **Salmon & Arugula Salad**   
cajun spiced walnuts, maple glazed bacon,  
avocado & tarragon balsamic vinaigrette 16.95

**South Western BBQ Chicken Salad**  
black beans, corn, tomato, avocado &  
peppercorn ranch dressing 15.95

FEATURES

**The Ultimate Lobster Sandwich**  
Atlantic lobster meat, apple wood smoked bacon, arugula  
& tomato on toasted multi-grain with smoked paprika aioli 22

**Sushi Combo**  
miso soup, wakame salad & California roll 12.95  
**Crab, Shrimp, Mango & Avocado Stack**  
spicy honey-red pepper drizzle, served with gyoza chips 14.75

CHAR CUTS

Lunch

Certified Angus Beef - Aged 28 Days

Steak & Fries - 7oz sirloin served with hand-cut fries & coleslaw 19.5

All steaks below served with buttermilk mash & asparagus

Classic Char Grilled Sirloin 7oz 23 9oz 25.5

Char Grilled Sirloin & Jumbo Prawns 7oz 30.25

7oz. Filet Mignon - the most tender cut 33

Peppercorn Brandy 7 oz. Sirloin 25.5

1/2 Rack of BBQ Baby Back Ribs - with hand-cut fries & coleslaw 17.95

Mixed Plates

Our Famous Steak & Mushroom Pie  
tender chunks of tenderloin & strip loin, wild BC mushrooms in a rich gravy capped with puff pastry & served with green salad 15.95

Classic Surf & Turf  
Filet Mignon & Baked Lobster Tail with buttermilk mashed potatoes & asparagus 43.5

BBQ Baby Back Ribs  
with fries & house made coleslaw 25.95

Add a skewer of jumbo prawns 8

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

HANDHELD

sandwiches and burgers served with seasoned fries or west coast greens  
substitute caesar salad, spinach salad or yam fries 1.5

SIGNATURE

BBQ Pulled Pork Sandwich  
apple infused whiskey BBQ sauce 14.75

Lobster & Shrimp Quesadilla  
jalapeño sour cream 11.75

Smoked Chicken Quesadilla  
with sour cream 10  
add caesar, mixed greens or yam fries 4.50

Soft Shell Crab BLT & A  
apple wood smoked bacon, lettuce, tomato, avocado  
& chipotle aioli on toasted multi-grain bread 16.95

BURGERS

Shane's Crab Burger  
spicy mayo, coleslaw & cucumber 14.95

Nellies Classic Steak Burger  
lettuce, pickle & tomato 12.5

Bacon Mushroom Cheese Burger  
lettuce, pickle & tomato 14.95

Spicy Chicken Burger  
jalapeño havarti, mayo, lettuce, dill pickle 14.5

Signature Angus Beef Sliders  
with mushrooms, bourbon onions  
& smoked apple wood cheddar 13.95

🌊 Sockeye Salmon Burger  
topped with tomato jam, arugula & fresh horseradish 14.5

OCEAN

Seafood Pasta  
prawns, scallops, salmon, halibut & mussels with mushrooms & scallions in tomato bacon cream 22.5

Pan Seared Halibut  
leek & barley risotto, tomato jam, chive oil 23

🌊 Wild Sockeye Salmon  
maple butter sauce, buttermilk  
mash & bok choy 21.75

Mixed Seafood Grill  
sweet chili glazed prawns, bourbon bbq halibut,  
lemongrass & ginger salmon, vegetable rice pilaf 23.75

🌊 Fish Tacos  
lime & chil, basil aioli, broccoslaw,  
black bean salsa in soft shell tortillas with green salad  
Halibut 15.5 Cod 14.5

🌊 Albacore Tuna Melt  
basil aioli, bell peppers, tomato jam, toasted baguette  
with Asiago cheese & side green salad 14.75

🌊 Our Famous Crab Cake Plate  
peach & sweet pepper chutneys, side green salad 16.75

🌊 Pan Seared Ling Cod  
served with blueberry-ginger compote, rice & vegetables 18.95

Fish & Chips

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

🌊 wild halibut 1 piece 14.95  
2 piece 19.50

🌊 oysters 5 piece 15.95  
prawns 5 piece 16.95

🌊 ling cod 1 piece 13.50  
2 piece 17.75

Please, no mixed plates or substitutions

SHELLFISH STEAMERS

Nova Scotia Lobster  
1½ lb - fresh from our live tank 43

Whole Dungeness Crab  
1½ lb - fresh from our live tank 36.5

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

SIDES

sautéed mushrooms 5.5  
skewer of prawns 8

Spicy Edamame Beans 7.5  
crispy yam fries 7.5