

MAY WE SUGGEST A COCKTAIL



Cosmopolitan - vodka, triple sec, cranberry juice & lime squeeze

Nellies Painkiller

2oz premium dark rum, cream of coconut, orange & pineapple juice & nutmeg

Wine Wednesdays

\$10 off all bottles of wine & bubbly



FRESH SHUCKED OYSTERS

10 Varieties of to choose from
ask your server for today's selection

Buck-A-Shuck Oysters

Daily from 3 - 6:30

- 🍷 **Oysters Rockefeller** 13
- 🍷 **Oysters Casino** 13
- 🍷 **Crispy Pepper Nugget Oysters** 9.5

Every Monday & Tuesday from 3 - 6:30
complimentary dozen oysters with every
bottle of wine. No substitutions. Chefs choice.



SALADS

✔ **Organic Mixed Greens**
peppers, sprouts, sunflower seeds,
cucumber & tomato with white balsamic
vinaigrette 7.5

✔ **Northwest Spinach**
sun dried cranberries, feta, spicy walnuts,
red onion & rice wine vinaigrette 9.5

Classic Caesar
parmesan & garlic croutons 8.5

SOUPS & CHOWDER

Lobster Bisque 9.5

West Coast Seafood Chowder 8.5

Classic French Onion Soup 8

*Add a loaf of organic multigrain bread
baked fresh to order 3.5*

1001 Wharf Street, Victoria, BC
250-380-2260

Open 7 days a week 11:15am - Latish
Sundays open @ 11:45am



www.nauticalnelliesrestaurant.com

DINNER

APPETIZERS

- 🍷 **Salt Spring Island Mussels** - Thai green curry cream with garlic toast 13.5
- 🍷 **Mussel & Manila Clam Combo** - in white wine 13.5
- ✔ **Nellies' Colossal Onion Rings** - with dipping sauce Lg 8.5 Sm 5
- Crispy Calamari** - with tzatziki, marinated tomatoes & red onions 11.75
- Coconut Curry Prawns** - creole curry cream, cucumber & tomato served with garlic toast 9.5
- Cajun Spiced Edamame Beans** - with lime & cilantro 7.5
- Baked Escargots** - fresh herb butter & garlic toast 9.5
- Standing Forks** - prosciutto wrapped bay scallops & prawns 14.9
- Angus Slider Duo** - hunter style & surf & turf 8.9

Sharing

- ✔ **Tasting Tower** - coconut curry prawns • sesame crusted albacore tuna tatakai • scallops, jalapeño chutney & toasted macadamia nuts 19
- Colossal Canoe** - crispy calamari with citrus mirin sauce • cajun spiced edamame beans • crab cake with sweet pepper chutney • sesame crusted albacore tuna • chilled marinated jumbo prawns 24
- Jumbo Shrimp Cocktail** - with traditional cocktail sauce 12.9
- 🍷 **Dungeness Crab & 3 Cheese Dip** - artichoke, spinach & flat bread 13.5
- Spicy Popcorn Shrimp** - chipotle aioli, thai red curry aioli 9.5
- 🍷 **Nellies' Signature Crab Cakes** - peach & sweet pepper chutneys 13.75
- 🍷 **Albacore Tuna Tatakai** - sesame crusted with ginger & sweet hoisin 12.5
- ✔ **Trio of Dips & Grilled Flat Bread** - sun dried tomato tapanade, candied ginger & wasabi cream cheese, black bean hummus 9.5

ENTRÉES

- ✔ **Shanghai Stir Fry** - fresh vegetables satéed with an Asian sesame chili sauce, chow mein noodles, cashews, lime & cilantro 14.5
Choose your heat 1 - 6 🌶️🌶️🌶️🌶️🌶️🌶️ Add chicken 4.5 or jumbo prawns 6
- Seafood Linguine** - prawns, scallops, shrimp, salmon, halibut, mushrooms & scallions in tomato bacon cream, with mussels & shaved asiago 26.5
- Smoked Salmon Risotto** - wild BC smoked sockeye & jumbo prawns in a rich lemon scented risotto garnished with shaved asiago and chive oil 23.5
- Jambalaya** - smoked chicken, chorizo sausage, prawns, creole rice, black bean salsa & chive oil garnish 21.9
- Spicy Smoked Chicken Pasta** - smoked chicken, chorizo sausage, sun dried tomato, roasted garlic, asparagus in a light cream sauce 19.5
Choose your heat MILD | MEDIUM | HOT
- Crab Stuffed Chicken** - bacon wrapped, pan roasted, finished with zesty blue cheese vinaigrette, served with buttermilk mash 26.5
- Tempura Battered Fish & Chips** - 2 pieces of fish served with broccoslaw and house made tartar Halibut 22 Cod 19
- Slow Roasted Baby Back Ribs** (1½ lb) - sweet & spicy bbq sauce with fries & house made broccoslaw 26.5 Add garlic prawns 8
- ✔ **Wild BC Mushroom Risotto** - fresh sage, red wine balsamic reduction, crumbled goat's cheese & crispy onions 21



COASTAL SEAFOOD*

Served with steamed jasmine rice and seasonal vegetables unless otherwise stated

- 🌊 **Ling Cod** (BC) mild, large flakes 21.5
- 🌊 **Wild Sockeye Salmon** (BC) rich, large flakes & mild flavour 27
- 🌊 **Sablefish** (BC) rich & buttery with large white flakes 29.5
- 🌊 **Vancouver Island Wild Halibut** (BC) large white flakes, delicate texture 28

* **All Coastal Seafood above served with your choice of sauce:**
saffron beurre blanc | lemon caper butter | tomato chutney

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

Halibut, Prawns & Scallops - in a Thai green curry & coconut cream 29.5

Seafood Hot Pot - salmon, scallops, shrimp, prawns, halibut, lobster & mushrooms in creamy tomato sauce, served in a puff pastry topped crock 32.5

- 🌊 **Porcini Dusted Sablefish** - corn & shiitake mushroom barley risotto, wilted arugula & bacon - shallot vinaigrette 32.5

- 🌊 **Prosciutto Wrapped Ling Cod** - wilted spinach, confit amorosa tomatoes, olive tapenade and grilled rosemary polenta 24

CERTIFIED ANGUS STEAKS

Served with seasonal vegetables, buttermilk mash.

Classic Char Grilled Sirloin 7oz 22 9oz 24

New York Strip Loin 8oz 27 12oz 33.5

Filet Mignon - the most tender cut 7oz 32.5

Bone-in Cowboy Rib Eye - very flavourful 16oz 36.5

Nellies' Signature Porterhouse - bone-in, tenderness of a filet, New York Flavour 20oz 45

Every Monday & Tuesday from 5 - 6:30pm complimentary skewer of garlic prawns with the above steak entrees only.

Certified Angus Beef · All Beef Aged 28 Days

blue seared, cool centre	rare red cool centre	medium rare red warm centre	medium pink centre	medium well slightly pink centre	well cooked through
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SIGNATURE PLATTERS

Served with jasmine rice or buttermilk mash & seasonal vegetables.

ULTIMATE SEAFOOD PLATTERS

salmon, halibut, ½ lb Saltspring Island mussels, ½ lb Manilla clams, 6 bay scallops & 8 skewered garlic prawns

Choice of	1½ lb Whole Dungeness Crab 85	1 lb Alaskan King Crab 95
	1½ lb Whole Atlantic Lobster 89	double Lobster Tail 5oz each 79

Trio of Shellfish - lobster tail, 3 jumbo shrimp & ½ lb snow crab 34.5

Alaskan King Crab Dinner 1 lb - merus centre cut 45

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 41.5

Decadent

SURF & TURF

7 oz sirloin with your choice of:

- 6 garlic prawns 27
- 5oz lobster tail 36
- 1½ lb whole lobster 56
- 1/2 lb king crab 38
- whole dungeness crab 1½ lb 45

SIRLOIN, SNOW CRAB & SCALLOPS

½ lb snow crab, 7 oz sirloin & 5 plump bay scallops 36.5

CLASSIC SURF & TURF

Filet Mignon & Baked Lobster Tail 39.5

STEAK SPECIALTIES

Hunter Style Sirloin - bacon, onions & mushrooms in a Kentucky bourbon demi glaze with panko onion rings 7oz 27 9oz 29

Bourbon Prawn Sirloin w/ rich bourbon cream w/ onion rings 7oz 29 9oz 31

ADDITIONS

- shiraz reduction 2
- béarnaise 5
- peppercorn brandy 5
- wild mushroom & port 7
- signature oscar style 8
- garlic prawns 8
- pan seared scallops 8
- ½ lb snow crab cluster 8
- ½ lb alaskan king crab 17
- 5 oz lobster tail 17

SIDES

- garlic cheese toast 5
- colossal onion rings small 5
- broccoslaw 6
- sautéed mushrooms 5.5
- creamed spinach 7
- crispy yam fries 7
- asparagus 6

Signature Desserts

Try our signature Coconut Cream Pie or White Chocolate Blueberry Strudel

Executive Chef - Lisa Hartery
Sous Chef - Adam Hunter
Sous Chef - Kaelin Bennett

Vegetarian 

Ocean Wise 

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