


APPETIZERS

- 🍷 ½ lb Salt Spring Island Mussels - green curry cream, garlic toast 8.5
- 🍷 Mussel & Manila Clam Combo - garlic & white wine 13.5
- ✓ **Nellies' Colossal Onion Rings** - with Nellies' signature dipping sauce Lg 8.5 Sm 5
- Jumbo Shrimp Cocktail** - with traditional cocktail sauce 12.9
- 🍷 **Albacore Tuna Tataki** - sesame crusted, pickled ginger, sweet hoisin drizzle 12.5
- 🍷 **Nellies' Signature Crab Cakes** - sweet pepper chutneys, crisp wonton, chive oil 13.75
- Fun**
 - 🍷 **Fresh Shucked Oysters** 2.25 up
 - 🍷 **Crispy Pepper Nugget Oysters** 9.5
 - 🍷 **Nellies Classic Oysters Casino** 13
- 🍷 **Dungeness Crab & 3 Cheese Dip** - artichoke hearts, spinach & grilled flat bread 13.5
- ✓ **Trio of Dips & Grilled Flat Bread** - sun dried tomato tapanade, candied ginger & wasabi cream cheese, black bean hummus 9.5
- Spicy Popcorn Shrimp** - chipotle aioli, Thai red curry aioli 9.5
- Crispy Calamari** - with tzatziki, marinated tomatoes & red onions 11.75
- Coconut Curry Prawns** - creole curry cream, cucumber & tomato with garlic toast 9.5
- Angus Slider Duo** - hunter style & surf & turf 8.9 add fries 4

ENTRÉES

- ✓ **Shanghai Stir Fry** - fresh vegetables sautéed with an Asian sesame chili sauce, chow mein noodles, toasted cashews, lime & cilantro 14.5
Add chicken 4.5 or jumbo prawns 6 Choose your heat 1 - 6 🔥🔥🔥🔥🔥
- Mumbai Curry Bowl** - kala jeera cumin spiced chicken, coconut rice studded with raisins & toasted cashews, served with naan bread 15.5
- Wild**
 - 🍷 **Pan Seared Wild Halibut** - leek & barley risotto, tomato jam, chive oil 19
 - Mixed Seafood Grill** - sweet chili glazed prawns, bourbon bbq halibut, lemon grass & ginger salmon, vegetable rice pilaf 22.5
 - 🍷 **Pan Seared Wild Sockeye Salmon** - fresh fruit salsa, asparagus, cilantro & cashew scented jasmine rice 19.5
- Seafood Pasta** - prawns, scallops, salmon, halibut & mussels with mushrooms & scallions in tomato bacon cream 21.5
- Fiery Smoked Chicken Pasta** - chorizo sausage, sun dried tomatoes, roasted garlic & asparagus in a light cream sauce 15.9 **MILD | MEDIUM | HOT**
-  **Steak & Fries** - 7oz sirloin served with our hand-cut fries & coleslaw 18.9
- Our Famous Steak & Mushroom Pie** - with green salad 14.5

BURGERS & SANDWICHES

* With choice of kennebec fries, broccoslaw or green salad. All burgers topped with lettuce, tomato, onion, pickles & served on a potato scallion roll.

- Juicy**
 - Certified Angus Beef Burger** 12
 - Malibu Bacon Burger** - smoked cheddar, avocado, bbq sauce & fresh basil aioli 14.5
 - Bacon Double Cheese Burger** - applewood bacon, provalone 16.5
- The Ultimate Lobster Sandwich** - apple wood smoked bacon, arugula & tomato, multi-grain panini, smoked paprika aioli 21.5
- BLT** - applewood smoked bacon, lettuce, tomato, avocado & chipotle aioli on multigrain panini bread 12.9
- Tuscan Chicken** - prosciutto ham, aged cheddar, avocado, basil aioli, toasted baguette 14
- Philly Cheese Steak Sandwich** - applewood smoked bacon, mushroom, bourbon onions with a choice of provalone or jalapeño havarti 14.5

LIGHT LUNCH

- Smoked Chicken Quesadilla**
with sour cream 9
- Lobster & Shrimp Quesadilla**
jalapeño sour cream 10.75
add caesar, seasonal greens or yam fries 4
- 🍷 **Crab Cake Plate** - peach & sweet pepper chutneys, crisp wonton, side green salad 14.75
- 🍷 **Albacore Tuna Melt** - basil aioli, bell peppers, roasted tomato jam, toasted baguette with Asiago cheese & side green salad 13.5
- 🍷 **Wild Halibut Taco** - key lime & chili crusted halibut, basil mayo, broccoslaw & black bean salsa in a soft shell taco w/ green salad 12.5

FLAT BREAD PIZZAS

- Scallop, Bacon & Gorgonzola Cream** 14.5
- ✓ **Vegetarian Basil Pesto** 9
Add baby shrimp 4.5
- BBQ Smoked Chicken** 13.5

SOUP & CHOWDER

- Classic French Onion Soup** 8
- Lobster Bisque** 9.5
- West Coast Seafood Chowder** 6 / 8.5

🍷 Buck-A-Shuck Oysters

Daily from 3 - 6:30
Chef's Choice



SALADS

- Classic Caesar** 8.5
• cajun chicken 4.5 🍷 • baby shrimp 4.5
• garlic prawns 4.5 🍷 • cajun salmon 6
- ✓ **Northwest Spinach** - dried cranberries, spicy walnuts, feta, rice wine vinaigrette 9.5
- BBQ Chicken** - organic greens, red onions, carrot, black beans, corn, tomato & avocado with buttermilk ranch dressing 15
- 🍷 **West Coast Salmon** - Spinach, smoked salmon, shrimp, onions & papadams, drizzled with a warm citrus caper vinaigrette 13.5
- ✓ **Organic Mixed Greens** - peppers, pea shoots, sunflower seeds, cucumber & tomato with white balsamic vinaigrette 7.5

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

🍷 FISH & CHIPS

- with kennebec fries & broccoslaw
- BC Ling Cod one piece 11.5 two piece 15.95
- Vancouver Island Wild Halibut one piece 12.75 two piece 17.95

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



www.nauticalnelliesrestaurant.com

1001 Wharf Street, Victoria, BC
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Consuming under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. For our guests with food allergies, please alert your server prior to ordering.



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