



Appetizers / Pupus

Chef Norman's Poke Nachos - Crispy homemade wonton chips, oyster sauce, Fresh poke, kabayaki glazed sriracha aioli, avocado & shredded nori **14**

Tempura Ahi Bites - Poke grade ahi breaded in our very own tempura batter, tossed
With kimchee aioli and furikake \$13

Calamari - Served golden and crispy with house made cocktail sauce **13**

Grilled Hamachi Kama - One piece kabayaki glazed served with ponzu sauce **12**

Truffle Fries - Generous portion of crispy french fries drizzled with truffle oil **8**

Crack Chicken Wings - Breaded chicken wings tossed in our secret sauce topped with diced pineapples **11**

Spicy Edamame - Poke style and addicting **7**

Chef Lawrence's Angry Ahi Dip - Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house made crispy wonton chips **12**

Poke of the Day **8**

Escargots - Baked escargots in Nico's famous garlic butter. **14.50**

Salads

Nico's Kailua is proud to offer the freshest local produce available and our own dressings and sauces.

Salad Niçoise *|**

Searched thyme rubbed ahi sashimi on greens, tomato, eggs, potato, green beans, served with olive tapenade toast and lemon vinaigrette **17**

Pesto Caesar Chicken Salad

Pesto marinated chicken breast on romaine with parmesan cheese and croutons. **12.50**

Side Caesar Salad * **7**

Nico's House Salad *

'Nalo Greens, tomato, onion, and Nico's lemon miso dressing **6**

Soups

Soup of the Day
9

From the Land

Red Wine Braised Short Ribs

Slow cooked boneless short ribs with mashed potatoes
25

Steak Frites *|**

12oz ribeye steak with garlic butter and french fries
28

Braised Pork Belly

Flash seared to order served with sweet mashed potatoes and arugula macadamia nut pesto pork au jus
23

Surf of the Day and Turf

Chefs choice of seafood served with a 8oz USDA choice 30 days wet aged NY Strip (Colorado)
40

Pier 38 Cheeseburger served with french fries

Our famous double burger with lettuce, tomato, red onion, house dressing and cheddar cheese
13

* These items are or can be made gluten free. Please discuss with your server.

** Consuming raw or uncooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness



Fresh From the Sea

Showcasing the freshest wild-caught Hawaiian fish, hand-selected every morning at the Honolulu Fish Auction on Pier 38, the only public auction of its kind in the United States.

Furikake Pan Seared Ahi *|**

Fresh tuna ahi steak coated with Japanese dried seaweed and sesame seeds then cooked to order, from rare to well-done. Served with our famous ginger garlic cilantro dip

18.50

Grilled Peppercorn Swordfish *|**

Green peppercorn and five herb marinated grilled swordfish served with sauce vierge and mashed potatoes

18.50

Nico's Steamed Clams *|**

Fresh Manila clams beer-steamed with tomato, onion and garlic, served with garlic butter bread

19

Fish and Chips

Fresh fish beer-battered and served with fries and our famous ginger garlic cilantro dip

16.50

Angel Hair Shrimp Scampi

Sauteed shrimp with classic garlic butter sauce served with house garlic bread

22

Catch of the Day ** - Market Price

Always a fresh filet of auction fish with a finely prepared sauce

Sides

White or Brown Rice
(1 scoop) **1.75**

Garlic Butter Bread
1.75

Mashed Potatoes
4.50

Macaroni Salad
2.75

French Fries
5.50

Veggies
5

Beverages

Soda, Iced Tea, Juice
3.75

Coffee
2.75

Water available
upon request

Desserts

5 High Chocolate Cake
6.25

Salted Caramel Vanilla Crunch
5.50

Passion mango cheesecake
4.75

Creme Brûlée Cheesecake
4.55

Dessert Special Of The Day
7

Il Gelato Tahitian Vanilla ice cream
Kona Coffee
Flavor of the Day
4.50/scoop

We do take reservations for parties of 10 or more,
please inquire with managers...

To ensure the highest quality of service for all of our guests,
we do not split checks for parties of 8 or more.