

# Appetizers / Pupus

## TEMPURA FISH BITES \*\*

Tempura battered cubed fish fried and tossed with kimchee aioli and furikake **15.50**

## FRIED CALAMARI

Served golden and crispy with house-made cocktail sauce **17**

## SPICY EDAMAME <sup>(GF)</sup>

Poke style and addicting **9.50**

## CRISPY GARLIC CHICKEN

Bite sized pieces rolled in a honey oyster sauce **14.75**

## GARLIC SALT AND PEPPER SHRIMP

Served with a sweet chili sauce **15**

## ANGRY AHI DIP

Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house-made crispy wonton chips **15**

## TRUFFLE FRIES

Generous portion of crispy french fries drizzled with truffle oil **12**

## POKE OF THE DAY \*\*

Auction fresh fish of the day **14**

## CRUDO DU JOUR

Sweet chili ponzu, avocado, jalapeno, bubu arare, green onion **MP**

## BAO BUNS DU JOUR

Mango salsa, cilantro aioli, pickled onions **16**

## OYSTER SHOOTER

Washington Oyster with quail egg, ponzu, tobiko, and wakame

**\$6 PER SHOT**

*(keep the nico's shot glass for +\$3)*

# Soups & Salads

NICO'S KAILUA IS PROUD TO OFFER THE FRESHEST LOCAL PRODUCE AVAILABLE AND OUR OWN DRESSINGS AND SAUCES

## SOUP OF THE DAY

(Changes daily) **9.50**

## PAN FRIED CRAB CAKE & BUTTER LETTUCE SALAD

Roasted beets with creamy lemon dressing **20.50**

## PESTO CHICKEN CAESAR SALAD <sup>(GF)</sup>

Chicken breast grilled, sliced and brushed with basil pesto, set on a bed of crunchy cold romaine lettuce sprinkled with fresh grated Parmesan cheese and croutons. Caesar dressing on the side **18**

## NICO'S HOUSE SIDE SALAD <sup>(GF)</sup>

Greens, tomato, onion, and Nico's lemon miso dressing **7.75**

## SIDE CAESAR SALAD <sup>(GF)</sup> **9**



# From the Land

## STEAK FRITES <sup>(GF)</sup> \*\*

Grilled USDA New York steak with garlic butter and french fries **35**

## RED WINE BRAISED SHORT RIBS

Slow cooked boneless short ribs with garlic mashed potatoes **35**

## BRAISED PORK BELLY

Slow roasted and seared pork belly served with garlic mashed potatoes, asian pesto, pork au jus, and house vegetables **33**

## PIER 38 CHEESEBURGER

Our famous double burger with lettuce, tomato, red onion, house dressing and cheddar cheese. Comes with your choice of garlic salted french fries or spring mix salad **16.25**

## HAWAIIAN PLATE (ALOHA FRIDAY ONLY)

Laulau, kalua pig, lomi lomi salmon, poi and your choice of white or brown rice **27**

## ROSEMARY ROASTED PRIME RIB <sup>(GF)\*\*</sup> (SUNDAY ONLY)

12 oz. Prime Rib served with au jus, horseradish cream, and garlic mashed potatoes **38**

Menu items with the **(GF)** can be made gluten free. Please ask your server.

\*\* Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or, unpasteurized milk 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!

### JUMBO SHRIMP SCAMPI WITH LINGUINE

Sauteed shrimp in a creamy garlic sauce served with house-made garlic bread  
**27**

### FURIKAKE PAN SEARED AHI (GF) \*\*

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. Served with house vegetables and your choice of rice  
**27**

### GRILLED PEPPERCORN SWORDFISH (GF) \*\*

Green peppercorn and five herb marinated grilled swordfish served with sauce vierge and garlic mashed potatoes  
**27**



### CRAB CAKE BURGER

Fried crab cake served on a brioche bun with a spicy basil jardiniere spread, tomatoes, and arugula. Comes with your choice of garlic salted french fries or spring mix salad  
**23**

### FISH AND CHIPS

Fresh fish beer-battered and served with garlic salted french fries and our famous ginger garlic cilantro dip  
**22**

### NICO'S STEAMED CLAMS (GF) \*\*

Fresh Manila clams beer-steamed with tomato, onion and garlic served with garlic butter bread  
**26**

### GRILLED HAMACHI KAMA

Served with wasabi coleslaw, lemon, ponzu sauce and your choice of rice  
**27**

### CATCH OF THE DAY \*\*

## Sides

- White or Brown Rice (1 scoop)  
**3**
- Garlic Butter Bread  
**3**
- Garlic Mashed Potatoes  
**5.75**
- Mac Salad  
**4**
- French Fries  
**7**
- Side Vegetables  
**7**
- Side Crab Cake  
**10**

## Beverages

- Soda, Iced Tea, Juice  
**4.50**
- Regular Coffee  
**3.50**
- Water available upon request

## Desserts

Ask your Server

*Il gelato Tahitian Vanilla ice cream, kona coffee, and chocolate*  
**7**

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