

Appetizers / Pupus

TEMPURA FISH BITES **

Tempura battered cubed fish fried and tossed with kimchee aioli and furikake **17.25**

FRIED CALAMARI

Served golden and crispy with house-made cocktail sauce **19.25**

SPICY EDAMAME ^(GF)

Poke style and addicting **11**

CRISPY GARLIC CHICKEN

Bite sized pieces tossed in a honey oyster sauce **16.75**

ANGRY AHI DIP

Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house-made crispy wonton chips **16.75**

TRUFFLE FRIES

Generous portion of crispy french fries tossed with truffle oil **13.75**

POKE OF THE DAY **

Auction fresh fish of the day **16.25**

UNCLE NORM'S POKE NACHOS **

Crispy wonton chips, Ahi poke, kabayaki glaze, sriracha aioli, guacamole, and shredded nori **25.25**

OYSTER SHOOTER

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

\$6.75 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) **10**

PAN FRIED CRAB CAKE & BUTTER LETTUCE SALAD

Roasted beets with creamy lemon dressing **23**

PESTO CHICKEN CAESAR SALAD ^(GF)

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 **19.75**

NICO'S HOUSE SIDE SALAD ^(GF)

Mixed greens, tomato, onion, and Nico's lemon miso dressing **9**

SIDE CAESAR SALAD ^(GF) **11**



From the Land

STEAK FRITES ^(GF) **

Grilled USDA New York steak with garlic butter and garlic salted french fries

39.25

RED WINE BRAISED SHORT RIBS

Slow cooked boneless short ribs with garlic mashed potatoes

39

KALBI RIBS

Served with Kimchee

30

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 mixed greens

21

HAWAIIAN PLATE (ALOHA FRIDAY ONLY)

Pork lau lau, kalua pig, lomi lomi salmon, poi and your choice of white or brown rice

29

ROSEMARY ROASTED PRIME RIB ^{(GF)**} (SUNDAY ONLY)

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

41

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 LIVE 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 butter bread
30

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

29.50

CRAB CAKE BURGER

Fried crab cake served on a brioche bun with a spicy basil giardiniera spread, tomatoes, and arugula. Comes with your choice of garlic salted french fries or mixed greens

27

PIER 38 DOUBLE FISH BURGER **

As seen on Diners, Drive-Ins, and Dives. Fresh ground fish with citrus and dill, lettuce, tomato, and basil aioli. Comes with your choice of garlic salted french fries or mixed greens

21

FISH AND CHIPS

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

23.85

NICO'S STEAMED CLAMS (GF) **

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

28

GRILLED HAMACHI KAMA

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

28.95

CATCH OF THE DAY **

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

MP

Sides

White or Brown Rice (1 scoop)

4

Garlic Butter Bread

5

Garlic Mashed Potatoes

7

Mac Salad

6

Garlic Salted French Fries

10

Side Vegetables

8

Side Crab Cake

12.75

Beverages

Soda, Iced Tea, Juice

5

Regular Coffee

4

Water available upon request

Desserts

Ask your Server

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

7

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