

Appetizers / Pupus

Poke Sampler *|**
Limu, Shoyu, and Spicy poke **22**

Angry Ahi Dip (Kimchee)
Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house made crispy wonton chips **13**

Fish Bites **
Our famous fish bites recipe served with lomi tomato and sriracha aioli **13**

Grilled Hamachi Kama
Served with a wasabi aioli, lemon and ponzu sauce **MP**

Fried Calamari
Served golden and crispy with house made cocktail sauce **14**

Truffle Fries
Generous portion of crispy french fries drizzled with truffle oil **9**

Edamame *
Poke style and addicting (contains nuts) **8**

Crispy Orange Chicken
Lightly floured chicken pieces deep fried and tossed in an orange sweet chili sauce **12**

Salads

Nico's at Pier 38 is proud to offer the freshest local produce available and our own dressings and sauces

Crab Cake Salad
Homemade crab cake served over baby spinach and topped with sun-dried tomato aioli & plum vinaigrette **17**

Herb Dijon Salmon Salad
Roasted herb Dijon salmon, crispy sun-chokes, red onions, tomatoes, mixed greens, with a ravigote dressing **17**

Pesto Chicken Caesar Salad *
Pesto marinated chicken breast on romaine with parmesan cheese and croutons **15**

Nico's House Side Salad *
Greens, tomato, onion, and Nico's lemon miso dressing **7**

Side Caesar Salad * 8

*This menu item 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.



Soups

Fishermen's Stew
A white seafood chowder of fish and chopped clams served in a toasted sourdough bread bowl **10**

Bouillabaisse
Tomato saffron broth served with fish, chopped clams, and mussels. Served with sourdough garlic bread **14**

From the Land

Red Wine Braised Short Ribs
Slow cooked boneless short ribs with garlic mashed potatoes **27**

Steak Frites du Jour *|**
Grilled steak with garlic butter and french fries **30**

Braised Pork belly
Slow roasted and seared pork belly served with garlic mashed potatoes, asian macadamia nut pesto, and pork au jus **25**

Pier 38 Cheeseburger
Our famous double burger with lettuce, tomato, red onion, house dressing and cheddar cheese **14.50**

Herb Roasted Chicken Pappardelle
Fines herb roasted Jidori Arline Chicken Breast with sauteed seasonal vegetable medley and Pappardelle noodles tossed in a roasted garlic mustard cream **22**

Hawaiian plate (Aloha Friday Only)
Laulau, kalua pig, lomi lomi salmon, rice and poi. **19**

Rosemary Roasted Prime Rib *| (Sunday only)**
12oz prime rib with au jus, horseradish cream and garlic mashed potatoes **32**



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

20

Grilled Peppercorn Swordfish *|**

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

20

Shrimp Scampi Pasta

In a parmesan garlic cream sauce over linguini pasta

22

🦀 Crab Cake Burger

Fried crab cake served on a brioche bun with a spicy basil jardiniere spread, tomatoes, and arugula

18

Fish and Chips

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

18

Catch of the Day ** - Market Price

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

Pizza

Margherita

Classic pomodoro tomato basil sauce, mozzarella, basil pizza topped with fresh arugula.

14

Pepperoni

Pepperoni, pomodoro tomato basil sauce and mozzarella cheese

15

Sides

White or Brown Rice
(1 scoop) **2.00**

Garlic Butter Bread
2

Mashed Potatoes
4.50

Mac Salad
3

French Fries
5.50

Mixed Veggies
5

Beverages

Soda, Iced Tea, Juice
3.50

Regular Coffee
2.50

Water available
upon request

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