



KAILUA DINNER MENU

TUESDAY THROUGH THURSDAY
5:00 PM TILL 8:00 PM

FRIDAY AND SATURDAY
5:00 PM TILL 9:00 PM

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970 N. Kalaheo Avenue Kailua, Hawaii 96734

Pupus

Tempura Fish Bites Tempura battered cubed fish fried and tossed with kimchee aioli and furikake	13	Angry Ahi Dip Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house made crispy wonton chips	13
Calamari Served golden and crispy with house made cocktail sauce	14	Truffle Fries Generous portion of crispy french fries drizzled with truffle oil	9
Spicy Edamame Poke style and addicting	8	Poke of the Day Auction fresh fish of the day	9
Crispy Garlic Chicken Fried tender pieces rolled in a honey oyster sauce	12	Grilled Hamachi Kama Two pieces served with a wasabi aioli, lemon, and ponzu sauce	20
Garlic Salt and Pepper Shrimp Served with sweet chili sauce	11		

From the Land

Steak Frites Grilled steak with garlic butter and french fries	30	Braised Pork belly Slow roasted and seared pork belly served with garlic and cilantro jasmine rice, asian pesto, and pork au jus.	25
Red Wine Braised Short Ribs Slow cooked boneless short ribs with mashed potatoes	27	Pier 38 Double Cheeseburger Two of Nico's famous burger patties with lettuce, tomato, red onion, house dressing and cheddar cheese.	14.50

Soups & Salads

We use the freshest local produce available and Nico's own dressings and sauces.

Soup of the Day (Changes Daily)	9	Pan Fried Crab Cake & Butter Lettuce Salad Roasted beets with creamy lemon dressing	18
Nico's House Salad Greens, tomato, onion, and Nico's lemon miso dressing	7	Pesto Chicken Caesar Salad 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.	15
Side caesar salad	8		

Fresh From The Sea

Showcasing the freshest fish hand-selected every morning at the Honolulu Fish Auction.

Jumbo Shrimp Scampi with Linguine Sautéed shrimp in a creamy garlic sauce served with house made garlic bread	22	Grilled Peppercorn Swordfish Green peppercorn and five herb marinated grilled swordfish served with sauce vierge and mashed potatoes	20
*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 Nico's ginger garlic cilantro dip.	20	Fish and Chips Fresh fish beer battered and served with fries and Nico's ginger garlic cilantro dip.	18
		Catch of the Day Chef's choice.	Market Price

Desserts

Please be aware that all of our desserts do come from a company that handles both nuts and tree nuts. If you are allergic to either, we do advise not to consume our desserts whether they contain nuts or not.

5 High Chocolate Cake	6.50
Salted caramel vanilla crunch	6.50
Red Velvet Cake	6.50
IL Gelato (1 scoop)	4.50
IL Gelato Tahitian Vanilla ice cream, Kona Coffee, and chocolate	

Beverages

Soda, Iced Tea, Juice	3.75
Regular Coffee	2.50
Espresso	3.50
Water available upon request	

Sides

French Fries	5.50
Side Veggies	5
White or Brown Rice	2
Mashed Potatoes	4.50
Mac Salad	3
Garlic Bread	2

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