



# KAILUA DINNER MENU

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

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

808 263-3787

www.nicoskailua.com  
facebook.com/nicoskailua  
instagram:@nicoskailua

970 N. Kalaheo Avenue Kailua, Hawaii 96734

## Pupus

### Tempura Fish Bites

Tempura battered cubed fish fried and tossed with kimchee aioli and furikake **13**

### Calamari

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

### Spicy Edamame

Poke style and addicting **8**

### Crispy Garlic Chicken

Fried tender pieces rolled in a honey oyster sauce **12**

### Garlic Salt and Pepper Shrimp

Served with sweet chili sauce **11**

### Angry Ahi Dip

Secret blend of spices, tomatoes, green onions mixed together with ahi confit served with house made crispy wonton chips **13**

### Truffle Fries

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

### Poke of the Day

Auction fresh fish of the day **9**

### Grilled Hamachi Kama

Served with wasabi aioli, lemon, and ponzu sauce **MP**

## From the Land

### Steak Frites

Grilled steak with garlic butter and french fries **30**

### Red Wine Braised Short Ribs

Slow cooked boneless short ribs with mashed potatoes **27**

### Braised Pork belly

Slow roasted and seared pork belly served with garlic and cilantro jasmine rice, asian pesto, and pork au jus. **25**

### 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**

### Nico's House Salad

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

### Side caesar salad

**8**

### Pan Fried Crab Cake & Butter Lettuce Salad

Roasted beets with creamy lemon dressing **18**

### 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**

## Fresh From The Sea

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

### Jumbo Shrimp Scampi with Linguine

Sauteed shrimp in a creamy garlic sauce served with house made garlic bread **22**

### \* 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**

### Grilled Peppercorn Swordfish

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