



# USS NEMO APPETIZERS

**CORN AND FISH CHOWDER**  
fresh fish, clam juice, bacon, vegetable 6.25

**BLUE CRAB CAKES**  
yogurt-dill raita sauce, mango chutney 8.95

★★★**ROASTED BONE MARROW**  
oxtail marmalade, parsley salad, toast 7.50

**TUNA TATAKI (rare)\***  
slices of seared tuna, ponzu sauce 12.95

**SEAFOOD CEVICHE\***  
with sea bass, shrimp, salmon,  
grilled pineapple and lime 7.95

**SEAWEED AND SEAFOOD TRILOGY\***  
three seaweed salads topped with  
sea bass, lobster tempura and salmon 13.95

**CREAMY MAINE LOBSTER SOUP**  
with saffron, sherry and lobster 7.95

★★★**PEPPER JELLY CRISPY CALAMARI**  
feta cheese, kalamata olives, red onion 7.95

**GOAT CHEESE AND TUNA TARTAR\***  
avocado, garlic crouton 12.95

**VEAL SWEETBREADS APPETIZER**  
with crispy spinach and  
cardamom infused veal stock reduction 9.50

**SAUTEED CALAMARI**  
grilled tomato sauce and Parmesan 9.25

★★★**FOIE GRAS "CB&J" (seared duck liver)\***  
cashew butter, blueberry jam, served  
on a toasted ciabatta bread 19.95

**NEMO'S APPETIZER SELECTION FOR TWO\***  
yuzu shrimp tempura, tuna tataki and ceviche 16.95

## NEMO' SIDES

### PORT

**HAND CUT FRENCH FRIES** 3.95  
**SAUTEED SPINACH** 4.95  
**CRISPY SPINACH** 5.95  
**SAUTEED BOK CHOY AND MUSHROOM** 4.95  
**WOK VEGETABLE OR GARDEN VEGETABLE** 3.95  
**STEAMED VEGETABLES SELECTION** 6.95  
**SWEET POTATO GRATIN** 4.95  
**EXTRA SAUCE IN ANY ENTREE** 1.95

### STARBOARD

★★★**POUTINE** 5.95  
(French Fries, Wisconsin cheese curd and a special gravy)  
**SPANISH POUTINE with chorizo** 7.95  
**POUTINE WITH FOIE GRAS** 12.95  
**LOBSTER POUTINE** 14.95  
**TOMATO FETTUCINE** 8.95  
**VEGETABLE RISOTTO** 6.95  
**LOBSTER RISOTTO** 9.95  
**BLACK TRUFFLE RISOTTO** 14.95

## LAND ENTREES

### Nemo' specialty: MISO FLANK STEAK\*

Grilled marinated Niman Ranch Prime beef, hand cut  
french fries, mirin-brandy sauce, braised vegetables 22.95

### VEGETARIAN DINNER

Miso glazed tofu, steamed rice, Asian vegetables  
stir-fry, water chestnut and ginger-soy reduction 14.95

### POMEGRANATE GLAZED CHICKEN BREAST

stuffed with almond, date and chorizo, goat cheese polenta  
parsley salad and pomegranate veal reduction 17.95

### ★★★FIVE SPICES-HOISIN LAMB SHANK

Oven slow braised Colorado Lamb, roasted vegetables  
mashed potato, natural sauce 24.95

### ADMIRAL TSO' S CHICKEN (tempura or sauteed)

marinated chicken breast in sweet and sour sauce  
steamed rice and wok stir-fry vegetables 17.50

### SAUTEED CRISPY VEAL SWEETBREADS

with duck risotto, Swiss chard, mushroom duxel  
and a bourbon-molasses natural sauce 23.95

### NEW YORK STRIP\* (grilled, blackened or Pittsburgh style)

served with mashed potato, grilled asparagus  
onion tempura and your choice of sauce 24.95  
sauce: Bordelaise, peppercorn or olive oil emulsion béarnaise

### GRILLED BEEF TENDERLOIN\* (your way)

mashed potato or hand cut French Fries, braised vegetables  
with a Bordelaise and mushroom sauce 27.95

**upgrades** : Melted Blue Stilton cheese or Spanish Manchego cheese 1.95

Seared Foie Gras 10.00

Fresh Lobster tail or King Crab 16.00