



USS NEMO APPETIZERS

CORN AND FISH CHOWDER

with fresh fish and vegetable 6.25

BLUE CRAB CAKES

roasted red pepper-vanilla sauce 8.95

GRILLED BLUE PRAWN

tandoori spice, raita 4.75 each, 2 minimum

TUNA TATAKI (rare)*

slices of seared tuna, ponzu sauce 11.95

FISH VINDALOO (spicy)

fish curry with tomato and onion 8.50

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 7.50

PHILO SHRIMP & SCALLOPS TEMPURA

soy- citrus amazu ponzu sauce 8.95

GOAT CHEESE AND TUNA TARTAR*

with hijiki chips 12.95

VEAL SWEETBREADS APPETIZER

with crispy spinach and
cardamom infused veal stock reduction 8.95

SAUTEED CALAMARI

grilled tomato sauce and Parmesan 9.25

ORANGE FLAVORED CRISPY BEEF

thin slices in sweet&sour sauce 8.95

PAN SEARED FOIE GRAS (Moulard duck liver)*

figs and grapes demi-glace, sauteed chard
and brioche 19.95

NEMO'S APPETIZER SELECTION FOR TWO*

rock 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 or 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

POUTINE WITH BLACK TRUFFLE 14.95

VEGETABLE RISOTTO 6.95

LOBSTER RISOTTO 8.95

BLACK TRUFFLE RISOTTO 12.95

LAND ENTREES

★★★Nemo' specialty: MISO FLANK STEAK

Grilled marinated Niman Ranch Prime beef, hand cut
french fries, garlic-soy jus, pickled veg. 21.95

BRAISED COLORADO LAMB SHANK

served over our special mashed potato and sauteed veg.
mushroom, mint and dried fruit natural sauce 25.95

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

served with potato gratin, grilled asparagus
onion tempura and your choice of sauce 23.95
sauce: Bordelaise, peppercorn or Lobster-tarragon butter

ADMIRAL TSO' S CHICKEN (tempura or sauteed)
marinated chicken breast in sweet and sour sauce
steamed rice and wok stir-fry vegetables 17.95

★★★ SAUTEED CRISPY VEAL SWEETBREADS

with duck confit risotto, Swiss chard, mushroom duxel
and a bourbon-molasses natural sauce 22.95

GRILLED BEEF TENDERLOIN (your way)

house mashed potato, French haricot
with a Bordelaise and mushroom sauce 26.95
extras: Blue Stilton cheese or Manchego cheese 1.95
Lobster-tarragon compound butter 2.95
Seared Foie Gras 10.00
Fresh Lobster tail or King Crab 16.00