



USS NEMO APPETIZERS

CORN AND FISH CHOWDER

fresh fish, clam juice, bacon, vegetable 7.25

★★★TUNA TATAKI PIZZA *

sliced seared tuna, olives, tomato, feta,
balsamic glaze, arugula, crispy crust 13.95

CRAB CAKE

with tarragon remoulade 9.75

VEAL SWEETBREADS APPETIZER

with crispy spinach, almond,
bourbon-molasses sauce 13.95

SAUTEED CALAMARI

grilled tomato sauce and Parmesan 12.95

★★★FOIE GRAS "CB&J" (seared duck liver) *

cashew butter, blueberry jam, pine nuts
toasted brioche 21.95

recommended pairing: glass of Sauternes 9.95

CREAMY MAINE LOBSTER SOUP

with saffron, sherry and lobster 8.75

★★★GRILLED PORTUGUESE OCTOPUS

macadamia nut romesco sauce 14.95

FIVE SPICES KUROBUTA PORK BELLY

caramelized apples & endives, bourbon-
molasses natural sauce 9.95

GOAT CHEESE AND TUNA TARTAR*

served with croutons 14.95

SEAFOOD CEVICHE*

sea bass, shrimp, snapper, octopus

grilled pineapple ginger and lime juice 9.95

PORT SIDES

SAUTEED ARTICHOKE (tomato sauce, pecorino) 6.95

SAUTEED SPINACH or BROCCOLINI 5.75

CREAMY SPINACH 6.25

SAUTEED BOK CHOY AND MUSHROOM 5.50

WOK VEGETABLE OR GARDEN VEGETABLE 4.75

STEAMED VEGETABLES SELECTION 6.95

EXTRA SAUCE IN ANY ENTREE 1.95

STARBOARD SIDES

HAND CUT FRENCH FRIES 4.95

★★★POUTINE 6.95

(French Fries, Wisconsin cheese curd and a special gravy)

SPANISH POUTINE with chorizo 8.25

POUTINE WITH FOIE GRAS 14.95

DUCK CONFIT POUTINE 9.25

VEGETABLE RISOTTO 8.25

LOBSTER RISOTTO 11.95

LAND ENTREES

Nemo's specialty: MISO GRILLED RIB EYE*

marinated in red miso and mirin, French fries,
peppercorn sauce, fried Brussel Sprouts 27.95

★★★BRAISED FLORIDA WAGYU BEEF BRISKET

slow cooked for 12 hour, hoisin-balsamic glaze, potato
cakes, beets, oyster mushroom, almond skordalia 25.95

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

served with mashed potato, bacon grilled asparagus
onion tempura and your choice of sauce 27.95

sauce: Bordelaise, peppercorn or olive oil emulsion béarnaise

add melted cheese: blue Stilton, Manchego or goat cheese 1.95

ADMIRAL TSO'S CHICKEN (crispy)

marinated chicken breast in sweet and sour sauce
steamed rice and wok stir-fry vegetables 18.95

SAUTEED VEAL SWEETBREADS

with creamy spinach, portobello mushroom, carrots
mashed potato, bourbon-molasses sauce 28.95

GRILLED COLORADO LAMB PORTERHOUSE*

two bone-in 8oz. porterhouse steaks, tamarind glaze,
sweet soy natural, Brussel Sprouts, crispy potato 32.95

NEMO'S VEGETARIAN DINNER SPECIALTIES 17.50

MISO GLAZED TOFU: with Asian vegetables stir-fry: bok choy, edamame, mushrooms,
green beans, cashew, apples, steamed rice, ginger-soy fruity sauce (mild or spicy) or

★★★ADMIRAL TSO'S CAULIFLOWER: tender bite-size cauliflower tempura, fragrant sweet & sour
sauce, Jasmine rice and wok stir-fry Asian vegetables

FOOD ALLERGIC GUESTS: Please alert your server to any food allergies before ordering

USS NEMO is unable to guarantee that any items on our menu is free from specific allergen. All of our menu items are prepared and cooked in shared area where cross-contact can occur. We do not assume any responsibility for guests with food sensitivities or allergies.