



PIER 38 DINNER MENU

AVAILABLE MONDAY THROUGH SUNDAY

4:00 PM TILL 8:00 PM

1129 North Nimitz Hwy, Honolulu, HI 96817

808 540 1377

www.nicospier38.com • facebook.com/nicospier38 • instagram:@nicospier38

Pupus

Crispy Fish Bites

Our famous belly bites recipe served with lomi tomato and sriracha aioli

9.50

Calamari

Served golden and crispy with house made cocktail sauce

13.00

Edamame

Poke style and addicting

8.00

Crispy Orange Chicken Bites

Fried tender pieces tossed with an orange chili sauce

12.00

Angry Ahi Dip

Kimchee salsa fresca Ahi spread served with wonton chips

8.50

Pesto Shrimp

A half pound of pesto marinated sweet shrimp sautéed and de-glazed with white wine

12.00

Truffle Fries

Generous portion of crispy french fries drizzled with truffle oil

8.00

Poke of the Day

Spicy auction fresh fish of the day

9.00

From the Land

Includes white or brown rice and choice of local greens or mac salad, except for the Hawaiian plate and Braised Beef Pappardelle.

Hawaiian Plate (Friday Only)

Laulau, kalua pig, lomi lomi salmon, rice and poi.

14.50

Braised Beef Pappardelle

Red wine braised short ribs tossed in a spicy tomato sauce with mushrooms, carrots, onions, and pappardelle pasta

18.00

Loco Moco

Two of Nico's burger patties on a bed of rice, topped with two eggs (any style) and our mushroom onion gravy. Mac salad only.

14.00

Combo Plate

Choice of any two local favorites except Hawaiian Plate, Steak Frites, and pappardelle

16.00

Soups & Salads

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

Bouillabaisse

Tomato saffron broth served with fish, chopped clams, and mussels served with sourdough garlic bread

13.00

Fishermen's Stew

White chowder of fish and clams served in a sourdough bread bowl

8.25

Chicken Katsu

Boneless chicken coated with Japanese panko bread crumbs, deep fried and served with Nico's katsu sauce

13.00

Hoisin BBQ Chicken

Grilled boneless chicken thighs marinated in Nico's special hoisin barbecue sauce

13.00

Red Wine Braised Short Ribs

Slow cooked boneless short ribs with mashed potatoes

22.00

Steak Frites

Grilled steak with garlic butter and french fries

25.00

Pesto Chicken Caesar Salad

Grilled Chicken Breast 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.

13.00

Herb Dijon Salmon Salad

Roasted herb Dijon salmon, crispy sun-chokes, red onions, tomatoes, mixed greens, with a ravigote dressing

17.00

Fresh From The Sea

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

*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.

14.00

Fish and Chips

Fresh fish beer battered and served with fries and Nico's ginger garlic cilantro dip.

13.25

Shrimp Scampi with Linguine

Sautéed shrimp in a creamy garlic sauce served with house made garlic bread

20.00

Grilled Peppercorn Swordfish

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

20.00

Catch of the Day

Chef's choice.

Sandwiches and Burgers

Freshly made. Includes choice of thick cut garlic salted fries or local greens.

*Grilled Ahi Sandwich

Fresh tuna ahi steak grilled and served on a French baguette with wasabi aioli, tomato and arugula. **15.25**

Crab Cake Burger

Fried crab cake served on a brioche bun with basil jardiniere spread, tomatoes, and arugula **18.00**

Pier 38 Double Cheeseburger

Two of Nico's famous burger patties with lettuce, tomato, red onion, house thousand island and cheddar cheese. **11.95**

We proudly serve
top quality, local and
sustainably caught fish

Sides

French Fries 3.25

House Salad 3.25

White or Brown Rice 1.50

Mashed Potatoes 4.50

Lomi Tomato Salsa 0.50

Garlic Bread 2.00

Mac Salad 2.65

Baguette 2.25

Cilantro Dip .25

Extra Dressings .25

Pesto Chicken 6.00

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

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

Passion Mango Cheesecake 6.50

Creme Brulee Cheesecake 6.50

4 High Carrot Cake 6.50

Red Velvet Cake 6.50

IL Gelato (1 scoop) 4.50
(Ask cashier)



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