



# THE NAUTI LOBSTAH

APOPKA, FL

Enjoy the best Northeastern & New England Seafood, Prime Steaks & more.

Home of The Biggest Lobster Roll in Florida!

## ⚓ APPETIZERS ⚓

### Oysters & Clams

#### FRESH EAST COAST OYSTAHS

##### ON THE HALF SHELL\*\* — 21 (DOZ)/ 14 (1/2 DOZ)

Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, with lemon, homemade cocktail sauce & Saltine crackers

##### OYSTAHS CASINO — 36 (DOZ) / 20 (1/2 DOZ)

James River Blue Point Virginia oysters topped with bacon & Casino Butter with fresh garlic, basil, parsley & lemon

##### FRIED OYSTAHS — 24

(8) Oysters breaded in buttermilk, lightly fried, served with Chef Mike's remoulade sauce & lemon

##### CLAMS CASINO — 20

(12) Middle neck clams topped with bacon and Casino Butter with fresh garlic, basil, parsley & lemon

##### CLAM CAKES — 12 (DOZ) / 6 (1/2 DOZ)

A Rhode Island favorite! Deep-fried balls of battered clams

##### GLOUCESTER STEAMAHS — 28

Try this New England delicacy! One pound Gloucester steamer clams with herbed broth & drawn butter

##### STEAMED LITTLE NECK CLAMS — 17

(15) Steamed little neck clams with fresh garlic & basil. Served with grilled focaccia bread

##### STUFFIES — 12

(2) Quahog shells stuffed with chopped clams, linguica sausage, signature bread stuffing with onion, celery & fresh herb seasoning

##### SMELTS — 16

1/2 pound fresh sweet white fish, battered in buttermilk, crispy fried, served with Chef Mike's remoulade sauce & lemon

### Shellfish

##### STEAMED SNOW CRAB LEGS — 30 (2) / 50 (5)

7oz. Snow crab legs clusters, served with drawn butter & lemon

##### JUMBO LUMP CRAB CAKES — 22

(2) Pan-seared jumbo lump crab cakes, served with Chef Mike's remoulade sauce

##### FRIED CALAMARI — 15

1/2 pound Calamari marinated in buttermilk and lightly breaded in seasoned flour, served with Chef Mike's remoulade sauce

##### CANADIAN BLACK MUSSELS — 15

One pound Canadian Black Mussels in herbed broth with fresh garlic & basil. Served with grilled focaccia bread

##### CRAB STUFFED MUSHROOMS — 13

(4) Crab Stuffed Mushrooms, served with Hollandaise sauce drizzle & lemon *\*Please allow extra preparation time\**

##### SHRIMP COCKTAIL — 14

(6) Chilled, tail-on shrimp, homemade cocktail sauce & lemon

### The Catfish Place Classics

##### FRIED GREEN TOMATOES (V) — 10

##### FRIED ONION RINGS (V) — 8

##### FRIED PICKLE CHIPS (V) — 8

Hand-battered, golden-fried, served with homemade Ranch dressing & Tiger horseradish sauce

##### FRIED GATOR BITES — 16

Lightly breaded in seasoned flour, golden-fried, served with homemade honey mustard sauce

## ⚓ SOUPS ⚓

##### NEW ENGLAND CLAM CHOWDAH — 10 (bowl) / 8 (cup)

Chef Mike's secret clam chowder recipe!

~ Add (3) Famous Rhode Island Clam Cakes! — +3

##### NEW ENGLAND LOBSTAH BISQUE — 12 (bowl) / 10 (cup)

Classically prepared with a touch of Sherry, topped with dollop of homemade whipped cream

## ⚓ ENTREE SALADS ⚓

Entree Salads with your choice of protein:

##### GRILLED CHICKEN — 22 GRILLED SHRIMP — 22

##### GRILLED SALMON — 29 JUMBO LUMP CRABCAKE — 26

##### SIGNATURE HOUSE SALAD

Fresh organic greens, tomato, onion, gorgonzola, strawberries, blueberries, seasoned croutons, homemade Balsamic vinaigrette dressing

##### CAESAR SALAD

Romaine lettuce tossed with homemade Caesar dressing, topped with seasoned croutons & Parmesan ribbons

## ⚓ HANDHELDS ⚓

### Sandwiches & Burgers

Served with your choice of One Classic Homemade Side

##### GROUPER SANDWICH — 29

Fried or grilled grouper fillet with leaf lettuce and tomato on butter toasted hoagie roll

##### JUMBO LUMP CRAB CAKE SANDWICH — 22

Pan-seared jumbo lump crab cakes served with leaf lettuce, tomato, and Chef Mike's remoulade sauce on a Kaiser bun

##### CREEKSTONE BURGER — 15

1/2 pound Creekstone Farms Premium Black Angus burger with choice of American, Swiss, or cheddar cheese, lettuce, tomato, pickle, and onion on a Kaiser bun

~ Add Applewood Smoked Bacon — +1.50

~ Make it a Double Burger! — +7

##### GRILLED CHICKEN SANDWICH — 15

Topped with Applewood smoked bacon, grilled onions, lettuce & tomato on a Kaiser bun

### Lobstah Rolls

Served with Crispy Potato Chips and choice of One Classic Homemade Side

##### NEW ENGLAND LOBSTAH ROLL — 29

Chilled Fresh Maine Lobster tossed in herbed mayonnaise with chopped celery, piled on crisp Bibb lettuce on toasted New England brioche roll

##### CONNECTICUT LOBSTAH ROLL — 29

Warm Fresh Maine Lobster piled on crisp Bibb lettuce on toasted New England brioche roll, served with warm butter

##### DOUBLE STUFFED "UNCLE TONY STYLE" LOBSTAH ROLL — 46

Choose New England or Connecticut Style, with DOUBLE the lobster meat!

Please notify your server of any dietary restrictions and allergies. All prices are Market Price. Menu and prices are subject to change.



# LOBSTAHS



Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.



## THE BIGGEST LOBSTER ROLL IN FLORIDA!— 160

OUR SIGNATURE 2-FOOT LOBSTER ROLL STUFFED WITH 2 POUNDS OF MAINE LOBSTER!

Your choice of New England or Connecticut Style lobster on a locally baked loaf, buttered and griddled until golden.

Served with French fries and Chef Mike's homemade potato chips.

Serves 1-4 as an entree. It's a showstopper!

MAKE IT EVEN BIGGER! - ADD 1/2 POUND OF LOBSTER +35

### 1.5 lbs Maine Lobster

Get your fresh Maine lobster prepared one of the following ways. Please allow 25 minutes preparation time.

#### BOILED OR BROILED MAINE LOBSTAH — 57

1.5 lbs Maine lobster boiled OR broiled topped with Ritz cracker crumbs, served with drawn butter & lemon

#### FISHERMAN'S STYLE BAKED STUFFED LOBSTAH — 62

1.5 lbs Maine lobster baked, stuffed with shrimp and scallops, topped with Ritz cracker crumbs, served with drawn butter & lemon

#### LOBSTAH THERMIDOR — 65

1.5 lbs Maine lobster, cooked, cracked open, shelled, baked in creamy lobster Sherry sauce with fresh Parmesan cheese topping

#### LAZY MAN'S STYLE LOBSTAH — 62

Named for the guest who's lucky enough to be served a lobster that requires no effort whatsoever! Your fresh Maine lobster will be cooked, cracked open, shelled and tossed in butter and white wine. Drizzled with homemade Hollandaise sauce

~ For the ultimate indulgence, Add Sautéed Shrimp & Scallops +5

### Maine Lobster Classics

#### BOILED MAINE LOBSTAH — 40

1 pound boiled Maine lobster, drawn butter & lemon

#### TWIN LOBSTAH TAILS — 55

(2) 7oz. cracker crusted Maine lobster tails, drawn butter & lemon



## 3 LBS SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — 145

Created especially for Valentine's Day in 2022, this stunning 3-pound fresh Maine lobster became an instant hit for celebrations any day! Stuffed with Shrimp and Scallops, served with drawn butter, white wine, & lemon wedge.

Drizzled with homemade Hollandaise sauce. Perfect to share with a loved one, or for one hungry lobster lover!

## STEAKS & CHICKEN

#### CREEKSTONE RIBEYE\* — 44

12oz. Premium Black Angus Ribeye Steak with crispy fried onions

#### CREEKSTONE PORTERHOUSE\* — 55

24oz. Premium Black Angus Porterhouse Steak with sauteed mushrooms

#### FILET MIGNON\* — 36

6oz. Filet Mignon topped with Gorgonzola butter, grilled tomato, Hollandaise sauce

#### GRILLED CHICKEN BREASTS — 24

Two Boneless grilled chicken breasts drizzled with Balsamic Glaze, Yukon Gold garlic mashed potatoes, choice of one homemade side

## PLANT-BASED

#### ROASTED BELL PEPPERS (VGN) — 24

Two Bell Peppers stuffed with rice, roasted vegetables, fresh herbs, served with Pomodoro sauce

#### LINGUINE WITH VEGETABLES (VGN) — 20

Linguine pasta with chef's selection of fresh vegetables including onions and peppers, sautéed with extra virgin olive oil, garlic, basil & white wine, served with grilled focaccia bread

Vegan Side Options: Homemade Crispy Chips (no remoulade), French Fries, Jasmine Rice, House salad with oil and vinegar (no cheese or dressing), Caesar salad with oil and vinegar (no Parmesan or dressing)

V = Vegetarian / VGN = Vegan



## SURF & TURF



Add one of these seafood specialties to any entree and make it a delicious duo!

#### LOBSTER TAIL — +30

Add a 7oz. Maine cold water cracker-crusted lobster tail to any entrée. Served with drawn butter & lemon

#### GRILLED SHRIMP — (6) +10 / (12) +15

Add (6) or (12) Grilled Shrimp to any entrée. Served with lemon

#### SNOW CRAB LEGS — +15

Add (1) 7oz. Snow Crab Legs Cluster to any entrée. Served with drawn butter & lemon



## PASTA



#### LINGUINE WITH YOUR CHOICE OF PROTEIN: STEAMED LITTLE NECK CLAMS— 22

#### GRILLED SHRIMP — 22

#### GRILLED CHICKEN — 22

#### GRILLED SALMON — 29

Linguine with your choice of protein, tossed with your choice of sauce - garlic, basil, and white wine broth OR Pomodoro red sauce. Served with grilled focaccia bread

~ Make it a duo! Add (4) Grilled Shrimp +8

~ Additional Grilled Focaccia Bread +1

⚓ Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

GF - All items topped with cracker crumbs can be made gluten-free upon request.

Please notify your server of any dietary restrictions and allergies.

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# 🚢 SEAFOOD & FISH ENTREES 🚢

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Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

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## Fresh Fish & Shellfish

### CHEF MIKE'S DAILY FISH SPECIAL— MP

Ask your server for Chef Mike's current fresh fish creation

### NEW ENGLAND FISH & CHIPS — 24

Beer-battered haddock served with french fries, malt vinegar, & one additional homemade side

### GRILLED GROUPER — 29

Grouper fillet served with tomato, basil & garlic sauce

### CRACKER CRUSTED COD — 29

Cod fillet topped with Ritz crackers seasoned with butter, white wine & fresh herbs

### CRACKER CRUSTED FLOUNDAH — 23

8oz. Flounder fillet topped with Ritz crackers seasoned with butter, white wine & fresh herbs

### FRIED FLOUNDAH — 23

Fried 8 oz. flounder fillet served with homemade hush puppies

### CEDAR SMOKED GRILLED SALMON — 30

North Atlantic salmon smoked on cedar planks

### BAKED SALMON WITH JUMBO LUMP CRAB — 32

Baked salmon medallions topped with jumbo lump crabmeat, drizzled with homemade Hollandaise sauce

### CHILEAN SEA BASS — 48

Pan-seared sea bass, served with saffron beurre blanc sauce

### FRIED IPSWICH WHOLE BELLY CLAMS — 33

Marinated in buttermilk and lightly breaded, served with Chef Mike's remoulade sauce ~ **Make it a Double Order! +\$15**

### CIOPPINO SEAFOOD STEW — 32

Daily catch, mussels, little neck clams, shrimp, crab claw & oyster, flavored with fennel in tomato lobster broth

### CRABMEAT STUFFED FLOUNDAH — 30

(2) Flounder fillets rolled with homemade crabmeat stuffing, topped with Ritz crackers, drizzled with Hollandaise sauce

**\*Please allow extra preparation time\***

### JUMBO LUMP CRAB CAKES — 30

(3) Pan-seared Jumbo Lump Crab Cakes, served with Chef Mike's remoulade sauce

### STEAMED SNOW CRAB LEGS — 60

(5) 7oz. Snow crab legs clusters, served with drawn butter & lemon

### JUMBO NEW BEDFORD SCALLOPS — 33

Pan-seared scallops with (3) Canadian black mussels, with warm butter, white wine & tomato coulis

### STEAMED PEEL & EAT SHRIMP — 22

One pound shell-on shrimp, steamed & served warm in garlic butter broth, served with homemade hush puppies

### SHRIMP SCAMPI "A LA BOB" — 22

(12) Broiled shrimp tossed with garlic, lemon & white wine, served with homemade hush puppies

### FRIED SHRIMP — 20

(12) Crispy fried shrimp served with homemade hush puppies

## The Catfish Place Classics!

We are proud to honor the 38-year history and legacy of The Catfish Place by preparing some of their classic dishes using the same family recipes owners Bob & Elaine Johnson were so kind to share with us. Served with their famous hush puppies and TWO Classic Homemade Sides.

### BOB'S FAMOUS CATFISH

Your choice of fresh boneless fried catfish or fresh fingerling catfish with bones:

### ALL YOU CAN EAT CATFISH! — 25

\*\*Available until 30 minutes prior to closing. Must be consumed on premises. Please no sharing or to-go boxes\*\*

### ONE POUND LATE NIGHT CATFISH FEAST — 25

\*\*Available within 30 minutes of closing\*\*

### FISHERMAN'S PLATTER — 27 (2) / 31 (3)

All Fried or All Broiled Platter - Choice of Two OR Three: Fried Boneless Catfish, Clam Strips, Shrimp, Gator, New Bedford Sea Scallops, Flounder

- NOTE: Gator and Clam Strips cannot be broiled

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## 🚢 SIDES 🚢

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All entrees include your choice of ONE or TWO Classic Homemade Sides. Substitute for Premium Sides for additional charge.

### CLASSIC HOMEMADE SIDES

Crispy Potato Chips with Chef Mike's Remoulade Sauce

Sweet Coleslaw

French Fries

Sweet Potato Casserole

Garlic Mashed Potatoes

Cheese Grits

(3) Hush Puppies

Jasmine Rice

Vegetable Of The Day

Creamed Spinach

~ **Classic Homemade Sides available a la carte — 3.25**

### PREMIUM HOMEMADE SIDES

Sweet Potato Fries — +2

Cup of Clam Chowdah — +5

Cup of Lobster Bisque — +7

Side House Salad — +4

Side Caesar Salad — +4

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## 🚢 SWEETS 🚢

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All desserts are made fresh in-house!

We're happy to pack it up to go to enjoy at home!

### AUNT PEGGY'S WICKED WHOPIE PIES — 10

A New England Specialty! (2) Chocolate round cakes sandwiched with our lightly sweet vanilla buttercream. Two per order

### CHEESECAKE WITH FRESH BERRIES — 8

Served with strawberries, blueberries, homemade whipped cream

### HOMEMADE BREAD PUDDING — 6

Served with Bourbon sauce and homemade whipped cream

### KEY LIME PIE JAR — 6

"Deconstructed" and served in a mason jar with strawberry sauce, homemade whipped cream, and Graham crackers

### CHOCOLATE PEANUT BUTTER PIE JAR — 6

"Deconstructed" and served in a mason jar with nuts, chocolate sauce, homemade whipped cream, and peanut butter cookies

### STRAWBERRY MOUSSE JAR (VGN) — 6

Topped with strawberry compote and served with Biscoff cookies

*\*Consuming raw or undercooked meat, eggs, poultry, or seafood increase your risk of contracting a foodborne illness - especially if you have certain medical conditions.*

*\*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.*

*All prices are Market Price. Menu and prices are subject to change.*

FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK  
PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.



# FROM THE BAR



## Cocktails

### SIGNATURE NAUTI RED SANGRIA — 9 / 28

Red wine sangria made with Christine's family recipe from Northern Spain!

### SHARK BITE — 10

Malibu Rum, Blue Curacao, Pineapple, Grenadine, Shark Gummy

### FLORIDA SUNSET — 9

Malibu Rum, Pineapple, OJ, Cranberry, Grenadine

### GREEN DRAGON — 12

Midori, Captain Morgan, Malibu Rum, Blue Curacao, Pineapple, Sour Mix

### HEATHER'S HURRICANE — 10

Dark & Light Rum, Passion Fruit, OJ, Lime, Grenadine

### RUM RUNNER — 12

Captain Morgan Spiced Rum, 99 Bananas, Razzmatazz, White Rum, OJ, Sour Mix, Grenadine

### NAUTI MOJITO — 9

Bacardi Silver Rum, Mint Leaves, Fresh Lime, Club Soda

### DRAGONBERRY MULE — 9

Dragonberry Bacardi Rum, Strawberry Puree, Fresh Lime Juice, Ginger Beer

### NAUTI MARGARITA — 11

Patron Tequila, Margarita Mix, Salt Rim Glass

*~Add Grand Marnier! + 3*

### CLASSIC COSMOPOLITAN — 11

Tito's Vodka, Triple Sec, Fresh Lime Juice, Cranberry

### NAUTI MULE — 9

Tito's Vodka, Fresh Lime Juice, Ginger Beer

### NAUTI MARTINI — 12

Grey Goose Vodka, Dry Vermouth, Blue Cheese Stuffed Olives

### ELIJAH CRAIG OLD FASHIONED — 11

Elijah Craig Small Batch Bourbon, Fresh Orange, Bitters, Dark Cherries. *~ Make it Smoked! +3*

### GOLDEN OLD FASHIONED — 12

Woodford Reserve Bourbon, Fresh Orange, Housemade Vanilla Banana Syrup, Bitters, Smoked Cinnamon. *~ Make it Smoked! +3*

### CLASSIC ESPRESSO MARTINI — 11

Tito's Vodka, Coffee Liqueur, Espresso

### CREAMY ESPRESSO MARTINI — 12

Tito's Vodka, Coffee Liqueur, Bailey's Irish Cream, Espresso

### STRAWBERRY ARNOLD PALMER — 9

Stolichnaya Strawberry Vodka, Lemonade, Iced Tea

### NAUTI ON THE BEACH — 11

Tito's Vodka, Peach Schnapps, OJ, Cranberry

### STRAWBERRY ROSE COSMO — 11

Tito's, Triple Sec, Strawberry Rose Syrup, Lime, Sweet & Sour

### LONG ISLAND ICED TEA — 12

Vodka, Gin, Rum, Tequila, Triple Sec, Sour Mix, Pepsi

### RASPBERRY BLAST — 12

Vodka, Gin, Rum, Tequila, Razzmatazz, Sour Mix, Sprite

### NAUTI BLOODY MARY — 10

Vodka, Bloody Mary Mix, Celery, Stuffed Olives *~Add Shrimp +1*

### MIMOSA — 8

Champagne, and choice of OJ, Cranberry or Pineapple juice

### LAVENDER LEMON FIZZ — 8

Champagne, Lavender Lemon Syrup

### RUMCHATA COLADA — 10

Rumchata, Bacardi Rum, Pineapple Juice

## Wines

BERINGER CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, CA — 7 / 27

CK MONDAVI SAUVIGNON BLANC, CA — 7 / 27

JOSH CHARDONNAY, CA — 11 / 35

LA CREMA CHARDONNAY, CA — 14 / 40

LA CREMA PINOT NOIR, CA — 14 / 40

JOSH CABERNET SAUVIGNON, CA — 11 / 35

## Beers

### DOMESTIC:

BUDWEISER, BUD LIGHT, BUD ZERO — 5.5

MICHELOB ULTRA, COORS LIGHT — 5.5

AMBERBOCK DARK LAGER — 5.5

MILLER LITE, YUENGLING — 6.5

SAM ADAMS LAGER — 7

SHOCK TOP BELGIAN WHITE — 7

ELYSIAN SPACE DUST — 8

**IMPORT:** STELLA ARTOIS, CORONA, HEINEKEN SILVER — 6.5 / ESTRELLA GALICIA — 7

**LOCAL:** CROOKED CAN HIGH STEPPER IPA, THREE ODD GUYS APK IPA — 8

*We reserve the right to discontinue beverage service at our discretion*

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## LUNCH SPECIALS



*Served daily from 11am - 3pm. Lunch entrees include hush puppies and choice of ONE Classic Homemade Side*

### FRIED LUNCH COMBO — 20

Lightly breaded in corn flour, boneless fried catfish, clam strips, scallops & shrimp, with homemade tartar and cocktail sauces

### FLOUNDER SANDWICH — 16

Fried or broiled flounder fillet on toasted roll with lettuce, tomato, pickles & onion

### FRIED BONELESS CATFISH — 17

Lightly breaded in corn flour, golden-fried, served with homemade tartar and cocktail sauces

### FRIED FINGERLING CATFISH — 17

Golden-fried, small whole catfish with bones served with homemade tartar and cocktail sauces

### FRIED SHRIMP — 15

(6) Lightly breaded in seasoned flour, golden-fried shrimp with homemade tartar and cocktail sauces

### STEAMED PEEL & EAT SHRIMP — 13

1/2 lb. shell-on shrimp, steamed, served warm in garlic butter broth

### FRIED CLAM STRIPS — 18

Lightly breaded in seasoned flour, golden-fried, served with homemade tartar and cocktail sauces

### FRIED GATOR — 18

Lightly breaded in seasoned flour, golden-fried, served with homemade honey mustard

### CHICKEN BREAST — 15

Fried or grilled chicken breast, drizzled with Balsamic glaze