



FROM THE BAR

Enjoy these featured cocktails:

- CLASSIC ESPRESSO MARTINI — 11
- FLORIDA SUNSET — 9
- NAUTI COSMO — 9
Make it a Tito's Cosmo! +2
- NAUTI RED SANGRIA — 9



MAKE ANY ENTREE A SURF & TURF WITH THESE ENHANCEMENTS:

- ~ 7-OZ CRACKER-CRUSTED MAINE LOBSTER TAIL +30
- ~ (2) SNOW CRAB LEGS CLUSTERS +30
- ~ (6) GRILLED SHRIMP +10
- ~ (12) GRILLED SHRIMP +15



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⚓ = Chef Mike's Favorites

APPETIZER

Choose One

SHRIMP COCKTAIL
(6) Chilled, tail-on shrimp served with homemade cocktail sauce and lemon

CRAB STUFFED MUSHROOMS
Crab Stuffed mushrooms served with Hollandaise sauce drizzle and lemon
Please allow extra preparation time

NEW ENGLAND CLAM CHOWDAH
Bowl of Chef Mike's secret clam chowder recipe
⚓ *Add (3) Famous Rhode Island Clam Cakes +3*

FRESH EAST COAST OYSTAHS ON THE HALF SHELL**
(6) Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, with lemon, homemade cocktail sauce and Saltine crackers

RATATOUILLE BAKE (VGN)
A vegetable medley of zucchini, squash, tomatoes, and onion in Pomodoro sauce with garlic, basil and fresh herbs. Lightly topped with vegan cheese

MAIN COURSE

Choose One Entree and Two Homemade Classic 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. Upgrade Premium Sides: Sweet Potato Fries (+2), House Salad (+4), Caesar Salad (+4), Cup of Chowdah (+5), Cup of Lobster Bisque (+7)

BOILED MAINE LOBSTAH
1 pound boiled Maine Lobster, drawn butter, lemon
~ Upgrade to 1.5 lbs Fisherman's Style Maine Lobster, boiled or broiled & cracker-crusteD +17
~ Upgrade to 1.5 lbs Fisherman's Style Maine Lobster, baked & stuffed with Shrimp & Scallops +22
~ Ask about our Lazy Man's Lobstah!

NEW ENGLAND LOBSTAH ROLL
Chilled Fresh Maine Lobster tossed in herbed mayonnaise, chopped celery, Bibb lettuce, toasted New England brioche roll. Chef Mike's homemade crispy potato chips, remoulade sauce & one Classic Side
⚓ *Make it Double-Stuffed "Uncle Tony's Style" +17*

CRACKER CRUSTED COD
Cod fillet topped with Ritz Crackers seasoned with butter, white wine & fresh herbs

FILET MIGNON*
6 oz. Filet Mignon topped with Gorgonzola butter, grilled tomato, Housemade Hollandaise sauce
~ Upgrade to Creekstone Farms 12 oz. Black Angus Ribeye +8
~ Choose from our List of Enhancements and Make it a Surf & Turf!

CONNECTICUT LOBSTAH ROLL
Warm Fresh Maine Lobster, Bibb lettuce, toasted New England brioche roll. Served with warm butter, Chef Mike's homemade crispy potato chips, remoulade sauce & one Classic Side
⚓ *Make it Double-Stuffed "Uncle Tony's Style" +17*

SWEET POTATO RISOTTO (VGN)
Topped with mushrooms, peppers, onions, and fennel. Served with House Salad (VGN) OR two Classic Sides

DESSERT

Choose One

KEY LIME PIE JAR
CHOCOLATE PEANUT BUTTER PIE JAR
STRAWBERRY MOUSSE (VGN)

⚓ **AUNT PEGGY'S WICKED WHOOPIE PIES +3**
CHEESECAKE WITH FRESH BERRIES +3

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK
MAGICAL DINING SPECIAL MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. **PLEASE NO SHARING.**

*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.

