

NAUTI FALL SPECIALS

Every Tuesday, Wednesday, and Thursday, from **October 1st - November 30th**, enjoy our Secret 3-Course Menu, One Pound Maine Lobster, Cocktail Specials, and more!



Nauti Fall Secret 3-Course Menu for \$35

If you enjoyed our Magical Dining deal, **you'll love our NEW Secret Menu!** Enjoy three courses of Nauti Lobstah favorites for only \$35 for LUNCH & DINNER. **Don't forget to ask your server for the Nauti secret menu!**



One Pound Maine Lobster

Enjoy a 1 Pound Boiled Maine Lobster 3-course menu including your choice of appetizer, 2 homemade sides, and dessert for **only \$45!** That's a nice savings, as the regular menu price for only the lobster entree is \$40.



Cocktail Specials

Sip **BOGO House Wines** (\$7) and our most popular cocktail, **Nauti Red Sangria** (\$8), all day Tuesday-Thursday.



NAUTI FALL 3-COURSE MENU

\$35

Available every Tuesday, Wednesday & Thursday, October 1 - November 30

⚓ APPETIZER ⚓

Choose One

NEW ENGLAND CLAM CHOWDAH

Cup of Chef Mike's secret clam chowdah recipe!
 ⚓ Add (3) Famous Rhode Island Clam Cakes for \$3

CANADIAN BLACK MUSSELS

½ LB Canadian Black Mussels in herbed broth with fresh garlic and basil, & grilled focaccia bread

FRIED GREEN TOMATOES (V)

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

CRAB STUFFED MUSHROOMS +\$5

(4) Crab Stuffed Mushrooms, served with Hollandaise sauce drizzle and lemon wedge

CAESAR SALAD

Romaine lettuce tossed with homemade Caesar dressing, topped with seasoned croutons and parmesan ribbons

HOUSE SALAD

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

RATATOUILLE BAKE (V)

A vegetable medley of zucchini, squash, tomatoes, and onion in pomodoro sauce with garlic, basil and fresh herbs. Topped with a generous sprinkle of vegan mozzarella cheese.

FRESH OYSTERS ON THE HALF SHELL +\$5**

(6) Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, lemon, homemade cocktail sauce, Saltine crackers

FRIED CALAMARI +\$5

½ LB Fried calamari marinated in buttermilk, lightly breaded, served with Chef Mike's homemade remoulade

◇ MAIN COURSE ◇

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

NEW ENGLAND FISH & CHIPS

Beer-battered Haddock served with malt vinegar

BAKED SALMON & JUMBO LUMP CRAB

Baked Salmon medallions topped with Jumbo Lump Crabmeat, drizzled with Hollandaise sauce

GRILLED CHICKEN BREASTS

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

FISHERMAN'S PLATTER

Choose 2: Boneless Catfish, Shrimp, Flounder, New Bedford Scallops, Fried Gator, Fried Clam Strips,
 Please select all fried or all broiled
 ~ Make it a Trio Platter! Choose 3 for +\$4

FRIED CATFISH

Choose 9oz fresh boneless fried catfish or fresh fingerling catfish with bones. Served with Hush Puppies.

MUSHROOM RISOTTO (V)

Medley of mushrooms, sauteed with onions, white wine, and vegan mozzarella

🦞 1 POUND BOILED LOBSTER +\$10 🦞

The Nauti Lobstah Classic! Boiled Fresh Maine Lobstah with drawn butter and fresh lemon wedge
 ~ Make it a Surf & Surf:

Add (6) Grilled Shrimp +\$10, (2) Snow Crab Clusters +\$30

🦞 LOBSTER BLT +\$5 🦞

Maine Lobster tossed in herbed mayo dressing or warm butter, toasted ciabatta roll, crisp lettuce, tomato, thick-cut smoked bacon, with Homemade crispy potato chips, & remoulade sauce

⚓ DESSERT ⚓

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

CHOCOLATE PEANUT BUTTER PIE JAR

AUNT PEGGY'S WICKED WHOOPIE PIES +\$4

SEASONAL PUMPKIN CHEESECAKE +\$3

⚓ FROM THE BAR ⚓

Tuesday - Thursday Specials

NAUTI RED WINE SANGRIA — \$8

Christine's Family Recipe from Northern Spain!

BOGO HOUSE WINES — \$7

Buy One Get One!

COCKTAIL OF THE MONTH!

PUMPKIN PIE MARTINI - \$12

Vanilla Vodka, Pumpkin Puree, Cream, Maple & Graham Cracker rim

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

NAUTI FALL MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING OR SUBSTITUTIONS.



Introducing Chef Mike's New Lobstah Creations!

The **Biggest Lobster Roll in The World** listed on any restaurant menu is now in Apopka, Florida! Our viral hit, Two-Foot Lobster Roll is now bigger with **THREE pounds** of succulent lobster meat! Perfect to share on your next visit to The Nauti Lobstah or pre-order to enjoy at home.

Follow us on social media for more specials and new creations this season!



Lobster Mac & Cheese

The Nauti Lobstah elevates this classic steakhouse dish! Feast on a generous portion of **Maine Lobster** with Cavatappi pasta smothered in our rich **5-cheese sauce**. Chef Mike uses a blend of asiago, cheddar, smoked gouda, fontina, and Parmesan, topped with Parmesan Panko Crisp. YUM!



Lobster BLT

It was so popular we're bringing it back! Enjoy Chef Mike's **Lobster BLT** with Maine lobster tossed in herbed mayo dressing or warm butter, toasted ciabatta roll, crisp lettuce, tomato, thick-cut smoked bacon, served with homemade crispy potato chips, & remoulade sauce.



MORE FALL SPECIALS!

Our popular **Pumpkin Cheesecake** topped with homemade whipped cream and **Pumpkin Pie Martini**, a boozy fall dessert alternative, are back for a limited time!



Elijah Craig Old Fashioned Week

From October 11 - 19, we are proud to participate in Elijah Craig's Old Fashioned Week by offering our popular **Elijah Craig Old Fashioned** at a special price of \$10 with \$1 per cocktail benefiting the Southern Smoke Foundation, which assists bar and restaurant workers in times of need.



Birthday Freebie!

We love to celebrate with you! Get one **FREE Funfetti Whoopie Pie** on your birthday with the purchase of an entree. **Aunt Peggy's Wicked Whoopie Pie** gets a festive touch dipped in Funfetti sprinkles!

