



## The Biggest Lobster Roll in The World is a Party Favorite!

Our viral-hit Two-Foot Lobster Roll is available with two pounds or even bigger with **THREE pounds** of succulent Maine lobster meat! It's a showstopper for all your special celebrations, birthdays, **holiday parties**, office lunches, or special date night! Available daily in the restaurant or **pre-order our Nauti Party Pack** and get it packaged to enjoy at home or office.



### Lobster Mac & Cheese

Have you tried Chef Mike's new Lobster Mac & Cheese? Feast on a generous portion of **Maine Lobster** with Cavatappi pasta smothered in our rich **5-cheese sauce** using a blend of asiago, cheddar, smoked gouda, fontina, and Parmesan, topped with Parmesan Panko Crisp. It's the perfect appetizer or side dish. Available for a limited time!

### Chef Mike's Lobster BLT

Don't miss your chance to enjoy Chef Mike's **Lobster BLT** made 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. Special available until 11/30.





# NAUTI NOVEMBER SPECIALS

Enjoy the best New England seafood in the Orlando area with these special offers. Follow us on social media and subscribe to our email newsletter for the latest news, specials & giveaways!



## Nauti Fall Secret 3-Course Menu for \$35

Enjoy three courses of Nauti Lobstah favorites, including our popular Baked Salmon topped with Jumbo Lump Crab, starting at \$35 per person for **LUNCH & DINNER**. Available only on **Tuesdays, Wednesdays & Thursdays**. 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 very nice savings, as the regular menu price for only the lobster entree is \$40. Available all day, Tuesday - Thursday, by request only.



## Cocktail Specials

Sip **BOGO House Wines** (\$7) and our most popular cocktail, our **Nauti Red Sangria** (\$8) made with Christine's family recipe from Northern Spain, available all day Tuesday-Thursday. Ask your server for **NEW** cocktail creations and other specials throughout the month!



## 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!





# Fall Dessert Combo!

Treat yourself this season! Chef Mike's popular **Pumpkin Cheesecake** (\$8) paired with the ultimate fall dessert cocktail, **Pumpkin Pie Martini** (\$12) will have you enjoying the fall vibes. Order both as **FALL DESSERT COMBO** for **only \$16** and save \$4! Available every day until 11/30.



## The Perfect Gift Does Exist!

Give the gift of the best seafood in Orlando this gift-giving season with our Nauti Gift Cards. Available online or in the restaurant, in denominations of \$5 - \$500, they are perfect for any occasion. **NOW THROUGH 12/21, FOR EVERY \$100 GIFT CARD PURCHASED IN THE RESTAURANT, RECEIVE A \$10 GIFT CARD FREE!!**



## Surf & Turf Special

Enjoy these Surf & Turf Specials Tuesday - Saturday, **7 oz Maine Cold Water Cracker-Crusted Lobster Tail** with your choice of **Creekstone Farms 12 oz Black Angus Ribeye** (\$68) or **24 oz Porterhouse Steak** (\$79) and two classic sides. A \$6 savings when ordered together!



CHEF MIKE’S

NAUTI FALL 3-COURSE MENU

\$35

Available every Tuesday, Wednesday & Thursday, until November 27th

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APPETIZER

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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 OYSTAHS 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

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MAIN COURSE

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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
- 🦞 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
- FISHERMAN’S PLATTER

Choose 2: Boneless Catfish, Shrimp, Flounder, Fried Clam Strips, *\*Please select all fried or all broiled\**

~ Add (2) Scallops +\$6

~ Make it a Trio Platter! Choose 3 for +\$5
- 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
- 🦞 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

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DESSERT

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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

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FROM THE BAR

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Tuesday - Thursday Specials

- NAUTI RED WINE SANGRIA — \$8

Christine’s Family Recipe from Northern Spain!
- COCKTAIL OF THE MONTH!

PUMPKIN PIE MARTINI - \$12

Vanilla Vodka, Pumpkin Puree, Cream, Maple & Graham Cracker rim
- BOGO HOUSE WINES — \$7

Buy One Get One!

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.