



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 — 30 (DOZ)/ 16 (1/2 DOZ)**

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

OYSTAHS CASINO — 38 (DOZ) / 22 (1/2 DOZ)

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

FRIED OYSTAHS — 26

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

CLAMS CASINO — 24

(10) Fresh Middleneck clams topped with bacon and Casino Butter with fresh garlic, basil, parsley & lemon

CLAM CAKES — 13 (DOZ) / 7 (1/2 DOZ)

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

GLOUCESTER STEAMAHS — 30

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

STEAMED LITTLE NECK CLAMS — 20

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

STUFFIES — 13

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

SMELTS — 18

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

JUMBO LUMP CRAB CAKES — 24

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

FRIED CALAMARI — 16

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

CANADIAN BLACK MUSSELS — 18

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

CRAB STUFFED MUSHROOMS — 15

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

SHRIMP COCKTAIL — 16

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

The Catfish Place Classics

FRIED GREEN TOMATOES (V) — 13

FRIED ONION RINGS (V) — 10

FRIED PICKLE CHIPS (V) — 10

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

FRIED GATOR BITES — 17

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

⚓ SOUPS ⚓

NEW ENGLAND CLAM CHOWDAH — 11 (bowl) / 9 (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

CAESAR SALAD

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

⚓ HANDHELDS ⚓

Sandwiches & Burgers

Served with Homemade Crispy Potato Chips & Remoulade Sauce

HADDOCK SANDWICH — 24

Fried haddock fillet with bibb lettuce and tomato on butter toasted hoagie roll

JUMBO LUMP CRAB CAKE SANDWICH — 24

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

CREEKSTONE BURGER — 17

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

~ Add Applewood Smoked Bacon — +2

~ Make it a Double Burger! — +7

GRILLED CHICKEN SANDWICH — 16

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

Lobstah Rolls

Served with Homemade Crispy Potato Chips & Remoulade Sauce

NEW ENGLAND LOBSTAH ROLL — MP

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 — MP

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 — MP

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!— MP / 165 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! - FOR THE BIGGEST LOBSTER ROLL IN THE WORLD,

ADD MORE LOBSTER! +35 per 1/2 pound of lobster

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 — 59

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

FISHERMAN'S STYLE BAKED STUFFED LOBSTAH — 65

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

LOBSTAH THERMIDOR — 67

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 — 65

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 +6*

Maine Lobster Classics

BOILED MAINE LOBSTAH — 45

1 pound boiled Maine lobster, drawn butter & lemon

TWIN LOBSTAH TAILS — 59

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



3 LBS SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — 150

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* — 38

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) — 22

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

RATATOUILLE BAKE APPETIZER (VGN) — 15

Vegetable medley-filled zucchini boat with squash, tomatoes, and onion, in Pomodoro sauce with garlic, basil, fresh herbs. Topped with vegan mozzarella cheese

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)



SURF & TURF



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

LOBSTER TAIL — +32

Add a 7oz. Maine cold water cracker-crust 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— 25

GRILLED SHRIMP — 23

GRILLED CHICKEN — 23

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 +2*

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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

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

V = Vegetarian / VGN = Vegan. Inquire about modifications for plant-based dishes.

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SEAFOOD & FISH ENTREES

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

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 — MP / 34

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 — MP

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

CIOPPINO SEAFOOD STEW — 38

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

***Add Linguine +3**

CRABMEAT STUFFED FLOUNDAH — 33

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

***Please allow extra preparation time - Please no sharing.**

JUMBO LUMP CRAB CAKES — 33

(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 — 36

(6) 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" — 24

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

FRIED SHRIMP — 24

(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. **Please no sharing.**

BOB'S FAMOUS CATFISH

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

ALL YOU CAN EAT CATFISH! — 29

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 — 29

Available within 30 minutes of closing

FISHERMAN'S PLATTER — 31 (2) / 36 (3)

All Fried or All Broiled Platter - Choice of Two OR Three: Fried Boneless Catfish, Clam Strips, Scallops, Shrimp, or Flounder - NOTE: Clam Strips cannot be broiled.

SIDES

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

Cheese Grits

(3) Hush Puppies

Jasmine Rice

Vegetable Of The Day

Garlic Mashed Potatoes

Sweet Potato Casserole

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

PREMIUM HOMEMADE SIDES

Sweet Potato Fries — +3

Creamed Spinach — +3

Cup of Clam Chowdah — +5

Cup of Lobster Bisque — +7

Side House Salad — +4

Side Caesar Salad — +4

SWEETS

All desserts are made fresh in-house!

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

AUNT PEGGY'S WICKED WHOOPIE 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 — 8

Served with Bourbon sauce and homemade whipped cream

KEY LIME PIE JAR — 8

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

CHOCOLATE PEANUT BUTTER PIE JAR — 8

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

STRAWBERRY MOUSSE JAR (VGN) — 8

Topped with strawberry compote, 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.*

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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 — 11

Tito's Vodka, Fresh Lime Juice, Ginger Beer

NAUTI MARTINI — 12

Grey Goose Vodka, Dry Vermouth, Blue Cheese Stuffed Olives

SIGNATURE GOLDEN OLD FASHIONED — 12

Elijah Craig Small Batch Bourbon, Housemade Spiced Vanilla Banana Syrup, Bitters, Dark Cherries, Smoked Cinnamon

~ Make it Smoked! +3

CLASSIC OLD FASHIONED — 11

Elijah Craig Small Batch Bourbon, Fresh Orange, Bitters, Dark Cherries

~ Make it Smoked! +3

~ Make it with Woodford Reserve Kentucky Bourbon - 12

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

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

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Beers

DOMESTIC:

BUDWEISER, BUD LIGHT — 5.5

MICHELOB ULTRA, COORS LIGHT — 5.5

AMERBOCK DARK LAGER — 5.5

MILLER LITE, YUENGLING — 6.5

SAM ADAMS LAGER — 7

SHOCK TOP BELGIAN WHITE — 7

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

LOCAL:

CROOKED CAN HIGH STEPPER IPA - 8

CROOKED CAN CLOUD CHASER HEFEWEIZEN - 8

We reserve the right to discontinue beverage service at our discretion



LUNCH SPECIALS



Served daily from 11am - 3pm. Lunch entrees include hush puppies and choice of ONE Classic Homemade Side. Please no sharing.

FRIED LUNCH COMBO — 23

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

**No Substitutions - *Add (2) Scallops +6*

FLOUNDER SANDWICH — 17

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

FRIED BONELESS CATFISH — 18

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

FRIED FINGERLING CATFISH — 19

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

FRIED SHRIMP — 17

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

STEAMED PEEL & EAT SHRIMP — 14

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

FRIED CLAM STRIPS — 22

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