

NAUTI WINTER SPECIALS

Enjoy the best New England seafood and steaks in the Orlando area with these January - March specials. Follow on social media and subscribe to our newsletter for the latest news, specials & giveaways!



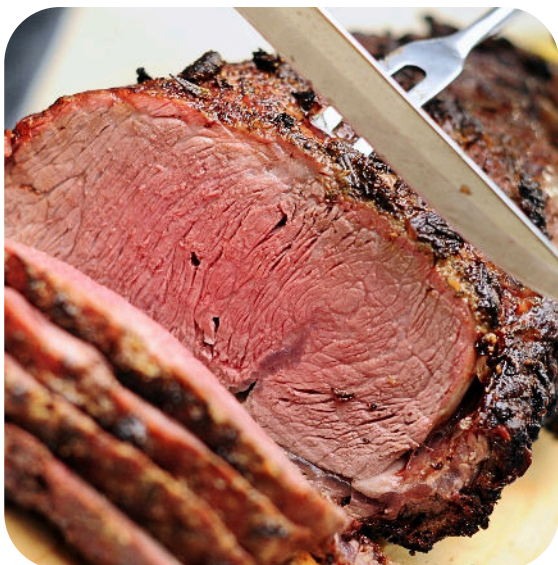
NEW Nauti Winter Secret 3-Course Menu

From delicious fish and seafood creations, to grilled chicken, salads, and plant-based dishes, there's something for everyone to love! Choose an appetizer, entree & dessert starting at \$40. Available for LUNCH or DINNER, only on **Tuesdays, Wednesdays & Thursdays**. Ask your server!



One Pound Maine Lobster

Enjoy our One Pound Boiled Maine Lobster **3-course menu** including your choice of appetizer, 2 homemade sides, and dessert for **only \$50!** That's a **very nice savings**, as the regular menu price for only the lobster entree is \$45. Available all day, Tuesday - Thursday, by request only.



NEW Prime Rib Nights!

Chef Mike introduces his NEW **Herb-Crusted Creekstone Farms Prime Rib Dinner** served with a homemade New England popover, honey maple butter, and one classic side for **\$44**. Available only for **dinner on Tuesdays, Wednesdays and Thursdays**, starting at 3pm. **Make it a Surf & Turf** by adding a Lobster Tail, Snow Crab Legs or Grilled Shrimp.



Happy Hour Wines

Lift a glass and enjoy Nauti Lobstah Happy Hour **ALL DAY** Tuesday-Thursday! Sip **BOGO House Wines** (\$8) and our most popular **Nauti Red Sangria** (\$8) made with Christine's family recipe from Northern Spain. Ask your server about new cocktail creations!





Surf & Turf Specials

Savor a 7 oz Maine Cold Water Cracker-Crusted Lobster Tail paired with **Creekstone Farms 12 oz Black Angus Ribeye (\$70)**, **24 oz Porterhouse Steak (\$81)**, or **6oz Filet Mignon (\$64)**. A \$6 savings when ordered together!

Valentine's Day!

Celebrate with 'your lobstah' at The Nauti Lobstah Valentine's Week! Share our impressive 3-Pound Maine Lobster or Surf & Turf combo! Stay tuned for our Valentine's Menu.



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!

Make it a party they'll never forget with The Biggest Lobster Roll in Florida!



Order a **Nauti Party Pack** featuring our 2-foot Lobster Roll stuffed with 2 pounds of Maine lobster for an impressive **Super Bowl** or **game day** party, birthday, or any **celebration!** Call us at 407-889-7980 for details.

CHEF MIKE'S

NAUTI WINTER 3-COURSE MENU

\$40

Available Tuesday, Wednesday & Thursday

ANCHOR APPETIZER ANCHOR

Choose One

HOUSE SALAD

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

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

1/2 LB Canadian Black Mussels in herbed broth with fresh garlic and basil, & grilled focaccia bread

FRIED CALAMARI +\$5

1/2 LB Fried calamari marinated in buttermilk, lightly breaded, served with Chef Mike's homemade remoulade

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

NEW ENGLAND LOBSTAH BISQUE

Cup of classically prepared lobstah bisque with a splash of Sherry and a dollop of homemade whipped cream

CLAMS CASINO

(6) Middle Neck Clams topped with bacon and Casino Butter with fresh garlic, basil, parsley and lemon

FRIED GREEN TOMATOES

Served with homemade Ranch dressing and Tiger horseradish sauce

SHRIMP COCKTAIL +\$4

(6) Chilled shrimp served with homemade cocktail sauce and fresh lemon



MAIN COURSE



Choose One Entree and Two Homemade Sides

CRACKER CRUSTED COD

Cod Fillet topped with Ritz crackers Seasoned with butter, white wine & fresh herbs

SHRIMP SCAMPI A LA BOB

(12) Broiled shrimp with garlic, lemon and white wine *Add Linguine +\$5

BONELESS CATFISH

(10) oz. Fresh Boneless Fried Catfish with (3) Hush Puppies

GRILLED SALMON OR CRABCAKE ENTREE SIGNATURE HOUSE SALAD

Fresh organic greens, tomato, onion, Gorgonzola, strawberries, blueberries, seasoned croutons, Balsamic vinaigrette Choose your protein: Grilled Salmon or (2) Jumbo Lump Crabcakes

CEDAR SMOKED GRILLED SALMON

North Atlantic Salmon Smoked on Cedar Plank

GRILLED MAHI

Served with Cajun Creole Sauce of Tomatoes, Andouille Sausage, Onions, Celery, Peppers

GRILLED CHICKEN BREASTS

Two Boneless Chicken Breasts drizzled with Balsamic Glaze

GRILLED SALMON OR CRABCAKE ENTREE CAESAR SALAD

Romaine lettuce, homemade Caesar dressing, seasoned croutons, Parmesan ribbons Choose your protein: Grilled Salmon or (2) Jumbo Lump Crabcakes



1 POUND BOILED LOBSTER +10

The Nauti Lobstah Classic! Boiled Fresh Maine Lobster with drawn butter, lemon wedge. Served with Two Classic Sides. ~ Make it a Surf & Surf: Add (6) Grilled Shrimp +10, (2) Snow Crab Clusters +30



ANCHOR DESSERT ANCHOR

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

CHEESECAKE WITH BERRIES +\$3

CHOCOLATE PEANUT BUTTER PIE JAR

BREAD PUDDING WITH BOURBON SAUCE +\$3

AUNT PEGGY'S WICKED WHOOPIE PIES +\$4

BOGO HOUSE WINES \$8 Buy One Get One!



NAUTI RED WINE SANGRIA \$8 Christine's Family Recipe!

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 WINTER MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.

CHEF MIKE'S

NAUTI PLANT-BASED 3-COURSE MENU

\$40

Available Tuesday, Wednesday & Thursday

⚓ APPETIZER ⚓

Choose One

HOUSE SALAD

Fresh organic greens, tomato, onion, seasoned croutons,
oil & vinegar dressing

RATATOUILLE BAKE APPETIZER (VGN)

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

◇ MAIN COURSE ◇

Choose One Entree and Two Homemade Sides

ROASTED STUFFED BELL PEPPERS (VGN)

Two bell peppers stuffed with rice, roasted vegetables, fresh herbs,
and served with pomodoro sauce

LINGUINE WITH VEGETABLES (VGN)

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 sauce), French Fries, Jasmine Rice

⚓ DESSERT ⚓

STRAWBERRY MOUSSE JAR (VGN)

Topped with strawberry compote, served with Biscoff cookies

⚓ FROM THE BAR ⚓

Tuesday - Thursday Specials

BOGO HOUSE WINES \$8
Buy One Get One!



NAUTI RED WINE SANGRIA \$8
Christine's Family Recipe!

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FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK

THIS NAUTI MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.