

NAUTI MARCH SPECIALS

Enjoy the best New England seafood and steaks in the Orlando area. Follow on social media and subscribe to our newsletter for the latest news, specials, and giveaways. Don't forget to ask your server for the secret specials!



NEW Nauti March Secret 3-Course Menu

Start with **Canadian Black Mussels**, Calamari, Clam Chowder, or **Lobster Bisque**. Your entree includes a variety of delicious options such as **Shrimp Scampi**, **Linguine & Little Neck Clams**, Baked Salmon with Jumbo Lump Crab, **NEW Lobster Risotto**, Chicken Primavera, and more. End with one of our popular desserts! **Secret Menu starting at \$40** is available by request only for lunch and dinner, **Tuesday - Thursday**.



NEW One Pound Maine Lobster for \$30 all month!

Maine lobster lovers, enjoy our one pound Boiled Maine Lobster special **all day, Tuesday - Saturday in March!** Upgrade your New England lobster experience by adding a classic side for \$3.25!

On Tuesday - Thursday, make it a feast with our **3-course Nauti Secret Menu** including your choice of appetizer, 2 homemade sides, and dessert for **only \$50!**



Prime Rib Nights!

Chef Mike's slow roasted **Herb-Crusted Creekstone Farms Prime Rib Dinner** served with a homemade New England popover, honey maple butter, and one classic side for **\$44** is a mouth-watering addition to the menu! Available only for **dinner on Tuesdays, Wednesdays and Thursdays**, starting at 3pm.



NEW Steaks On The Menu!

Introduced for Valentine's Day, the impressive **32 oz Creekstone Premium Black Angus Tomahawk Steak** and **24 oz Bone-In Premium Black Angus Cowboy Ribeye Steak** are now on the menu! Served with Béarnaise sauce and Peppercorn demi-glace and your choice of 2 classic sides. Make it a **Surf & Turf** by adding a Cracker-Crusted Lobster Tail!



All Day 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 and mocktail creations!**

Birthday Freebie!

Celebrate with us! Get one **FREE Funfetti Whoopie Pie** on your birthday with the purchase of any entree. **Aunt Peggy's Wicked Whoopie Pie** gets a festive touch dipped in Funfetti sprinkles. **Order a six-pack to go for your next party at home!**



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 **game day** party, birthday, or any **celebration!** Call us at 407-889-7980 for details.

NAUTI MARCH 3-COURSE MENU

\$40

Available Tuesday, Wednesday & Thursday

⚓ **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**

HOUSE SALAD

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

CANADIAN BLACK MUSSELS

½ LB Canadian black mussels, herbed broth with fresh garlic and basil, grilled focaccia bread

FRIED CALAMARI +5

½ LB fried calamari marinated in buttermilk, lightly breaded, Chef Mike's homemade remoulade sauce

CRAB STUFFED MUSHROOMS +5

(4) Crab-stuffed mushrooms, Hollandaise sauce, fresh lemon

NEW ENGLAND LOBSTAH BISQUE

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

CAESAR SALAD

Romaine lettuce, homemade Caesar dressing, seasoned croutons, Parmesan ribbons

CLAMS CASINO

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

FRIED GREEN TOMATOES

Homemade ranch dressing, tiger horseradish sauce

SHRIMP COCKTAIL +4

(6) Chilled shrimp, homemade cocktail sauce, fresh lemon

◇ **MAIN COURSE** ◇

Choose one entree and two homemade classic sides, unless otherwise noted

CRACKER CRUSTED COD

Cod fillet topped with Ritz crackers seasoned with butter, white wine & fresh herbs

GRILLED MAHI

Cajun Creole sauce of tomatoes, andouille sausage, onions, celery, & peppers

CEDAR SMOKED GRILLED SALMON

North Atlantic salmon smoked on cedar plank

BAKED SALMON & JUMBO LUMP CRAB

Baked salmon medallions topped with jumbo lump crabmeat, drizzled with Hollandaise sauce

BONELESS CATFISH

(10) oz. fresh boneless fried catfish, (3) hush puppies

SHRIMP SCAMPI

Linguine & shrimp tossed with garlic, fresh herbs, & white wine broth. Grilled focaccia bread

LINGUINE & LITTLE NECK CLAMS

Tossed with garlic, basil, and white wine broth sauce. Grilled focaccia bread

GRILLED CHICKEN PRIMAVERA

Linguine, grilled chicken & vegetable medley, tossed with choice of garlic, basil, and white wine broth sauce OR Pomodoro red sauce. Grilled focaccia bread

~ **Add (4) Grilled Shrimp +8**

~ **Additional Grilled Focaccia Bread +2**

1 POUND BOILED LOBSTER +10

The Nauti Lobstah Classic! Boiled Maine Lobster with drawn butter, lemon wedge, and one Classic Side



LOBSTER RISOTTO +10

Risotto with smoked Gouda, Asiago cheese, sauteed mushrooms, onion, fennel, topped with Maine lobster. Served with grilled focaccia bread and one Classic Side

Classic 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. **Upgrade Sides:** Sweet Potato Fries (+2), Creamed Spinach (+3), House Salad (+4), Caesar Salad (+4), Cup of Chowdah (+5), Cup of Lobster Bisque (+7)

⚓ **DESSERT** ⚓

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

CHEESECAKE WITH BERRIES

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 MARCH 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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