

NAUTI SPRING 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 Spring Secret 3-Course Menu

Start with your choice from 7 appetizers like **Canadian Black Mussels**, New England Clam Chowder, or **Lobster Bisque**. Your entree features a variety of 9 delicious options, including Fisherman's Platter, Fish & Chips, and Baked Salmon & Jumbo Lump Crab. End with one of our popular desserts! **Secret Menu starting at \$40** is available by request only for lunch and dinner, **Tuesday - Thursday. Ask your server!**



3-Course Lobster Feast

Maine lobster lovers, our Nauti Spring Secret Menu has a treat for you!! Enjoy our **One Pound Boiled Maine Lobster** or new **Lobster Risotto**, plus your choice of appetizer, one classic side, and dessert for **only \$50, all day, Tuesday - Thursday!** You'll always find the best lobster dishes in the Orlando area at The Nauti Lobstah!



Chef Mike 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.



The Perfect Gift!

Give the gift of the **Best Seafood in Orlando!** Now through 6/14, for every \$100 Gift Card purchased in the restaurant, receive a **\$5 gift card FREE!!** Available in denominations of \$5 - \$500, they are perfect for birthdays, Mother's Day, Father's Day, graduation gifts, Administrative Professionals Week, or just because!



All Day Happy Hour Wines!

Every 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!



Let us cater your next event! Wow your guests with our impressive two-foot lobster roll stuffed with two pounds of Maine lobster and the best New England seafood in Orlando! Call us at 407-889-7980.

NAUTI SPRING 3-COURSE MENU

\$40

Available Tuesday, Wednesday & Thursday

ANCHOR APPETIZER ANCHOR

Choose One

NEW ENGLAND CLAM CHOWDAH

Cup of Chef Mike's secret clam chowdah recipe!

ANCHOR Add (3) Famous Rhode Island Clam Cakes for \$3

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

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

BAKED SALMON & JUMBO LUMP CRAB

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

NEW ENGLAND FISH & CHIPS

Beer-battered haddock served with malt vinegar

GRILLED MAHI

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

SHRIMP SCAMPI

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

GRILLED CHICKEN BREASTS

Two boneless grilled chicken breasts drizzled with balsamic glaze, Yukon Gold garlic mashed potatoes, and one homemade classic side

FISHERMAN'S PLATTER

Choose 2 all fried or all broiled:

Boneless catfish, shrimp, flounder, fried clam strips, or scallops

~ Make it a Trio Platter! Choose 3 for +5

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)

ANCHOR DESSERT ANCHOR

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

CHEESECAKE WITH BERRIES

AUNT PEGGY'S WICKED WHOOPIE PIES +4

CHOCOLATE MOLTEN LAVA CAKE +3

BOGO HOUSE WINES — 8

Buy One Get One!



NAUTI RED WINE SANGRIA — 8

Christine's Family Recipe!

THIS MENU IS SUBJECT TO CHANGE BASED ON MARKET PRICE FLUCTUATIONS OF LOBSTER AND SEAFOOD.
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 SPRING MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.

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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