## **NAUTI SUMMER SPECIALS**

Enjoy the best New England seafood and steaks in the Orlando area this Summer with specials for June. Follow us on social media and subscribe to our newsletter for the latest news, specials, and giveaways.





# \$38 #BITE30 3-COURSE MENU IS BACK!

We are proudly participating in Orlando Weekly's **#Bite30** promotion with a discounted special 3-course menu for only \$38, available for **lunch and dinner**, 6/3 - 7/12. The menu features our most popular dishes, including **Lobster Mac & Cheese**, fish, shrimp, beef, chicken, and vegetarian options, so there's something for everyone to enjoy!

### **LOBSTAH DEALS ALL JUNE!**

The Nauti Lobstah is THE place to celebrate Lobster Day all month! Enjoy these Lobstah deals:

One Pound Boiled Maine Lobster: upgrade your Bite30 3-course menu for only +\$10!

**3 Pound Lazy Man's Lobstah**, regularly priced at \$155, **now only \$125.** It's a great celebration meal!

Whole 1.5 Pound Maine Lobster, prepared boiled, broiled or Fisherman's Style, baked, stuffed with shrimp & scallops.

Show your server this email to get offer!

# CHEF MIKE'S PRIME RIB THURSDAYS

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 Thursdays, starting at 3pm. Bring Dad and celebrate Father's Day early!

### **GIFT CARD OFFER!**

LAST CHANCE! 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 Father's Day, birthdays, anniversaries, or any occasion to treat the seafood and steak lover in your life!





# ALL DAY HAPPY HOUR WINES!

Unwind with a glass of wine and your favorite seafood and steaks! Every
Tuesday - Thursday, sip **BOGO House**Wines all day for only \$8. 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 sixpack to go for your next party at home!



## SUMMER PARTIES ARE BETTER 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.



## BITE 30 3-COURSE MENU

\$38

Available June 3 - July 12, 2025

### † APPETIZER ‡

Choose One

## NEW ENGLAND CLAM CHOWDAH AND CLAM CAKES

Cup of Chef Mike's secret clam chowdah recipe! Served with (2) famous Rhode Island clam cakes

#### SHRIMP COCKTAIL

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

#### FRIED CALAMARI +5

Half pound calamari marinated in buttermilk, lightly breaded in seasoned flour, with Chef Mike's homemade remoulade sauce

#### CANADIAN BLACK MUSSELS

Herbed broth with fresh garlic and basil, served with grilled focaccia bread

#### **SMOKED TROUT**

Smoked trout fillet, served chilled, prepared with pickled onions, dill, fried capers, horseradish cream, mixed greens, served with grilled focaccia bread

#### RATATOUILLE BAKE (VGN)

Summer vegetables medley of zucchini, squash, tomatoes, onion, in Pomodoro sauce with garlic, basil, and fresh herbs, lightly topped with vegan cheese

 $\Leftrightarrow$ 

#### MAIN COURSE



Choose One

#### LOBSTER MAC & CHEESE

Cavatappi pasta tossed in a five-cheese blend of Asiago, Cheddar, Smoked Gouda, Fontina and Parmesan topped with Parmesan Panko crisp and Maine lobster

#### **SHRIMP SCAMPI**

Linguine tossed with shrimp, garlic, fresh herbs, and white wine broth, served with grilled focaccia bread

#### ROASTED BELL PEPPERS (VGN)

Two bell peppers stuffed with rice, roasted vegetables, fresh herbs, served with Pomodoro sauce, and two homemade classic sides

#### GRILLED MAHI

Cajun Creole sauce of tomatoes, andouille sausage, onions, peppers, celery, and two homemade classic sides

#### NEW ENGLAND FISH & CHIPS

Beer-battered haddock, French fries, malt vinegar, and one additional homemade classic side

#### **BEEF TENDERLOIN TIPS**

Sautéed with onions and mushrooms, green peppercorn sauce, and two homemade classic sides

~ Make it a Surf & Turf, Add (6) Grilled Shrimp +10

#### **GRILLED CHICKEN BREASTS**

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



#### ONE POUND BOILED MAINE LOBSTAH +10



The Nauti Lobstah Classic! Served with drawn butter, lemon, and two homemade classic sides

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. Premium Sides: Sweet Potato Fries (+2), Baked Potato (+4), 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

Served "deconstructed" in a Mason jar topped with strawberry sauce, homemade whipped cream, and Graham crackers

#### CHEESECAKE WITH FRESH BERRIES +3

Strawberries, blueberries and fresh whipped cream

#### STRAWBERRY MOUSSE (VGN)

Topped with strawberry compote, served with Biscoff cookies

#### AUNT PEGGY'S WICKED WHOOPIE PIES +3

A New England specialty! (2) chocolate round cakes sandwiched with light sweet vanilla buttercream

† FROM THE BAR ‡

Enjoy these #Bite30 features. Full bar available

NAUTI RED WINE SANGRIA — 11

Christine's Family Recipe from Northern Spain!

STELLA ARTOIS (BOTTLE) — 8

#### MAKER'S MARK

Kentucky Straight Bourbon
1.5 oz 2 oz 3 oz
11 15 22

#### SMOKED OLD FASHIONED — 15

Maker's Mark Kentucky Straight Bourbon, fresh orange, bitters, dark cherries



