

NAUTI JULY SPECIALS

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



LAST WEEK OF #BITE30 3-COURSE MENU FOR \$38!

Don't miss this great deal! Orlando Weekly's **#Bite30** promotion offers a discounted 3-course menu for only \$38, available for **lunch and dinner until Saturday, 7/12**. It's also the last week to enjoy Chef Mike's special Beef Tenderloin Tips with sautéed mushrooms. There's something on the menu for everyone to enjoy!



LOBSTAH DEALS IN JULY!

Lobstah lovers, don't miss 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!

**STAY TUNED FOR A NEW LOBSTAH
SPECIAL STARTING ON 7/15**



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 only available for **dinner on Thursdays**, starting at 3pm. Make it **Surf & Turf!** Add a Cracker-Crusted Maine Lobster Tail, Snow Crab Legs or Grilled Shrimp!



PREMIUM STEAKS ON THE MENU!

🍷 Get the full steakhouse experience! The rich flavor, tenderness, and high quality of Creekstone Farms steaks is unmatched. Try our 32oz premium Black Angus Tomahawk served with sautéed mushrooms, peppercorn demi-glace, Béarnaise sauce, and two classic sides on your next visit!



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 six-pack 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

ANCHOR APPETIZER ANCHOR

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



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)

ANCHOR DESSERT ANCHOR

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

ANCHOR FROM THE BAR ANCHOR

Enjoy these #Bite30 features. Full bar available

NAUTI RED WINE SANGRIA — 11

Christine's Family Recipe from Northern Spain!

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

STELLA ARTOIS (BOTTLE) — 8



PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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

BITE30 SPECIAL MENU HAS BEEN CREATED AS 3 COURSES PER GUEST. PLEASE NO SHARING.

