



# NAUTI LOBSTAH SPECIALS

Enjoy the best New England seafood and steaks in the Orlando area. Follow us on social media and subscribe to our newsletter for the latest news, specials, and giveaways. These specials are available 8/15/25 - 9/30/25



## MAGICAL DINING IS HERE!

We are proud to participate in Visit Orlando's Magical Dining® presented by Orlando Health from August 15 - September 30 with a discounted **3-course menu for only \$40**, available for **lunch and dinner**. The menu features popular dishes, including **Lobster Mac & Cheese**, fish, shrimp, land-based and plant-based options, so there's something for everyone to enjoy! And, \$1 per meal benefits REED Charitable Foundation!



## MAINE LOBSTER FEATURES

The Nauti Lobstah is THE place to enjoy Maine lobster in Orlando! Upgrade your Magical Dining experience.

- 🦞 **One Pound Boiled Maine Lobster Entree:** only +\$12 (subject to MP)
- 🦞 **GO BIGGER!** Ask your server to upgrade your Magical Dining entree to a **Whole 1.5 Pound Maine Lobster**, prepared boiled, broiled or Fisherman's Style (baked & stuffed with shrimp & scallops)
- 🦞 For the ultimate feast, try our **Three Pound Lazy Man's Lobstah!**



## CHEF MIKE'S NEW DISHES!

Try Chef Mike's latest features on the menu, only available 8/15 - 9/30:

- **New England Seafood Bake:** Chef Mike's daily selection of fish in a creamy lobster sauce, topped with Parmesan cheese, created especially for **Magical Dining's 20<sup>th</sup> Anniversary!**
- **Grilled Pork Tenderloin:** served with peppercorn demi-glace over garlic mashed potatoes, & grilled asparagus



# 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 24oz premium Black Angus Cowboy Bone-In Ribeye steak 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!**



## 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.





3 COURSES  
\$40

#MagicalDining

August 15 – September 30

FROM THE BAR

Enjoy these featured cocktails:

- FLORIDA SUNSET — 9
- NAUTI RED SANGRIA — 11
- ELIJAH CRAIG OLD FASHIONED — 11
- CLASSIC ESPRESSO MARTINI — 11

See our cocktail menu for more delicious creations!

WINE SPECIALS

Prices reflect a 20% discount

- OYSTER BAY SAUVIGNON BLANC — 40
- OYSTER BAY PINOT GRIGIO — 40
- PRISONER CABERNET SAUVIGNON — 64
- MEOMI CABERNET SAUVIGNON — 40
- LA CREMA CABERNET SAUVIGNON — 33



Ask your server  
about  
upgrading  
your entree  
to a 1.5 pound  
Maine Lobster  
or  
Signature  
3-pound Lazy  
Man's Lobstah!

APPETIZER

Choose One

SHRIMP COCKTAIL (GF)

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

NEW ENGLAND LOBSTAH BISQUE

Bowl of classically prepared lobster bisque with a touch of Sherry wine, topped with a dollop of homemade whipped cream

CANADIAN BLACK MUSSELS

Half pound Mussels served with herbed broth with fresh garlic and basil, with grilled focaccia bread

RATATOUILLE BAKE (VGN)

Vegetable medley of zucchini, squash, tomatoes, onions, and peppers in Pomodoro sauce with garlic, basil, fresh herbs, vegan cheese

FRIED CALAMARI (+\$3)

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

FRESH EAST COAST OYSTAHS ON THE HALF SHELL\*\* (+4)

(6) Freshly shucked, raw James River Blue Point Virginia oysters, lemon, homemade cocktail sauce, Saltine crackers

OYSTAHS CASINO (+10)

(6) Freshly shucked, James River Blue Point Virginia oysters, topped with bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

MAIN COURSE

Choose two Homemade Classic Sides unless otherwise noted: Crispy Potato Chips with Chef Mike's Remoulade Sauce, Sweet Coleslaw, French Fries, Sweet Potato Casserole, Garlic Mashed Potatoes, Cheese Grits, (3) Hush Puppies, Jasmine Rice, Vegetable Of The Day.

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

20<sup>TH</sup> ANNIVERSARY CHEF CREATION  
NEW ENGLAND SEAFOOD BAKE

Chef Mike's daily selection of fish in a creamy lobster sauce, topped with Parmesan cheese, served with grilled focaccia bread

CRACKER CRUSTED HADDOCK

Haddock fillet topped with buttery Ritz crackers seasoned with fresh butter & white wine (Can be prepared gluten-free upon request)

LINGUINE & LITTLE NECK CLAMS

Linguine tossed with steamed Little Neck Clams, garlic, basil, and white wine broth sauce or Pomodoro sauce, and grilled focaccia bread ~ Add (6) Grilled Shrimp (+10)

GRILLED PORK TENDERLOIN (GF)

Served with peppercorn demi glace over garlic mashed potatoes, grilled asparagus and one homemade classic side

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

GRILLED CHICKEN BREASTS (GF)

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

ROASTED BELL PEPPERS (GF, VGN)

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

BOILED MAINE LOBSTAH (+12)

Our Nauti Classic! One pound boiled Maine Lobster, drawn butter, lemon

FILET MIGNON\* (+15)

6 oz. Filet Mignon topped with Gorgonzola butter and Housemade Hollandaise sauce, grilled tomato

MAKE IT A DUO WITH THESE ENHANCEMENTS:

~ 7-OZ CRACKER-CRUSTED MAINE LOBSTER TAIL +32

~ SNOW CRAB LEGS CLUSTERS (1) +15 / (2) +30

~ GRILLED SHRIMP (6) +10 / (12) +15

GF - All items topped with cracker crumbs can be made gluten-free upon request.  
V = Vegetarian / VGN = Vegan. Inquire about modifications for plant-based dishes.



A portion of proceeds from each meal served during Visit Orlando's Magical Dining presented by Orlando Health will benefit the REED Charitable Foundation, working to end the literacy crisis by ensuring all children have access to reading instruction through educator training that's both affordable and accessible. **Scan to learn more.**

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.



3 COURSES  
\$40

#MagicalDining

August 15 – September 30



WIN FREE LUNCH OR  
DINNER!

Subscribe To Our Newsletter for  
Monthly Giveaways & Specials!



SHARE YOUR NAUTI  
PHOTOS! TAG US  
@NAUTIOBSTAH  
#MAGICALDINING

DESSERT

Choose One

All desserts are made fresh in-house!

KEY LIME PIE JAR

"Deconstructed" served in a mason jar, topped with  
strawberry sauce & homemade whipped cream, served  
with Graham crackers

STRAWBERRY MOUSSE JAR (VGN)

Topped with strawberry compote,  
served with Biscoff cookies

20TH ANNIVERSARY  
CHEF MIKE'S SPECIAL CREATION  
GRAND MARNIER MOUSSE

Grand Marnier orange liqueur mousse,  
candied orange marmalade, with a hint of milk chocolate

CHEESECAKE WITH FRESH BERRIES (+3)

Strawberries, blueberries, homemade whipped cream

AUNT PEGGY'S WICKED WHOOPIE PIES (+3)

A New England Specialty! (2) Chocolate round cakes  
sandwiched with lightly sweet vanilla buttercream

FROM THE BAR

See our Cocktail Menu for more delicious creations!

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NAUTI RED SANGRIA — 11

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PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.  
FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK  
MAGICAL DINING SPECIAL MENU HAS BEEN CREATED AS 3-COURSES PER GUEST.  
PLEASE NO SUBSTITUTIONS AND NO SHARING.

\*Consuming raw or undercooked meat, eggs, poultry, or seafood increase your risk of contracting a foodborne illness – especially if you have certain medical conditions.

\*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.



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