



THE NAUTI LOBSTAH

APOPKA, FL

Enjoy the best Northeastern & New England Seafood, Prime Steaks & more.
Home of The Biggest Lobster Roll in Florida!

⚓ APPETIZERS ⚓

Clams. Clams. Clams!



GLOUCESTER STEAMAHs — 25

Try this New England delicacy! One pound Gloucester steamer clams with herbed broth & drawn butter
ADD AN EXTRA POUND FOR ONLY +16!

CLAMS CASINO — 25

(10) Fresh Middleneck clams, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

STEAMED LITTLE NECK CLAMS — 22

(12) Steamed little neck clams, fresh garlic, basil, grilled focaccia bread

CLAM CAKES — 13 (DOZ) / 7 (1/2 DOZ)

A Rhode Island favorite! Deep-fried balls of battered clams

STUFFIES — 13

(2) Quahog shells stuffed with chopped clams, linguica sausage, signature bread stuffing, onion, celery, fresh herb seasoning

From The Sea

LOBSTER MAC & CHEESE — 25

Cavatappi pasta tossed in five-cheese blend, topped with Parmesan Panko Crisp and Maine lobster

STEAMED SNOW CRAB LEGS — 33

(2) 7oz. Snow crab legs clusters, drawn butter, lemon

JUMBO LUMP CRAB CAKES — 25

(2) Pan-seared jumbo lump crab cakes, Chef Mike's remoulade sauce

FRIED CALAMARI — 16

1/2 pound calamari marinated in buttermilk, lightly breaded in seasoned flour, Chef Mike's remoulade sauce

CANADIAN BLACK MUSSELS — 18 (1LBS) / 12 (1/2LBS)

Canadian black mussels in herbed broth, fresh garlic, basil, grilled focaccia bread

CRAB STUFFED MUSHROOMS — 15

(4) Crab-stuffed mushrooms, Hollandaise sauce drizzle, lemon
Please allow extra preparation time

SMELTS — 18

1/2 pound sweet white fish, battered in buttermilk, crispy fried, Chef Mike's remoulade sauce, lemon

SHRIMP COCKTAIL — 16

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

SMOKED TROUT — 16

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

From The Land

RATATOUILLE BAKE (VGN) — 16

Vegetable medley-filled zucchini boat, squash, tomato, onion, Pomodoro sauce, garlic, basil, fresh herbs, vegan mozzarella

FRIED GREEN TOMATOES (V) — 14

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

FRIED ONION RINGS (V) — 12

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

All prices are Market Price. Menu and prices are subject to change.

⚓ OYSTERS ⚓

EAST COAST OYSTAHs ON THE HALF SHELL** — 30 (DOZ)/ 16 (1/2 DOZ)

Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, lemon, homemade cocktail sauce, Saltine crackers

OYSTAHs CASINO — 39 (DOZ) / 23 (1/2 DOZ)

James River Blue Point Virginia oysters, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

⚓ SOUPS ⚓

NEW ENGLAND CLAM CHOWDAH — 11 (bowl) / 9 (cup)

Chef Mike's secret clam chowder recipe!
~ Add (3) Famous Rhode Island Clam Cakes! — +3

NEW ENGLAND LOBSTAH BISQUE — 12 (bowl) / 10 (cup)

Classically prepared with a touch of Sherry, topped with dollop of homemade whipped cream

⚓ HANDHELDS ⚓

Lobstah Rolls.

Sandwiches & Burgers

Served with Homemade Crispy Potato Chips & Remoulade Sauce

NEW ENGLAND LOBSTAH ROLL — MP

Chilled Maine lobster in herbed mayonnaise with chopped celery, crisp Bibb lettuce, toasted New England brioche roll

CONNECTICUT LOBSTAH ROLL — MP

Warm Maine lobster, crisp Bibb lettuce, toasted New England brioche roll, warm butter



DOUBLE STUFFED "UNCLE TONY STYLE" LOBSTAH ROLL — MP

Choose New England or Connecticut Style lobster roll, with DOUBLE the lobster meat!

LOBSTER BLT — MP

Maine lobster chilled tossed in herbed mayo or warm tossed in butter, toasted ciabatta roll, lettuce, tomato, thick-cut bacon

FRIED HADDOCK FISH SANDWICH — 27

Fried haddock fillet, Bibb lettuce, tomato, butter toasted hoagie

GRILLED CHICKEN SANDWICH — 17

Topped with grilled onions, Bibb lettuce, tomato, on a Brioche bun
~ Add Applewood Smoked Bacon — +2

CREEKSTONE BURGER — 17

1/2 pound Creekstone Farms Premium Black Angus burger with choice of American, Swiss, or cheddar cheese, Bibb lettuce, tomato, pickle, onion on a Brioche bun
~ Add Applewood Smoked Bacon — +2
~ Make it a Double Burger! — +7

*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.



LOBSTAHS



Entrees served with TWO Classic Homemade Sides, unless otherwise noted.



THE BIGGEST LOBSTER ROLL IN FLORIDA! — MP / 175

OUR SIGNATURE 2-FOOT LOBSTER ROLL STUFFED WITH 2 POUNDS OF MAINE LOBSTER!

Your choice of New England or Connecticut-style lobster on a locally baked roll, buttered and griddled until golden. Served with French fries and Chef Mike's homemade potato chips. Serves 1-4 as an entree. It's a showstopper!

MAKE IT BIGGER! - FOR THE BIGGEST LOBSTER ROLL IN THE WORLD,
ADD MORE LOBSTER! +35 per 1/2 pound of lobster

1.5 lbs Maine Lobster

Get your fresh Maine lobster prepared one of the following ways. Please allow 25 minutes preparation time.

BOILED OR BROILED MAINE LOBSTAH — 65

1.5 lbs Maine lobster boiled OR broiled topped with Ritz cracker crumbs, drawn butter, lemon

FISHERMAN'S STYLE BAKED STUFFED LOBSTAH — 68

1.5 lbs Maine lobster baked, stuffed with shrimp and scallops, topped with Ritz cracker crumbs, drawn butter, lemon

LOBSTAH THERMIDOR — 68

1.5 lbs Maine lobster, cooked, cracked open, shelled, baked in creamy lobster Sherry sauce with fresh Parmesan cheese topping

LAZY MAN'S STYLE LOBSTAH — 68

Named for the guest who's lucky enough to be served a lobster that requires no effort whatsoever! Your fresh Maine lobster will be cooked, cracked open, shelled, and tossed in butter and white wine. topped with Ritz cracker crumbs

~ For the ultimate indulgence, Add Sautéed Shrimp & Scallops +3

Maine Lobster Classics

BOILED MAINE LOBSTAH — 40

1 pound boiled Maine lobster, drawn butter, lemon

TWIN LOBSTAH TAILS — 59

(2) 7oz. cracker-crust Maine lobster tails, drawn butter, lemon

~ Please no sharing.



Anniversary Special - 4 lbs Maine Lobster for the price of 3 lbs!



Four

~~THREE~~ POUND SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — 155

Created especially for Valentine's Day in 2022, this stunning fresh Maine lobster became an instant hit for celebrations any day!

Stuffed with shrimp and scallops and served with drawn butter, white wine & lemon. Hollandaise sauce drizzle.

Perfect to share with a loved one, or for one hungry lobster lover!

Can be prepared boiled or broiled upon request

STEAKS & CHICKEN

Entrees served with TWO Classic Homemade Sides, unless otherwise noted.

24-OZ. CREEKSTONE COWBOY BONE-IN RIBEYE STEAK* — 60

Bone-in 24oz. Creekstone Farms Premium Black Angus Ribeye steak, sautéed mushrooms, peppercorn demi-glace, Bearnaise

CREEKSTONE PORTERHOUSE* — 55

24oz. Premium Black Angus Porterhouse steak, sautéed mushrooms

CREEKSTONE RIBEYE* — 44

12oz. Premium Black Angus Ribeye steak, crispy fried onions

FILET MIGNON* — 40

6oz. Filet Mignon, Gorgonzola butter, Hollandaise sauce, grilled tomato

GRILLED CHICKEN BREASTS — 25

Two Boneless grilled chicken breasts drizzled with Balsamic Glaze, Yukon Gold garlic mashed potatoes, choice of one homemade classic side

MAKE IT A SURF & TURF

Add one of these seafood specialties to any entrée and make it a delicious duo!

LOBSTAH TAIL — +32

Add a 7oz. Maine cold water cracker-crust lobster tail to any entrée. Served with drawn butter, lemon

GRILLED SHRIMP — (6) +10 / (12) +15

Add (6) or (12) grilled shrimp to any entrée. Served with lemon

STEAMED SNOW CRAB LEGS — +15

Add (1) 7oz. Snow Crab Legs Cluster to any entrée. Served with drawn butter, lemon

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

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.

CHEF MIKE’S

LATEST FEATURES



NAUTI SEAFOOD TOWER - 85

(4) Chilled Blue Point Raw Oysters on the half shell, (4) Shrimp Cocktail, Smoked Trout, Snow Crab Legs Cluster, Warm roasted Maine lobster tail, (4) Clams Casino, (4) Oystahs Casino, Steamed Canadian Black Mussels in garlic & white wine
**Please no substitutions. Selections subject to change at chef's discretion.*

ENTREES

Entrees served with TWO Classic Homemade Sides, unless otherwise noted.

Fish & Shellfish Creations

CHEF MIKE’S FISH “BOUILLABAISSÉ” — 30

Chef Mike’s daily selection of fresh fish, mushrooms, tomato, and fennel in a tomato saffron broth, served with grilled focaccia bread

CRACKER-CRUSTED HADDOCK — 25

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

Lobster Creations

LOBSTER RISOTTO — 38

Risotto with Smoked Gouda and Parmesan cheese, sautéed mushrooms, onion, topped with Maine lobster. Served with grilled focaccia bread. Add a Classic Side for +3.25

ULTIMATE SEAFOOD NEWBURG — 67

Maine lobster, shrimp. jumbo scallops in creamy lobster Sherry wine sauce, served with grilled focaccia bread

Steaks

32-OZ. CREEKSTONE FARMS

BLACK ANGUS TOMAHAWK STEAK* — 90

32oz. Creekstone Farms Premium Black Angus Tomahawk steak, sautéed mushrooms, demi-glace, Bearnaise

** Ask your server about our blackboard specials!*

SWEETS

PUMPKIN CHEESECAKE — 10

Chef Mike’s homemade pumpkin cheesecake, topped with fresh whipped cream and caramel drizzle

WIN FREE LUNCH OR DINNER!
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SEASONAL COCKTAILS



PIÑA COLADA SPRITZ — 9

Malibu coconut rum, pineapple juice, sparkling wine



MOCHA ESPRESSO MARTINI — 12

Vanilla vodka, coffee liqueur, chocolate liqueur, espresso



CANDY CORN MARTINI — 12

Candy Corn infused vodka, pineapple, grenadine, whipped cream

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SEAFOOD & FISH ENTREES

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Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

FISHERMAN’S PLATTER — 33 (2) / 38 (3)

All Fried or All Broiled Platter - Choose Two OR Three:
Fried boneless catfish, clam strips, scallops, shrimp, or flounder.
– NOTE: clam strips cannot be broiled

NEW ENGLAND FISH & CHIPS — 26

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

GRILLED GROUPER — MP

Grouper fillet, tomato, basil, garlic sauce

RAINBOW TROUT — 32

Parmesan, herbs and focaccia crusted,
pan-seared and served with lemon

CEDAR SMOKED GRILLED SALMON — 33

North Atlantic salmon smoked on cedar planks

BAKED SALMON W/ JUMBO LUMP CRAB — 35

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

GRILLED MAHI — 29

Cajun Creole sauce of tomatoes, Andouille sausage,
onions, peppers, celery

⚓

PASTA

⚓

Pasta dishes served with grilled focacia bread and do not include sides. Add a Classic Side for +3.25. Want more bread? +2

SHRIMP SCAMPI — 27

Linguine, tossed with garlic, fresh herbs, & white wine broth

LINGUINE & LITTLE NECK CLAMS— 26

Linguine, garlic, basil, and white wine broth sauce

LINGUINE, LITTLE NECK CLAMS & SHRIMP— 35

Linguine, garlic, basil, white wine broth sauce

GRILLED CHICKEN PRIMAVERA — 25

Linguine, vegetable medley, tossed with choice of garlic, basil,
and white wine broth sauce OR Pomodoro red sauce

⚓

SIDES

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All entrees include ONE or TWO Classic Homemade Sides.
Substitute for Premium Sides for additional charge.

CLASSIC HOMEMADE SIDES

Crispy Potato Chips w/	Vegetable of The Day
Remoulade Sauce	Sweet Potato Casserole
Sweet Coleslaw	Garlic Mashed Potatoes
Cheese Grits	French Fries
(3) Hush Puppies	Jasmine Rice

~ Classic Homemade Sides available a la carte — 3.25

PREMIUM HOMEMADE SIDES

Sweet Potato Fries — +3	Cup of Clam Chowdah — +5
Creamed Spinach — +3	Cup of Lobster Bisque — +7
Homemade Popover w/	Side House Salad — +4
honey maple butter — +3	Side Caesar Salad — +4
Grilled Asparagus w/	Baked Potato w/ Sour Cream,
Balsamic Glaze — +3	Butter & Cheddar — +4

CHEF MIKE’S CIOPPINO SEAFOOD STEW — 39

This bowl has it ALL! Daily catch, mussels, little neck clams,
shrimp, crab claw, oyster, in a fennel lobster broth

**Add Linguine +5*

CRABMEAT STUFFED FLOUNDAH — 35

(2) Flounder fillets rolled with homemade crabmeat stuffing,
topped with Ritz crackers, Hollandaise sauce drizzle

**Please allow extra preparation time - Please no sharing.*

PAN-SEARED JUMBO LUMP CRAB CAKES — 35

(3) Jumbo Lump Crab Cake, Chef Mike’s remoulade sauce

STEAMED SNOW CRAB LEGS — 60

(5) 7oz. Snow crab legs clusters, drawn butter, lemon

FRESH JUMBO SCALLOPS — 38

(6) Pan-seared scallops, (3) Canadian black mussels, warm butter,
white wine & tomato coulis

FRIED IPSWICH WHOLE BELLY CLAMS — MP

Marinated in buttermilk, lightly breaded, with Chef Mike’s
remoulade sauce ~ ***Make it a Double Order!***

PAN-SEARED CHILEAN SEA BASS — 48

Saffron beurre blanc sauce

CATFISH PLACE CLASSICS

We honor the 38-year legacy of The Catfish Place by using the family recipes
that owners Bob & Elaine Johnson kindly shared with us.

Entrees served with hush puppies & TWO Classic Homemade Sides.

BOB’S FAMOUS ALL YOU CAN EAT FRIED CATFISH
BONELESS — 29 / FINGERLINGS (BONE-IN) — 32

**Available until 30 minutes prior to closing. Must be consumed on
premises. *Please no sharing or to-go boxes.*

FRIED SHRIMP — 24

(12) Crispy fried shrimp

GARLIC SHRIMP “A LA BOB” — 24

(12) Broiled shrimp tossed with garlic, lemon, white wine

PLANT BASED

ROASTED BELL PEPPERS (VGN) — 25

Two Bell Peppers stuffed with rice, roasted vegetables, fresh
herbs, Pomodoro sauce

LINGUINE WITH VEGETABLES (VGN) — 22

Linguine, chef’s selection of fresh vegetables, onions, peppers,
sautéed with extra virgin olive oil, garlic, basil, & white wine,
grilled focaccia bread

***Vegan Side Options:** Homemade Crispy Chips (no remoulade), French
Fries, Jasmine Rice, House salad with oil and vinegar (no cheese or
dressing), Caesar salad with oil and vinegar (no Parmesan or dressing)*

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contracting a foodborne illness – especially if you have certain medical conditions.*



FROM THE BAR



Cocktails

SIGNATURE NAUTI RED SANGRIA — 11 / 35

Red wine sangria made with Christine's family recipe from Northern Spain! By the glass or the pitcher

SHARK BITE — 10

Malibu Rum, Blue Curacao, pineapple, grenadine, shark gummy

FLORIDA SUNSET — 9

Malibu rum, pineapple, OJ, grenadine

NAUTI MARGARITA — 11

Patron tequila, margarita mix, salt rim

~Add Grand Marnier! +3

NAUTI MARTINI — 12

Grey Goose vodka, Dry Vermouth, blue cheese stuffed olives

NAUTI MULE — 11

Tito's vodka, fresh lime juice, ginger beer

DRAGONBERRY MULE — 9

Dragonberry Bacardi rum, strawberry puree, fresh lime juice, ginger beer

LYNCHBURG LEMONADE — 11

Jack Daniels, Triple Sec, lemon juice, and Starry lemon lime soda

Wines

BERINGER CHARDONNAY, MOSCATO, MERLOT,
PINOT GRIGIO, CABERNET SAUVIGNON, CA — 8 / 28

CK MONDAVI SAUVIGNON BLANC, CA — 8 / 28

JOSH CHARDONNAY OR CABERNET, CA — 12 / 36

LA CREMA CHARDONNAY, CABERNET, PINOT
NOIR, CA — 15 / 41

OYSTER BAY SAUVIGNON BLANC OR PINOT

GRIGIO, CA — 48 (BTL)

PRISONER CABERNET SAUVIGNON — 80 (BTL)

MEIOMI CABERNET SAUVIGNON — 50 (BTL)

WYCLIFF CHAMPAGNE — 9 / 16

Spirits

VODKA: Grey Goose, Tito's, Ketel One

GIN: Hendricks, Bombay Sapphire, Tanqueray

RUM: Bacardi, Malibu

TEQUILA: Patron Silver

BOURBON: Elijah Craig, Old Scout, Bulleit, Knob Creek,
Maker's Mark, Angels Envy

WHISKEY Jameson, Seagrams, Crown Royal, Jack Daniels,
Canadian Club

SCOTCH Glenlivet 12 yr, Dewar's, Johnny Walker Red

LIQUEURS: Bailey's Irish Cream, Kahlua, Gran Marnier



SWEETS



All desserts are made fresh in-house!

We're happy to pack it up to go to enjoy at home!

AUNT PEGGY'S WICKED WHOOPIE PIES — 10

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

CHEESECAKE WITH FRESH BERRIES — 10

Strawberries, blueberries, homemade whipped cream

WARM MOLTEN LAVA CHOCOLATE CAKE — 10

Topped with fresh whipped cream, strawberry drizzle

HOMEMADE BREAD PUDDING — 10

Bourbon sauce and homemade whipped cream

KEY LIME PIE JAR — 8

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

STRAWBERRY MOUSSE JAR (VGN) — 8

Topped with strawberry compote, Biscoff cookies

SIGNATURE GOLDEN OLD FASHIONED — 13

Elijah Craig Small Batch bourbon, housemade spiced vanilla banana syrup, bitters, dark cherries, smoked cinnamon

~ Make it Smoked! +3

CLASSIC OLD FASHIONED — 12

Elijah Craig Small Batch bourbon, fresh orange, bitters,
dark cherries ~ Make it Smoked! +3

CREAMY ESPRESSO MARTINI — 12

Tito's vodka, coffee liqueur, Bailey's Irish Cream, espresso

new!

MOCHA ESPRESSO MARTINI — 12

Vanilla vodka, coffee liqueur, chocolate liqueur, espresso

BANANAS FOSTER MARTINI — 12

Vanilla Vodka, Homemade Banana Syrup, Cream and Caramel

NAUTI BLOODY MARY — 11

Vodka, Bloody Mary mix, celery, stuffed olives & shrimp skewer

THE BLUE LOBSTAH — 12

Grey Goose vodka, Blue Curacao, sour mix, Starry lemon lime soda

REFRESHING "NOJITO" MOCKTAILS

STRAWBERRY ROSE, WATERMELON, PASSION
FRUIT OR CUCUMBER LEMON LIMEADE — 8

~Add Tito's Vodka or Bacardi Silver Rum +3

KID'S SHARK BITE "MOCKTAIL" - 5

Fruit punch, pineapple juice & shark gummy!



Beers

DOMESTIC:

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,

COORS LIGHT, AMBERBOCK DARK LAGER — 7

MILLER LITE, YUENGLING, SAM ADAMS LAGER,

SHOCK TOP BELGIAN WHITE — 8

IMPORT:

STELLA ARTOIS, CORONA, HEINEKEN SILVER,

ESTRELLA GALICIA — 8

LOCAL:

CROOKED CAN HIGH STEPPER IPA — 9

CROOKED CAN CLOUD CHASER HEFEWEIZEN — 9

We reserve the right to discontinue beverage service at our discretion

LUNCH SPECIALS

Served daily from 11am - 3pm. Lunch entrees include hush puppies
and choice of ONE Classic Homemade Side. *Please no sharing.*

FRIED LUNCH COMBO — 24

Lightly breaded in seasoned flour, boneless fried catfish, clam strips, shrimp, homemade tartar and cocktail sauces

*No Substitutions - *Add (2) Scallops +8

FLOUNDER SANDWICH — 17

Fried or broiled flounder fillet, toasted roll, lettuce, tomato, pickles,
onion

FRIED BONELESS CATFISH — 18

FRIED FINGERLINGS (BONE-IN) — 20

Lightly breaded in corn flour, golden-fried, homemade tartar and
cocktail sauces

FRIED SHRIMP — 17

(6) Lightly breaded in seasoned flour, golden-fried shrimp,
homemade tartar and cocktail sauces

FRIED CLAM STRIPS — 22

Lightly breaded in seasoned flour, golden-fried, homemade tartar
and cocktail sauces

CHICKEN BREAST — 16

Fried or grilled chicken breast, drizzled with Balsamic glaze