



NAUTI LOBSTAH HOLIDAY SPECIALS 2025

The Nauti Lobstah is the place to enjoy fresh Maine lobster, New England seafood and steaks in Orlando! This **December**, we celebrate the holidays with a variety of specials to make your season bright! Follow on social media and subscribe to our newsletter for the latest news, specials, and giveaways.

4 POUND MAINE LOBSTER FOR THE PRICE OF A 3 POUNDER!!! ENJOY AS A 3- COURSE MENU FOR ONLY \$10 MORE!

For the ultimate Maine lobster holiday feast, get our **Four Pound Lazy Man's Lobstah** with shrimp & scallops for the price of a three-pounder (MP \$155!) AND, you can **make it a 3-course feast for only \$10 more** with a choice of New England Clam Chowdah, **Lobstah Bisque**, House or Caesar Salad, plus **Whoopie Pies** or Key Lime Jar for dessert!



SECRET 3-COURSE MENU FOR \$38!

Our Secret Menu is back! Every Tuesday - Thursday, for only \$38, enjoy a 3-course lunch or dinner featuring our most popular appetizers, entrees, two classic sides, and dessert. Try Lobstah Mac & Cheese, **Chef Mike's Fish Bouillabaise**, Fish & Chips, and more! Don't forget to ask your server.



ONE POUND LOBSTAH 3-COURSE MENU FOR \$48!

🦞 Enjoy a 3-course menu featuring our **Classic One Pound Boiled Maine Lobster** with your choice of two classic sides, appetizer, and dessert for only \$48. **Available by request, for lunch or dinner, Tuesday - Thursday.**





NEW COCKTAILS & ALL DAY HAPPY HOUR!

🍷 **ALL DAY TUESDAY - THURSDAY**, unwind with BOGO wines by the glass (\$8), 20% off select wines by the bottle, and \$2 off our Signature Red Sangria.

🥥 Try our **NEW Nauti & Nice Coconut Margarita**, a refreshing twist on a classic!

🍾 Our **NEW Holiday Champagne Sangria** for \$30 by the pitcher is a festive way to celebrate the season!

GIFT CARDS BONUS

The perfect gift does exist! Treat the seafood lover in your life to a Nauti Lobstah Feast. **NOW THROUGH 12/23, FOR EVERY \$100 GIFT CARD PURCHASED IN THE RESTAURANT, RECEIVE A \$15 BONUS GIFT CARD FREE!!**



NEW NAUTI MERCH DEAL!

Show your Nauti Lobstah love. **Save \$10 with our Merch Combo deal by 12/23.**

👕 Graphic T-Shirt "Life's Bettah With A Lobstah Roll" - \$25

👕 Nauti Crew T-Shirt - \$18

👕 Embroidered Logo Polo Shirt - \$28

🧢 Embroidered Hat - \$30

👕🧢 **COMBO: Graphic T-Shirt & Hat - \$45**

LET CHEF MIKE HELP YOU IN THE KITCHEN THIS HOLIDAY SEASON!



Wow your guests by adding our impressive two-foot lobster roll, New England Clam Chowdah, Lobstah Bisque, homemade sides and desserts to your holiday table! Call 407-889-7980 or DM to pre-order in advance.



CHEF MIKE'S LATEST FEATURES

Chef Mike loves creating new dishes featuring classic New England specialties, seafood, shellfish, wild-caught fish, Maine lobster, and premium steaks every month. New dishes introduced in **DECEMBER** include:



'TIS THE SEASON FOR FLORIDA STONE CRABS!

Enjoy "Large" stone crab claws (4-5 claws per pound) served steamed with rich drawn butter and sherry wine sauce OR chilled with Chef Mike's signature housemade mustard sauce, with choice of two homemade classic sides. 🦀 One pound for \$55 OR **Two Pounds for only \$85!**

PAN-SEARED WHOLE YELLOWTAIL SNAPPER

Pan-seared then baked in a banana leaf with garlic and lemon, served with two classic sides.

*Please allow for additional preparation time.



PAN-SEARED CORVINA

Corvina fillet pan-seared with Kalamata black olives, capers, and tomato, seasoned with fresh butter, citrus, and fresh herbs. Served with two classic sides.



CRAB STUFFED SHRIMP

Baked Jumbo Lump Crab-stuffed Shrimp drizzled with garlic and white wine sauce, served with two classic sides.





NAUTI HOLIDAY SECRET MENU

\$38

Available by request every Tuesday, Wednesday & Thursday for lunch and dinner, until December 30, 2025

⚓ APPETIZER ⚓

Choose One

CLASSIC FRENCH-STYLE ESCARGOT

(6) escargot with shallots, garlic, butter, basil, parsley, and white wine, topped with crispy breadcrumbs.

Served with grilled focaccia bread

CANADIAN BLACK MUSSELS

½ LB Canadian Black Mussels, herbed broth, garlic and basil, grilled focaccia bread

FRIED GREEN TOMATOES (V)

with homemade Ranch dressing, Tiger horseradish sauce

CRAB STUFFED MUSHROOMS +5

(4) Crab Stuffed Mushrooms, served with Hollandaise sauce drizzle, lemon wedge

CAESAR SALAD

Romaine lettuce tossed with homemade Caesar dressing, topped with seasoned croutons, parmesan ribbons

HOUSE SALAD

Fresh organic greens, tomato, onion, gorgonzola, seasoned croutons, homemade Balsamic vinaigrette dressing

RATATOUILLE BAKE (V)

Medley of zucchini, squash, tomatoes, onion, Pomodoro sauce, garlic, basil, fresh herbs, topped with vegan mozzarella cheese

FRIED CALAMARI +5

½ LB Fried calamari marinated in buttermilk, lightly breaded, served with Chef Mike's homemade Remoulade sauce



MAIN COURSE



Choose one entree and two homemade classic sides, unless otherwise noted

CHEF MIKE'S FISH "BOUILLABAISSE"

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

NEW ENGLAND FISH & CHIPS

Beer-battered Haddock served with malt vinegar

SHRIMP SCAMPI

Tossed with linguine, garlic, fresh herbs, white wine broth

LINGUINE & LITTLE NECK CLAMS

Tossed in garlic, basil, and white wine broth sauce

LOBSTER MAC & CHEESE

Cavatappi pasta tossed in a 5-cheese blend, topped with Parmesan Panko Crisp and Maine Lobster

CRACKER-CRUSTED HADDOCK

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

GRILLED CHICKEN BREASTS

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



1 POUND BOILED LOBSTER +10

The Nauti Lobstah Classic! Boiled Fresh Maine Lobster with drawn butter, lemon wedge. Served with one Classic Side.

~ Make it a Surf & Surf:

Add (6) Grilled Shrimp +10, (2) Snow Crab Clusters +30



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 Premium Sides: Sweet Potato Fries (+2), Creamed Spinach (+3), Grilled Asparagus w/ Balsamic glaze (+3), Popover with Honey Maple Butter (+3), Baked Potato with Sour Cream, Butter, and Cheddar (+4 - available after 4pm), New England Clam Chowdah Cup (+5), Cup of Lobster Bisque (+7)

⚓ DESSERT ⚓

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

AUNT PEGGY'S WICKED WHOOPIE PIES +4

CHEESECAKE WITH BERRIES +4

⚓ FROM THE BAR ⚓

NAUTI RED WINE SANGRIA — 11

Christine's Family Recipe from Northern Spain!
\$2 off, all day Tuesday - Thursday

BOGO HOUSE WINES — 8

Buy One Get One!

WINES BY THE BOTTLE SPECIALS

Prices reflect a 20% discount

Prisoner Cabernet Sauvignon — 64

Meomi Cabernet Sauvignon — 40

Oyster Bay Sauvignon Blanc or Pinot Grigio — 40

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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

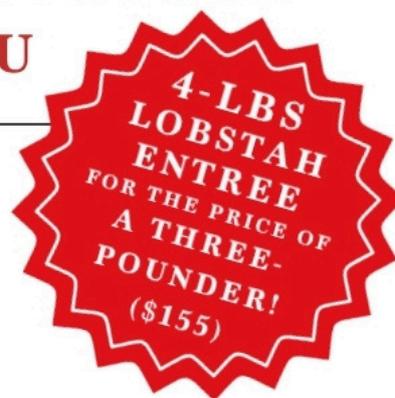
NAUTI HOLIDAY MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.

MENU IS SUBJECT TO CHANGE.

**NAUTI HOLIDAY FOUR POUND LOBSTER
SPECIAL 3-COURSE MENU**

\$165

Available for a limited time!



A P P E T I Z E R

Choose One

NEW ENGLAND CLAM CHOWDAH

Cup of Chef Mike's secret clam chowdah recipe!
 ⚓ **Add (3) Famous Rhode Island Clam Cakes for +3**

CAESAR SALAD

Romaine lettuce tossed with homemade Caesar dressing,
 topped with seasoned croutons, parmesan ribbons

NEW ENGLAND LOBSTAH BISQUE

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

HOUSE SALAD

Fresh organic greens, tomato, onion, gorgonzola, seasoned
 croutons, homemade Balsamic vinaigrette dressing

◇ **E N T R É E** ◇

**FOUR POUND SIGNATURE "LAZY MAN'S STYLE"
STUFFED LOBSTAH**

FOR A LIMITED TIME, CHEF MIKE IS FLYING IN FOUR-POUND LOBSTERS FROM MAINE!

This stunning, fresh four-pound Maine lobster requires no effort from you! Cooked to order, cracked, shelled,
 tossed with fresh butter and white wine, stuffed with shrimp and scallops, and drizzled with Hollandaise sauce.
 Served with drawn butter & lemon. Perfect to share with a loved one, or for one hungry lobstah lover!

Can be prepared boiled or broiled upon request

Make it a Surf & Turf! Add:

12OZ. CREEKSTONE FARMS RIBEYE — +38

Premium Black Angus Ribeye steak, topped with crispy fried onions

Choose Two Classic Homemade Sides:

- Crispy Potato Chips
w/ Remoulade Sauce
- Sweet Coleslaw
- Cheese Grits
- (3) Hush Puppies

- Vegetable of The Day
- Sweet Potato Casserole
- Garlic Mashed Potatoes
- French Fries
- Jasmine Rice

Upgrade to Premium Homemade Sides:

- Sweet Potato Fries (+2), Creamed Spinach (+3), Grilled Asparagus w/ Balsamic glaze (+3),
 Baked Potato with Sour Cream, Butter, and Cheddar (+4 - available after 4pm)
 Popover with Honey Maple Butter (+3)*

D E S S E R T

Choose One

**AUNT PEGGY'S WICKED
WHOOPIE PIES**

A New England Specialty! Two chocolate round cakes
 sandwiched with our lightly sweet vanilla buttercream

**KEY LIME PIE
IN A JAR**

Topped with homemade whipped cream and
 raspberry sauce, served with Graham Crackers

