



NAUTI LOBSTAH APRIL 2026 SPECIALS

The Nauti Lobstah is the best place to enjoy **fresh Maine lobster**, New England seafood & steaks in Orlando! Enjoy our latest specials and offers. Follow on social and **subscribe to our newsletter** for the latest news, specials, and giveaways.

A NEW NAUTI SECRET 3-COURSE MENU FOR ONLY \$36 FEATURES NEW SEAFOOD DISHES

We're introducing a **NEW 3-course menu deal for only \$36!** Enjoy your choice of entree, including **NEW Fried Seafood Combo, Broiled Garlic Shrimp, Chef Mike's Fish "Bouillabaisse," Cracker-Crusted Haddock** and more, plus your choice of appetizer and dessert. **Available by request only**, for lunch or dinner, every Tuesday - Thursday in April.



THE BEST MAINE LOBSTER DEAL IN TOWN: 3-COURSE MENU FOR \$49!



Our **Classic One Pound Boiled Maine Lobster** entree is available as a **3-course menu** with your choice of appetizer, dessert, and one classic homemade side, for just \$49. **Available by request only, for lunch or dinner, Tuesday - Thursday in April.** *Don't forget to ask your server!*



NAUTI APRIL SECRET MENU

ONLY \$36!

Available for lunch and dinner, by request every Tuesday, Wednesday & Thursday in April 2026

⚓ APPETIZER ⚓

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

FRIED CALAMARI +5

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

NEW ENGLAND LOBSTAH BISQUE

Cup of classically prepared lobstah bisque with a splash of Sherry and a dollop of homemade whipped cream

HOUSE SALAD

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

CLASSIC FRENCH-STYLE ESCARGOT +5

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

CHEF MIKE'S BAKED SEAFOOD DIP +5

Daily selection of fresh fish and seafood, such as snapper, grouper, mahi, shrimp, and lobster tossed in a creamy five-cheese blend, topped with crispy breadcrumbs. Served with Lavash crackers



MAIN COURSE



Choose one entree and two classic homemade 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

NAUTI FRIED SEAFOOD COMBO

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

GRILLED CHICKEN BREASTS

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

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)

BROILED GARLIC SHRIMP

(12) Broiled shrimp tossed with garlic, lemon, and white wine, served with Hush Puppies and two classic homemade sides

ROASTED BELL PEPPERS (VGN)

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



1 POUND BOILED LOBSTER +13

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



Classic Homemade 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 Homemade 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),

⚓ DESSERT ⚓

Choose One

KEY LIME PIE JAR

STRAWBERRY MOUSSE (V)

AUNT PEGGY'S WICKED WHOOPIE PIES +3

MOLTEN LAVA CAKE +3

SPECIAL FEATURES FROM THE BAR

new!

CHAMPAGNE & BERRY SANGRIA — ~~35~~ ONLY 30!

A refreshing pitcher to share!

NAUTI RED WINE SANGRIA — ~~11~~ ONLY 9/GLASS!

Christine's Family Recipe from Northern Spain!

Featured Wines

LANGE ESTATE WINERY, OR
PINOT GRIS CLASSIQUE — \$14 / \$41
PINOT NOIR CLASSIQUE — \$18 / \$49

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 SECRET MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.
MENU IS SUBJECT TO CHANGE.



SPECIAL WINE FEATURES

We've added NEW wines to our menu to perfectly complement our New England seafood and steaks. Proudly serving highly rated wines from family-owned wineries, including **Lange Estate Winery** from Oregon's famed Willamette Valley, named by Wine Enthusiast as *"one of America's great Pinot Noir producers."*

GIFT CARDS BONUS

The perfect gift for graduations, Mother's Day, Father's Day, and birthdays does exist! Treat them to a Nauti Lobstah Feast. NOW THROUGH 6/15, **FOR EVERY \$100 GIFT CARD PURCHASED IN THE RESTAURANT, RECEIVE A \$15 BONUS GIFT CARD FREE!!**



NAUTI MERCH DEAL!

Show your Nauti Lobstah love. **Get \$5 OFF any merch purchase with your \$25 food purchase!**

- "Lobstah Roll" Graphic T-Shirt - \$25
- Nauti Crew T-Shirt - \$18
- Embroidered Logo Polo Shirt - \$28
- Embroidered Hat - \$30

MAKE IT AN UNFORGETTABLE PARTY WITH THE BIGGEST LOBSTER ROLL IN FLORIDA!



Get ready to WOW your guests with our **Nauti Party Pack** featuring our two-foot lobster roll stuffed with two pounds of Maine lobster! Perfect for home or office parties. Call 407-889-7980 to pre-order.



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. Here are some of the dishes available for a limited time!



LOBSTER BITES APPETIZER

Tempura lobster with Hot Honey sauce

GROUPER BITES APPETIZER

Fried or grilled, with remoulade sauce

ALASKAN KING CRAB

Prepared split, broiled, topped with butter, white wine sauce & Parmesan crust. Served with drawn butter, lemon.

PAN-SEARED WHOLE YELLOWTAIL SNAPPER

Pan-seared then baked in a banana leaf with garlic and lemon.

PAN-SEARED SHEEPSHEAD

Served atop a roasted pepper coulis, with sweet bell peppers.

FLORIDA STONE CRABS!

It's the last month to enjoy "Large" **stone crab claws** (4-5 claws per lb) steamed with rich drawn butter and sherry wine sauce, OR chilled with Chef Mike's signature homemade mustard sauce. One pound: \$55 OR Two Pounds: \$85

PAN-SEARED CORVINA

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

CRAB STUFFED SHRIMP

Baked Jumbo Lump Crab-stuffed Shrimp garlic and white wine sauce, drizzled with hollandaise sauce.





YOU DESERVE TO GO BIG ON YOUR NEXT NIGHT OUT!



FOUR-POUND LAZY MAN'S MAINE LOBSTER FOR THE PRICE OF 3!

Make it a celebration to remember! Our **FOUR-POUND LAZY MAN'S MAINE LOBSTER** has been so popular over the past few months, we just can't take it off the menu! Indulge in this impressive Maine Lobster, cracked, shelled & **stuffed with scallops and shrimp** for a very special price of a three-pounder of \$155 (MP).

ENJOY THE BEST OF BOTH WORLDS WITH THIS SURF & TURF SPECIAL!

Your Surf & Turf Dreams are coming true! Enjoy our **32 oz. Creekstone Farms Tomahawk Steak** topped with sautéed mushrooms, Bearnaise sauce, paired with **Twin Cracker-Crusted Maine Lobster Tails** for a special price of only \$139. Served with your choice of two classic homemade sides.

