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 8/14/26 - 9/30/26

MAGICAL DINING IS HERE!

We are proud to participate in Visit Orlando's Magical Dining® presented by Orlando Health from August 14 - September 30 with a discounted **Three 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 OCA!

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 +$13 (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 **Four Pound Lazy Man's Lobstah**!

CHEF MIKE'S FEATURED DISHES!

Try Chef Mike's latest features for Magical Dining:

- **Grilled Swordfish Steak:** Kalamata black olives, capers, Roma tomato, garlic, white wine sauce, arugula, balsamic vinaigrette.
- **Shrimp & Flounder Combo:** Choose either fried or broiled shrimp & flounder, with (3) hush puppies, tartar or cocktail sauce.

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 **12 oz. Creekstone Farms Premium Black Angus Ribeye Steak,** topped with crispy fried onions and Béarnaise sauce. **Available as an upgraded entrée for Magical Dining.**

SPECIAL WINE FEATURES

🍷 The wine selections on our menu were curated to 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. **Ask your server for Magical Dining wine bottle discounts!**

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!

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.

VisitOrlando MAGICAL DINING

Presented By ORLANDO HEALTH

3 COURSES $40

#MagicalDining — ***August 14 – September 30***

FROM THE BAR

Enjoy these featured cocktails:

NAUTI RED SANGRIA – 11

COLADA ON THE ROCKS – 9

NAUTI MIMOSA WITH CHOICE OF JUICE – 9

GOLDEN OLD FASHIONED – 13

CHOCOLATE OLD FASHIONED – 13

See our cocktail menu for more delicious creations!

WINE SPECIALS

Prices reflect a 10% discount

RODNEY STRONG CHALK HILL CHARDONNAY – 37

CLINE CABERNET SAUVIGNON – 43

WIN FREE LUNCH OR DINNER!

Subscribe To Our Newsletter for Monthly Giveaways & Specials!

SCAN ME

SHARE YOUR NAUTI PHOTOS! TAG US @NAUTILOBSTAH #MAGICALDINING

APPETIZER

Choose One

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

NEW ENGLAND LOBSTAH BISQUE
Bowl, classically prepared, touch of Sherry wine, dollop of homemade whipped cream

RATATOUILLE BAKE (VGN)
Vegetable medley of zucchini, squash, tomatoes, onions, and peppers in Pomodoro sauce, garlic, basil, fresh herbs, vegan cheese

FRIED CALAMARI (+4)
Half-pound calamari marinated in buttermilk, lightly breaded in seasoned flour, Chef Mike's homemade remoulade sauce

CLASSIC FRENCH-STYLE ESCARGOT
(6) with shallots, garlic, butter, basil, parsley, white wine, crispy breadcrumbs, grilled Focaccia bread

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

FRESH EAST COAST OYSTAHS ON THE HALF SHELL ** (+5)
(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 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, two homemade classic sides

SHRIMP & FLOUNDER COMBO
Choose either fried or broiled shrimp & flounder, with (3) hush puppies, tartar or cocktail sauce, two homemade classic sides

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 Grilled Shrimp - 6 (+10) / 12 (+15)

BOILED MAINE LOBSTAH (+13)
Our Nauti Classic! One pound boiled Maine Lobster, drawn butter, lemon, two homemade classic sides

1.5 LBS BOILED OR BROILED MAINE LOBSTER (+36)
Topped with Ritz cracker crumbs, drawn butter, lemon, two homemade classic sides
~ **Stuffed with shrimp and scallops** (+39)

GRILLED SWORDFISH STEAK
Kalamata black olives, capers, Roma tomato, garlic, white wine sauce, arugula, balsamic vinaigrette, two homemade classic sides

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, Pomodoro sauce, two homemade classic sides

FILET MIGNON* (+17)
6 oz. Filet Mignon topped with Gorgonzola butter, Béarnaise sauce, grilled tomato, two homemade classic sides

CREEKSTONE RIBEYE STEAK (+21)
12 oz. Creekstone Farms Premium Black Angus Ribeye Steak, crispy fried onions, Béarnaise sauce, two homemade classic sides

Homemade Classic Sides: *Crispy Potato Chips with Chef Mike's Remoulade Sauce, Sweet Coleslaw, French Fries, Sweet Potato Casserole, Yukon Gold 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)*

MAKE IT A DUO ENTREE WITH THESE ENHANCEMENTS:

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

~ (2) CLUSTERS 9 OZ. SNOW CRAB LEGS (+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.

OCA — Opportunity · Community · Ability — A Special Place for Special Needs

A portion of proceeds from each meal served during Visit Orlando's Magical Dining presented by Orlando Health will benefit OCA. OCA empowers individuals with autism and other developmental differences – from as early as 18 months through adulthood – while also supporting their families, many of whom face financial barriers to care and long-term services. ***Scan to learn more.***

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

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DESSERT

Choose One

All desserts are made fresh in-house!

KEY LIME PIE

Strawberry sauce & homemade whipped cream

STRAWBERRY MOUSSE JAR (VGN)

Topped with strawberry compote, served with Biscoff cookies

CHOCOLATE PEANUT BUTTER JAR

Chopped nuts, chocolate sauce, homemade whipped cream

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

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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