



NAUTI LOBSTAH JANUARY 2026 SPECIALS

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

ONLY \$26 FOR 2026!

NAUTI SECRET 2-COURSE MENU

Every Tuesday - Thursday, for only \$26, enjoy our two course lunch or dinner with your choice of popular starter and entrees. Try our **Cracker-Crusted Haddock**, **NEW Shrimp & Flounder Combo**, Chef Mike's Fish Bouillabaisse, and more! Don't forget to ask your server for the secret menu!



CLASSIC ONE POUND LOBSTAH 2-COURSE MENU FOR \$39!



🦞 Enjoy a 2-course menu featuring our **Classic One Pound Boiled Maine Lobster** with your choice of New England Clam Chowdah, Lobster Bisque, House or Caesar Salad and one classic homemade side, for just \$39. **Available by request only, for lunch or dinner, Tuesday - Thursday. Ask your server!**



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 new dishes available for a limited time!



GROUPEL BITES APPETIZER

Served fried or grilled, with remoulade sauce

PAN-SEARED WHOLE YELLOWTAIL SNAPPER

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

PAN-SEARED SHEEPSHEAD

Served atop a roasted pepper coulis, with sweet bell peppers, served with two classic homemade sides



FLORIDA STONE CRABS!

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** and choice of two classic homemade sides. 🦀 One pound for \$55 OR Two Pounds for only \$85!

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 homemade sides



CRAB STUFFED SHRIMP

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



NAUTI JANUARY SECRET MENU

ONLY \$26!

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

CANADIAN BLACK MUSSELS +5

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

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

◇ MAIN COURSE ◇

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

SHRIMP & FLOUNDER COMBO

Choose either fried or broiled shrimp & flounder, served with Chef Mike's remoulade sauce

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)

SHRIMP SCAMPI

Tossed with linguine, garlic, fresh herbs, white wine broth, served with grilled focaccia bread

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

ROASTED BELL PEPPERS (VGN)

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

GRILLED CHICKEN PRIMAVERA

Grilled chicken, vegetable medley, tossed with linguine and choice of sauce - garlic, basil, and white wine broth sauce OR Pomodoro red sauce. Served with grilled focaccia bread



1 POUND BOILED LOBSTER +13

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



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),

Life is sweeter with dessert!

Enhance your Nauti Secret Menu with our most popular dessert and cocktail!

⚓ DESSERT ⚓

AUNT PEGGY'S WICKED WHOOPIE PIES — ~~10~~ ONLY 6!

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

⚓ FROM THE BAR ⚓

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

Christine's Family Recipe from Northern Spain!

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 JANUARY MENU HAS BEEN CREATED AS 2-COURSES PER GUEST. PLEASE NO SHARING.
MENU IS SUBJECT TO CHANGE.