



THE NAUTI LOBSTAH SUMMER 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.


#BITE30 3-COURSE MENU FOR \$38 IS BACK!



Nothing says summer better than Lobstah! Join us for the return of Orlando Weekly's **Bite 30 with a specially discounted 3-course menu, for just \$38!**

Choose from popular entrees of **Lobster Mac & Cheese**, Shrimp & Flounder Combo, Chef Mike's "Bouillabaisse" Pasta, Focaccia and Almond-Crusted Rainbow Trout, Grilled Chicken Breasts, and Roasted Stuffed Bell Peppers. All of our menu is made fresh, from scratch every day, offering delicious options for everyone, including **gluten-free, vegetarian, and vegan** diners.



 Ready for a feast? Upgrade to our **Classic One Pound Boiled Maine Lobster 3-Course Menu** with your choice of appetizer, entree, two homemade classic sides, and dessert for only \$53! (Regular price of the entree alone is \$40!)



It's the perfect way to kick off summer!

View the full menu on the next page. [→](#)

Bite30 Menu is available for lunch and dinner, Tuesday-Saturday, until 7/11/26



BITE 30 3-COURSE MENU

\$38

Available June 2 - July 11, 2026

⚓ APPETIZER ⚓

Choose One

NEW ENGLAND CLAM CHOWDAH AND CLAM CAKES

Cup of Chef Mike's secret clam chowdah recipe!
Served with (2) famous Rhode Island clam cakes

CHEF MIKE'S BAKED SEAFOOD DIP

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

CANADIAN BLACK MUSSELS

Half pound Canadian Black Mussels in herbed broth with fresh garlic and basil, served with grilled focaccia bread

RATATOUILLE BAKE (VGN)

Summer vegetables medley of zucchini, squash, tomatoes, onion, in Pomodoro sauce with garlic, basil, and fresh herbs, lightly topped with vegan cheese

FRIED CALAMARI +5

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

◊ MAIN COURSE ◊

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

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

SHRIMP & FLOUNDER COMBO

Choose either fried or broiled shrimp & flounder, served with (3) hush puppies, choice of tartar or cocktail sauce

GRILLED CHICKEN BREASTS

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

CHEF MIKE'S FISH "BOUILLABAISSE" PASTA

Chef Mike's daily selection of fresh fish, mushrooms, tomato, fennel in a tomato saffron broth, served over linguine, with grilled focaccia bread. Add a Classic Side for +3.25

FOCACCIA & ALMOND-CRUSTED RAINBOW TROUT

Pan-seared and seasoned with fresh butter, white wine, and fresh herbs, topped with crispy fried onions

ROASTED BELL PEPPERS (VGN)

Two bell peppers stuffed with rice, roasted vegetables, fresh herbs, served with Pomodoro sauce



CLASSIC ONE POUND BOILED MAINE LOBSTAH +15

The Nauti Lobstah Classic! Served with drawn butter, and lemon



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), House Salad (+4), Caesar Salad (+4), Cup of Chowdah (+5), Cup of Lobster Bisque (+7)

⚓ DESSERT ⚓

Choose One

KEY LIME PIE

The Florida classic! Topped with strawberry sauce and homemade whipped cream

STRAWBERRY MOUSSE (VGN)

Topped with strawberry compote, served with Biscoff cookies

CHEESECAKE WITH FRESH BERRIES +3

Strawberries, blueberries and fresh whipped cream

AUNT PEGGY'S WICKED WHOOPIE PIES +3

A New England specialty! Chocolate round cakes sandwiched with light sweet vanilla buttercream.

⚓ FROM THE BAR ⚓

Enjoy these #Bite30 features. Full bar available

NAUTI RED WINE SANGRIA – 11 / 35

RODNEY STRONG CHALK HILL CHARDONNAY, CA – 41 / 36 (BTL)

SIGNATURE GOLDEN OLD FASHIONED – 13

CLINE CABERNET SAUVIGNON, CA - 47 / 42 (BTL)



PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.
FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK
BITE30 SPECIAL MENU HAS BEEN CREATED AS 3 COURSES PER GUEST. PLEASE NO SHARING.







DAD DESERVES TO **GO BIG** FOR FATHER'S DAY WEEK




Treat Dad to a Nauti feast he will never forget! Our special Father's Day Week 3-course menu offers a choice of **appetizer OR bottled beer, BIG entree, and dessert.**

Entree options include:

 **FOUR-POUND LAZY MAN'S MAINE LOBSTER**, cracked, shelled, and stuffed with scallops and shrimp;

 **THE BIGGEST LOBSTER ROLL IN FLORIDA**, our famous Two-Foot Lobster Roll with Two Pounds of Maine lobster;

 **ULTIMATE SURF & TURF**, 32oz. Creekstone Farms Tomahawk Steak with 7oz Maine Lobster Tail.



View the full menu on the next page. [→](#)

Special Father's Day Week Menu available 6/16-20. Note: we are closed on Sunday, 6/21



DAD'S BIG NAUTI FEAST!



Available the week of Father's Day
June 16 - 20, 2026 (we are closed on Sunday, 6/21)

APPETIZER

Choose One

CHEF MIKE'S NEW ENGLAND CLAM CHOWDAH CUP
CHEF MIKE'S LOBSTAH BISQUE CUP
BOSTON WEDGE SALAD



CHOICE OF BEER

(COORS LIGHT, HEINEKEN SILVER, MILLER LITE, YUENGLING, OR SHOCK TOP. WHILE SUPPLIES LAST)



ENTRÉE



Choose One

FOUR POUND LAZY MAN'S STYLE LOBSTAH

Fresh Maine lobster cooked to order, cracked, shelled, sautéed in fresh butter and white wine with shrimp and scallops, drizzled with Hollandaise sauce. Served with drawn butter, lemon, and two classic homemade sides

\$170

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32OZ. CREEKSTONE BLACK ANGUS TOMAHAWK STEAK & 7OZ. CRACKER-CRUSTED MAINE LOBSTER TAIL

Sauteed button mushrooms, Béarnaise sauce, drawn butter, and lemon
Served with two classic homemade sides

\$135

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THE BIGGEST LOBSTER ROLL IN FLORIDA!

Our famous Two-Foot Lobster Roll with Two Pounds of Maine Lobster!
Choose New England-style with chilled lobster, Connecticut-style with warm butter, or Half & Half.
Served with French fries & Chef Mike's homemade potato chips and Remoulade sauce

\$190

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.

Premium Sides: Sweet Potato Fries (+2), Creamed Spinach (+3), House Salad (+4), Caesar Salad (+4), Cup of Chowdah (+5), Cup of Lobster Bisque (+7)

DESSERT

Choose One

AUNT PEGGY'S WICKED WHOPIE PIES
CHOCOLATE LAVA CAKE

SPECIAL FEATURES FROM THE BAR

CHOCOLATE OLD FASHIONED — 15

Woodford Reserve Kentucky Straight Bourbon, maple syrup, Woodford Chocolate bitters, dark chocolate stick

SIGNATURE GOLDEN OLD FASHIONED — 13

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

~ **Make it Smoked! +3**

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.
PRICE DOES NOT INCLUDE TAX AND GRATUITY





THE NAUTI LOBSTAH AMERICA 250 SPECIALS



We are proud to partner with Visit Orlando to welcome locals and residents to celebrate **AMERICA 250** with these **FEATURED SPECIALS**. Available for lunch and dinner, **EVERY DAY** we are open (Tuesday - Saturday) until Friday, 7/3/26

KICK OFF YOUR SUMMER CELEBRATIONS WITH THESE NAUTI LOBSTAH SPECIALS!



🦞 Enjoy our **Classic One Pound Boiled Maine Lobster 3-Course Menu** with your choice of appetizer, entree, two homemade classic sides, and dessert for **only \$53!** (Regular price of the entree alone is \$40, so this is our special gift to you!)

RED, WHITE & BLUE TREATS FOR YOU!



❤️ **Chef Mike's Aunt Peggy's Wicked Whoopie Pies** are a staple of every family gathering at her house in Canton, MA, especially during summer. At The Nauti Lobstah, we not only make them from scratch every day using her treasured family recipe, but we are also giving them a festive Red, White, and Blue touch to celebrate **America 250** this summer!



🥂 Raise a glass and say “*cheers!*” with **\$5 OFF** a refreshing pitcher of **Christine's RED, WHITE & BLUE CHAMPAGNE & BERRY SANGRIA!**

🇺🇸 Active and retired military servicemen and women receive **10% military discount** on food and beverage, excluding specials.

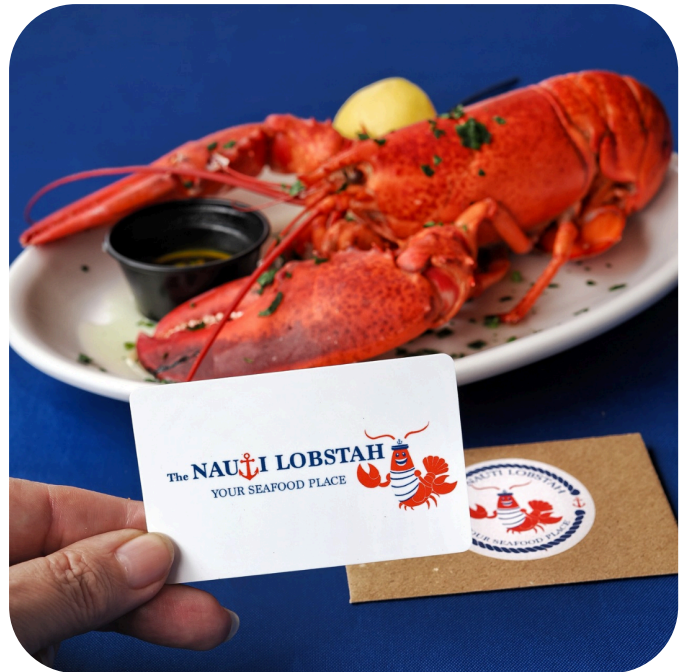


SPECIAL WINE FEATURES

🍷 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 any occasion! Treat them to a Nauti Lobstah Feast. **FOR EVERY \$100 GIFT CARD PURCHASED IN THE RESTAURANT, RECEIVE A \$15 BONUS GIFT CARD FREE** to use on your next visit. Offer ends on 6/20/26.



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!



MEDITERRANEAN-STYLE GRILLED OCTOPUS

Sundried tomatoes and artichoke relish with citrus vinaigrette.

BOSTON WEDGE SALAD

Boston Bibb lettuce wedge, Applewood smoked bacon, Roma tomatoes, Gorgonzola Ranch dressing, and Balsamic glaze drizzle.

LOBSTER BITES

Tempura lobster with Hot Honey sauce.



HALIBUT

Pan-seared, saffron beurre blanc sauce, grilled onions.

SWORDFISH STEAK

Grilled, with Kalamata black olives, capers, Roma tomatoes, in garlic white white sauce topped with arugula dressed in Balsamic vinaigrette.

BRANZINO

Pan-seared, served with asparagus, artichoke hearts, Kalamata black olives, capers and tomato.

CORVINA

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

WHOLE YELLOWTAIL SNAPPER

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

ALASKAN KING CRAB

Prepared split, broiled, topped with butter, white wine sauce, and Parmesan crust.

