



NAUTI LOBSTAH MARCH 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.

NAUTI SECRET 3-COURSE MENU IS BACK, NOW ONLY \$36!

You don't have to wait for Magical Dining to get a **great 3-course menu deal!** Every Tuesday - Thursday, our **Nauti Secret Menu for March** is only **\$36!** Available for lunch or dinner with your choice of appetizer, entree, and dessert. Choose our popular **Baked Salmon topped with Jumbo Lump Crab**, Cracker-Crusted Haddock, Shrimp & Flounder Combo, and more!



CLASSIC ONE POUND LOBSTAH 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 two classic homemade sides, for just \$49. **Available by request only, for lunch or dinner, Tuesday - Thursday in March.** *Don't forget to ask your server!* 🦞



NAUTI MARCH SECRET MENU

ONLY \$36!

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

(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 classic homemade sides, unless otherwise noted

SHRIMP & FLOUNDER COMBO

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

LINGUINI AND CLAMS

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

BAKED SALMON & JUMBO LUMP CRAB

Baked salmon medallions topped with jumbo lump crabmeat, drizzled with hollandaise sauce

GRILLED CHICKEN BREASTS

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

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

NAUTI RED WINE SANGRIA — ~~1~~ ONLY 9!

Christine's Family Recipe from Northern Spain!

LANGE ESTATE WINERY, PINOT GRIS, OR — \$14 / \$41

LANGE ESTATE WINERY, PINOT NOIR, OR — \$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 MARCH MENU HAS BEEN CREATED AS 3-COURSES PER GUEST. PLEASE NO SHARING.
 MENU IS SUBJECT TO CHANGE.



SPECIAL WINE FEATURES

🍷 New to the wine list as a special feature, **Lange Estate Winery Pinot Gris and Pinot Noir** from Oregon, named by Wine Enthusiast as "one of America's great Pinot Noir producers."

🍷 Ask about all our wine specials!

LUNCH SPECIALS

Every Tuesday - Saturday, from 11 am - 3 pm, join us for lunch & enjoy (6)

Lunch Specials, including our most popular **Seafood Lunch Combo** with local wild-caught boneless fried catfish, clam strips, & shrimp, served with hush puppies, and your choice of one classic side dish.



NAUTI MERCH DEAL!

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

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



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.





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

GROUPEL 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!

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 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.

CRAB STUFFED SHRIMP

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

