NAUTI FALL SPECIALS 2026

Enjoy the best New England seafood in the Orlando area with these **November specials.** Follow on social media and subscribe to our email newsletter for the latest news, specials & giveaways!



NAUTI SECRET 3-COURSE MENU FOR $38!

Our Secret Menu is back! Every Tuesday - Thursday, for only $38, enjoy a 3-course lunch or dinner featuring our most popular appetizers, entrees, and dessert. Try **Lobstah Mac & Cheese**, Cracker-Crusted Haddock, **Shrimp & Flounder Combo**, and more! Ask your server.



LOBSTER BOIL FOR TWO

Experience this New England tradition! **TWO fresh, whole Maine lobsters** ready for you to crack, plus Gloucester steamer clams, Canadian black mussels, potatoes, corn on the cob, and Linguiça pork sausage, all in a wine-and-garlic-butter broth. **Ask for the Nauti Secret Menu Deal** every Tuesday - Thursday:

- **Classic Lobster Boil for Two: $99 (Reg. $115)**
- **Ultimate Lobster Boil for Two: $155 (Reg. $170)**



A FIVE-POUND LAZY MAN'S LOBSTAH FOR THE PRICE OF A 4-POUNDER!

Chef Mike is flying in more 5-pound lobsters from Maine for The **LAZY MAN'S LOBSTAH!** Enjoy this stunning creation, stuffed with shrimp & scallops, plus 2 classic sides, for the price of a 4-pounder!



SEASONAL COCKTAILS

Ask your server for our latest Seasonal Cocktails, including **Pumpkin Spice Latte Martini**, and **Apple Buttah Old Fashioned** with Elijah Craig Small Batch Bourbon, maple syrup, and apple butter, available only in November!

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. This month's menu includes:



FLORIDA STONE CRABS SEASON IS HERE!

Enjoy **"Large" stone crab claws** (4-5 claws per pound) served steamed with rich drawn butter and sherry wine sauce OR chilled with Chef Mike's signature housemade mustard sauce, plus two homemade classic sides. 🦀



SEASONAL FISH SELECTIONS

Try one of Chef Mike's wild-caught fish creations, including **Fried Whole Yellowtail Snapper**, Pan-Seared Hallibut, and Mediterranean-Style Corvina.



FOR THE STEAK LOVERS

🥩 Experience the pinnacle of steakhouse dining! The rich flavor, tenderness, and quality of Creekstone Farms steaks are unmatched. Try our **24 oz. Creekstone Farms Premium Black Angus Grilled Bone-in Prime Rib Steak** and 14 oz. Bone-in New York Strip Steak!

NAUTI HOLIDAYS 2026

THANKSGIVING HOLIDAY HOURS

Please note that we are closed on Thanksgiving Day so our team can enjoy this special time with their loved ones. We hope to celebrate with you before and after the holiday!

- Thanksgiving Day, Thursday, 11/26: closed
- Friday, 11/27: closed lunch. Open for dinner at 4pm

GIFT CARDS BONUS

The perfect gift does exist! Treat the seafood lover in your life to a Nauti Lobstah Feast. Now through 12/23/26, **FOR EVERY $100 GIFT CARD PURCHASED AT THE RESTAURANT, RECEIVE A $20 BONUS GIFT CARD FREE!!**





NAUTI LOBSTAH LOVE!

Just in time for the holiday season, we are restocked so you can show your Nauti Lobstah love!

- 👕 Graphic T-Shirt “Life’s Bettah With A Lobstah Roll” - $25
- 👕 Nauti Crew T-Shirt - $18
- 👕 Embroidered Logo Polo - $28
- 🧢 Embroidered Hat - $30

HOLIDAY PARTIES ARE BETTAH AT THE NAUTI LOBSTAH!



Let us cater your next event at home or office, or host your holiday luncheon in the restaurant! Wow your guests with our impressive two-foot lobster roll and the best New England seafood in Orlando! Call us at 407-889-7980 to make arrangements.

NAUTI FALL SECRET MENU

$38

Available by request every Tuesday, Wednesday & Thursday, until November 30, 2026

⚓ APPETIZER ⚓

Choose One

NEW ENGLAND CLAM CHOWDAH CUP
Classic creamy chowder, fresh clams, potatoes
⚓ ***Add (3) Rhode Island Clam Cakes for +3***

CANADIAN BLACK MUSSELS (1/2 LB)
Herbed broth, garlic and basil, grilled focaccia

FRIED CALAMARI (1/2 LB) +5
Marinated in buttermilk, lightly breaded in seasoned flour, with Chef Mike's homemade remoulade sauce

NEW ENGLAND LOBSTAH BISQUE CUP
Slash of Sherry, homemade whipped cream

RATATOUILLE BAKE (VGN)
Medley of zucchini, squash, tomatoes, onion, Pomodoro sauce, garlic, basil, fresh herbs, topped with vegan mozzarella cheese

CLASSIC FRENCH-STYLE ESCARGOT (6)
Shallots, garlic, butter, basil, parsley, white wine, crispy breadcrumbs. Grilled focaccia

MAIN COURSE

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

LOBSTER MAC & CHEESE
Cavatappi pasta, five-cheese blend, Parmesan Panko crisp, Maine lobster

SHRIMP & FLOUNDER COMBO
Our most popular combo! Fried OR broiled, with (3) hush puppies, tartar or cocktail sauce

GRILLED CHICKEN BREASTS (2)
Balsamic Glaze drizzle, Yukon Gold garlic mashed potatoes, and one classic homemade side

LITTLE NECK CLAMS LINGUINE
Garlic, basil, white wine broth sauce, grilled focaccia
- Add a Classic Side for +4

CRACKER-CRUSTED HADDOCK FILLET
Topped with buttery Ritz crackers, seasoned with fresh butter, white wine, herbs ***(GF on request)***

ROASTED BELL PEPPERS (VGN)
Two bell peppers stuffed with rice, roasted vegetables, fresh herbs, with Pomodoro sauce

ONE-POUND BOILED WHOLE MAINE LOBSTER + 15
The classic New England experience! If it's your first time cracking a lobster, we'll happily show you how!

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, Yukon Gold Garlic Mashed Potatoes, Sweet Potato Casserole.*
Upgrade Premium Homemade Sides*: Sweet Potato Fries (+3), Grilled Asparagus w/ Balsamic glaze (+4), Popover with Honey Maple Butter (+3), House Salad (+4), Caesar Salad (+4)*

⚓ DESSERT ⚓

Choose One

KEY LIME PIE JAR
AUNT PEGGY'S WICKED WHOOPIE PIES +4
STRAWBERRY MOUSSE (VGN)
PUMPKIN CHEESECAKE +4

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.

NAUTI SECRET DEAL:
LOBSTER BOIL FOR TWO

Every Tuesday, Wednesday, & Thursday
ASK FOR THE NAUTI SECRET DEAL & SAVE!

Experience this New England tradition!
TWO fresh, **whole Maine lobsters** ready for you to crack, plus half-pound **Gloucester steamer clams,** half-pound **Canadian black mussels,** potatoes, corn on the cob, and Linguiça pork sausage in wine-and-garlic-butter broth.

CLASSIC LOBSTAH BOIL

(2) one-pound whole Maine lobsters
(Regular Price $115)

$99* That's $49.50 pp*

ULTIMATE LOBSTAH BOIL

(2) 1.5-pound whole Maine lobsters + (6) shrimp
(Regular Price $170)

$155* That's $77.50 pp*

* This offer is available only by request, Tuesday - Thursday. REGULAR PRICES APPLY on Fridays & Saturdays. Lobster boil is available for two (2) only. We reserve the right to end this promotion at any time.