



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 valid September 2026, or as noted.**



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.

NEW ALL DAY HAPPY HOUR!

Ask your server for the Secret Happy Hour and come drink with us - **ALL DAY Tuesday, Wednesday, and Thursday!**

\$10 Premium Cocktails

- Tito's Classic Espresso Martini
- Tito's Classic Vodka Martini
- Patrón Classic Margarita
- Jack Daniel's Lynchburg Lemonade
- Bacardi Strawberry Mojito
- Our famous Signature Nauti Red Sangria

** \$8 Buy One Get One Wines By The Glass**



SPECIAL WINE FEATURES

🍷 Enjoy our curated wine list that pairs perfectly with New England seafood and steaks! We feature exceptional wines from family-owned wineries, like **Lange Estate Winery** from Oregon's Willamette Valley. **Ask your server about our Magical Dining wine bottle discounts!**

PREMIUM STEAKS!

🥩 Experience the pinnacle of steakhouse dining! The rich flavor, tenderness, and quality of Creekstone Farms steaks are unmatched. **Try our 12 oz. Creekstone Farms Premium Black Angus Ribeye Steak, available as an upgraded entrée for Magical Dining.**



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.

Visit Orlando

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



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#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 LOBSTAH (+36)

Topped with Ritz cracker crumbs, drawn butter,
lemon, two homemade classic sides
~ Stuffed with shrimp and scallops (+39)

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)

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

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.

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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