



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**. **AMERICA 250 SPECIALS** are available for lunch and dinner, **EVERY DAY** we are open (Tuesday - Saturday) Friday 5/22 until Friday, 7/3/26

KICK OFF YOUR SUMMER CELEBRATIONS WITH THESE NAUTI LOBSTAH SPECIALS!

Nothing says summer better than Lobstah!

🦞 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 holidays. 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 SANGRIA!** A berry delicious way to celebrate summer.



SUMMER LOBSTAH 3-COURSE MENU

\$53

Celebrate with us from Memorial Weekend to July 4th Weekend!

⚓ 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

CANADIAN BLACK MUSSELS

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

FRIED CALAMARI +5

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

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

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



MAIN COURSE



CLASSIC ONE POUND BOILED MAINE LOBSTAH



The Nauti Lobstah Classic! Served with drawn butter and lemon and your choice of two homemade classic sides

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), House Salad (+4), Caesar Salad (+4), Cup of Chowdah (+5), Cup of Lobster Bisque (+7) Baked Potato with Sour Cream, Butter, and Cheddar (+4 - available after 4pm)

⚓ 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 ⚓

CLINE CABERNET SAUVIGNON,
NORTH COAST, CA ~~47~~ / ONLY 42 BOTTLE!

RODNEY STRONG CHALK HILL CHARDONNAY,
SONOMA, CA - ~~47~~ / ONLY 36 BOTTLE!



America 250 Special Creations



RED, WHITE & BLUE CHAMPAGNE SANGRIA - ~~35~~ 30 PITCHER

Christine's special sangria recipe with champagne & berries

RED, WHITE & BLUE WHOOPIE PIES - 10

Our classic New England treat made with Aunt Peggy's recipe, dipped in red, white, and blue sprinkles

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE ADDED TO YOUR CHECK

SPECIAL MENU HAS BEEN CREATED AS 3 COURSES PER GUEST. PLEASE NO SHARING.



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.

SHEEPSHEAD

Served atop a roasted pepper coulis, with sweet bell peppers.

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.





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.

