



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.





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."

BIRTHDAY FREEBIE!

Celebrate your birthday with us! Get a **FREE Funfetti Whoopie Pie** with the purchase of any entree.



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.

