THE NAUTI LOBSTAH

APOPKA, FL

Enjoy the best Northeastern & New England Seafood, Prime Steaks & more.
Home of The Biggest Lobster Roll in Florida!

APPETIZERS

NAUTI SEAFOOD TOWER - 85
(4) Chilled Blue Point Raw Oysters on the half shell, (4) Shrimp Cocktail, Smoked Trout, Snow Crab Legs Cluster, Warm roasted Maine lobster tail, (4) Clams Casino, (4) Oystahs Casino, Steamed Canadian Black Mussels in garlic & white wine
**Please no substitutions. Selections subject to change at chef's discretion.*

Lobstah & Shellfish

TEMPURA LOBSTER BITES — 26
Hot honey dipping sauce

LOBSTER TEMPURA BITES — 28
Cavatappi pasta, five-cheese blend, Parmesan Panko Crisp, Maine lobster

JUMBO LUMP CRAB CAKES (2) — 27
Chef Mike's remoulade sauce

CRAB STUFFED MUSHROOMS (4) — 16
Hollandaise sauce
- Please allow extra preparation time*

SHRIMP COCKTAIL (6) — 16
Chilled, tail-on shrimp, homemade cocktail sauce

New England Favorites

GLOUCESTER STEAMAHS (1 lb) — 25
Steamer clams, herbed broth, drawn butter
- Add an extra pound! +16

RHODE ISLAND CLAM CAKES (12) — 15 / (6) — 8
Deep-fried balls of battered clams

STUFFIES (2) — 16
Quahog shells stuffed with chopped clams, linguiça sausage, signature bread stuffing, onion, celery, fresh herb seasoning

STEAMED LITTLE NECK CLAMS (10) — 24
Fresh garlic, basil. Grilled focaccia

NEW ENGLAND CLAM CHOWDAH — (B) 11 (C) 9
Classic, creamy chowder, fresh clams, potatoes
- Add (3) Rhode Island Clam Cakes +3

NEW ENGLAND LOBSTAH BISQUE — (B) 12 (C) 10
Touch of Sherry, homemade whipped cream

From The Sea

CHEF MIKE'S CAJUN FISH BITES — 17
Fried or grilled Mahi, Grouper and Snapper with banana peppers. Chef Mike's remoulade sauce

FRIED CALAMARI (1/2 lb) — 16
Marinated in buttermilk, lightly breaded in seasoned flour. Chef Mike's remoulade sauce

CLAMS CASINO (10) — 27
Baked Middle-neck clams, bacon, Casino Butter, fresh garlic, basil, parsley, breadcrumbs

CANADIAN BLACK MUSSELS (1 lb) - 18 (1/2 lb) - 12
Herbed broth, garlic, basil. Grilled focaccia

CLASSIC FRENCH-STYLE ESCARGOT (6) — 16
Shallots, garlic, butter, basil, parsley, white wine, crispy breadcrumbs. Grilled focaccia

MEDITERRANEAN-STYLE GRILLED OCTOPUS - 19
Sundried tomatoes, artichoke relish, citrus vinaigrette

From The Land

RATATOUILLE BAKE (VGN) — 16
Vegetable medley-filled zucchini boat, squash, tomato, onion, Pomodoro sauce, garlic, basil, fresh herbs, vegan mozzarella

FRIED GREEN TOMATOES (V) — 16
Hand-battered, golden-fried, homemade Ranch dressing, Tiger horseradish sauce

FRIED ONION RINGS (V) — 14
Hand-battered, golden-fried, homemade Ranch dressing, Tiger horseradish sauce

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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OYSTAHS

James River Blue Point Virginia Oysters

FRESHLY-SHUCKED EAST COAST OYSTAHS ON THE HALF SHELL (12) — 30 / (6) — 16**

Raw or steamed, homemade cocktail sauce, Saltines

OYSTAHS CASINO (12) — 39 / (6) — 23

Baked, bacon, Casino Butter, fresh garlic, basil, parsley, breadcrumbs

LOBSTAH ROLLS

Served with Homemade Crispy Potato Chips & Remoulade Sauce, unless otherwise noted.

THE BIGGEST LOBSTER ROLL IN FLORIDA! — MP / 175

OUR SIGNATURE 2-FOOT LOBSTER ROLL STUFFED WITH 2 POUNDS OF MAINE LOBSTER!

Your choice of chilled New England or warm Connecticut-style lobster tail, claw, and knuckle meat on a locally baked roll, buttered and griddled until golden. Served with French fries and Chef Mike's homemade potato chips. **Serves 1-4 as an entree. It's a showstopper!**

***MAKE IT BIGGER!* FOR THE BIGGEST LOBSTER ROLL IN THE WORLD, ADD MORE LOBSTER!**
+35 per 1/2 pound of lobster

NEW ENGLAND LOBSTAH ROLL — MP

Quarter-pound chilled Maine lobster tail, claw & knuckle meat, herbed mayonnaise, chopped celery, Bibb lettuce, toasted New England brioche roll

CONNECTICUT LOBSTAH ROLL — MP

Quarter-pound warm Maine lobster tail, claw & knuckle meat, crisp Bibb lettuce, toasted New England brioche roll, drawn butter

MAKE IT A DOUBLE-STUFFED "UNCLE TONY STYLE" LOBSTAH ROLL WITH HALF-POUND OF LOBSTER MEAT — MP

SANDWICHES & BURGERS

Served with Homemade Crispy Potato Chips & Remoulade Sauce, unless otherwise noted.

FRIED HADDOCK FILLET FISH SANDWICH — 28

Bibb lettuce, tomato, butter-toasted hoagie

GRILLED CHICKEN SANDWICH — 17

Grilled onions, Bibb lettuce, tomato, Brioche bun

- Add Applewood Smoked Bacon +2

HALF-POUND CREEKSTONE FARMS PREMIUM BLACK ANGUS BURGER* — 18

Choice of American, Swiss, or cheddar cheese, Bibb lettuce, tomato, pickle, onion, Brioche bun

- Add Applewood Smoked Bacon +2
- Make it a Double Burger! +7

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*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.

⚓ LOBSTAHS ⚓

Maine Lobster Creations & Classics

Entrees served with TWO Classic Homemade Sides, unless otherwise noted.
Please allow 25 minutes of preparation time.

THREE-POUND SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — MP / 155

This stunning, fresh THREE-POUND Maine lobster is cooked to order, cracked, shelled, sautéed in fresh butter and white wine with shrimp and scallops, Hollandaise sauce drizzle, and drawn butter
Can be prepared boiled or broiled upon request

LOBSTAH THERMIDOR — 68

1.5-pound Maine lobster, cooked, cracked open, shelled, baked in creamy lobster Sherry sauce, fresh Parmesan cheese topping

LAZY MAN'S STYLE LOBSTAH — 68

1.5-pound Maine lobster cooked, cracked, shelled, sautéed in butter and white wine, topped with Ritz cracker crumbs

- Add Sautéed Shrimp & Scallops +3

ULTIMATE SEAFOOD NEWBURG — 59

Maine lobster, shrimp, and jumbo scallops in creamy lobster Sherry wine sauce. Grilled focaccia

FISHERMAN'S-STYLE BAKED & STUFFED MAINE LOBSTAH — 68

1.5-pound Maine lobster baked, stuffed with shrimp & scallops, topped with Ritz cracker crumbs

BROILED MAINE LOBSTAH — 65

1.5-pound Maine lobster broiled topped with Ritz cracker crumbs, drawn butter

7 OZ. TWIN LOBSTAH TAILS (2) — 59

Cracker-crusted Maine lobster tails, drawn butter
- Please no sharing

CLASSIC BOILED WHOLE MAINE LOBSTAH:

- **ONE-POUND MAINE LOBSTER — 42**
- **1.5-POUND MAINE LOBSTER — 65**

The classic New England experience! *If it's your first time cracking a lobster, we'll happily show you how.*

STEAKS & CHICKEN

Entrées served with TWO Classic Homemade Sides, unless otherwise noted.

32 OZ. CREEKSTONE FARMS PREMIUM BLACK ANGUS TOMAHAWK STEAK* — 90

Sautéed mushrooms, Béarnaise sauce

24 OZ. CREEKSTONE FARMS PREMIUM BLACK ANGUS PORTERHOUSE STEAK* — 59

Sautéed mushrooms, Béarnaise Sauce

12 OZ. CREEKSTONE FARMS PREMIUM BLACK ANGUS RIBEYE STEAK* — 46

Crispy fried onions, Béarnaise sauce

6 OZ. FILET MIGNON* — 42

Gorgonzola butter, Béarnaise sauce, grilled tomato

BONELESS GRILLED CHICKEN BREAST (2) — 25

Balsamic Glaze drizzle, Yukon Gold garlic mashed potatoes, choice of one homemade classic side

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MAKE IT A SURF & TURF

Add one of these seafood specialties to any entrée!

7 OZ. CRACKER-CRUSTED LOBSTAH TAIL +32

GRILLED SHRIMP (6) +10 / (12) +15

9 OZ. STEAMED SNOW CRAB LEG CLUSTER +17

LOBSTER OSCAR STYLE +24

Top any steak, fish, or chicken with lobster meat, asparagus spears, and Béarnaise sauce

GF - All items topped with cracker crumbs can be made gluten-free upon request.

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⚓ SEAFOOD & FISH ENTREES ⚓

Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

Fish

SHRIMP & FLOUNDER COMBO — 33

Our most popular seafood combo! Fried OR Broiled, (3) hush puppies, tartar or cocktail sauce

FISHERMAN'S PLATTER (2) — 33 / (3) — 38

All Fried or All Broiled Platter - Choose Two OR Three: Fried boneless catfish, clam strips, scallops, shrimp, or flounder. - NOTE: Clam strips cannot be broiled. (3) Hush Puppies, tartar or cocktail sauce

NEW ENGLAND FISH & CHIPS — 28

Beer-battered haddock, French fries, malt vinegar, one additional homemade classic side

CRACKER-CRUSTED HADDOCK FILLET — 28

Topped with buttery Ritz crackers, seasoned with fresh butter, white wine, herbs **(GF on request)**

GRILLED SWORDFISH STEAK — 29

Kalamata black olives, capers, Roma tomato, garlic white white sauce, arugula, Balsamic vinaigrette

CEDAR SMOKED GRILLED SALMON — 33

North Atlantic salmon smoked on cedar planks

BAKED SALMON W/JUMBO LUMP CRAB — 37

Baked salmon medallions topped with jumbo lump crabmeat, Hollandaise sauce drizzle

Crab, Shrimp, & More!

PAN-SEARED JUMBO LUMP CRAB CAKES (3)- 38

Chef Mike's remoulade sauce

STEAMED SNOW CRAB LEGS — 68

(5) 9 oz. snow crab clusters, drawn butter

CRABMEAT-STUFFED BAKED SHRIMP — 36

Baked shrimp stuffed with Jumbo Lump Crab, garlic, white wine sauce, hollandaise sauce

CRABMEAT-STUFFED FLOUNDAH (2) — 37

Flounder fillets, homemade crabmeat stuffing, topped with Ritz crackers, Hollandaise sauce

- Please no sharing & allow extra preparation time

FRIED SHRIMP (12) — 24

(3) hush puppies, tartar or cocktail sauce

FRIED IPSWICH WHOLE BELLY CLAMS — MP

Marinated in buttermilk, lightly breaded, Chef Mike's remoulade sauce

FRESH JUMBO SCALLOPS & MUSSELS — 38

(6) Pan-seared scallops, (6) Canadian black mussels, drawn butter, white wine, tomato coulis

Seasonal Fish Features

PAN-SEARED HALLIBUT FILLET — 48

Saffron beurre blanc, pickled onions

PAN-SEARED CORVINA — 43

Kalamata olives, capers, tomato, butter, citrus, herbs

WHOLE YELLOWTAIL SNAPPER — 42

Fried OR Baked in banana leaf with garlic, lemon

- Please allow extra preparation time

the Catfish Place

We honor the 38-year legacy of The Catfish Place by using the family recipes that owners Bob & Elaine Johnson shared with us.

ALL YOU CAN EAT LOCAL WILD-CAUGHT FRIED CATFISH WITH (3) HUSH PUPPIES^
BONELESS — 30
FINGERLINGS (BONE-IN) — 32

^Available until 30 minutes before closing. Must be consumed on premises. ***Please no sharing or to-go boxes***

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PASTA

Pasta dishes served with grilled focaccia and do not include sides. Add a Classic Side for +4. Want more bread? +2

SHRIMP SCAMPI LINGUINE — 27
Garlic, fresh herbs, white wine broth sauce

LITTLE NECK CLAMS LINGUINE — 28
Garlic, basil, white wine broth sauce

LITTLE NECK CLAMS & SHRIMP LINGUINE — 36
Garlic, basil, white wine broth sauce

GRILLED CHICKEN PRIMAVERA LIGUINE — 28
Vegetable medley, tossed with choice of garlic, basil, and white wine broth sauce OR Pomodoro red sauce

PLANT BASED

Please inform your server at the time of ordering if you require vegan options or any other dietary modifications.

ROASTED BELL PEPPERS (VGN) — 26
Two bell peppers stuffed with rice, roasted vegetables, fresh herbs, Pomodoro sauce

LINGUINE WITH VEGETABLES (VGN) — 26
Linguine, chef's selection of fresh vegetables, onions, peppers, sautéed with extra virgin olive oil, garlic, basil, and white wine. Grilled focaccia

VEGAN HOMEMADE SIDES OPTIONS:

Homemade Crispy Chips (no remoulade), French Fries, Jasmine Rice, Vegetable of the day (ask for vegan options), Side House Salad with oil and vinegar +4

SIDES

Entrées include Classic Homemade Sides as noted.
Substitute for Premium Homemade Sides or Premium Side Salads for an additional charge.
All sides may be ordered à la carte. Please ask your server for pricing.

CLASSIC HOMEMADE SIDES

Crispy Potato Chips w/ Remoulade Sauce
Yukon Gold Garlic Mashed Potatoes
Sweet Potato Casserole
French Fries
Jasmine Rice
Sweet Coleslaw
Cheese Grits
(3) Hush Puppies
Vegetable of The Day
- Classic Sides available a la carte — 4

PREMIUM HOMEMADE SIDES & SALADS

Sweet Potato Fries +3
Homemade Popover w/ Honey Maple Butter +3
Grilled Asparagus w/ Balsamic Glaze +4
Cup of Clam Chowdah +5
Cup of Lobster Bisque +7

SIDE CAESAR SALAD +4
Romaine lettuce, croutons, and Parmesan ribbons, with housemade Caesar dressing

SIDE HOUSE SALAD +4
Mixed greens, tomato, onion, gorgonzola cheese, and croutons, with housemade Balsamic dressing

SWEETS

Our desserts are made fresh in-house. We're happy to pack it up to go to enjoy at home!

AUNT PEGGY'S WICKED WHOOPIE PIES — 11
A New England Specialty! Chocolate round cakes sandwiched with lightly sweet vanilla buttercream

HOMEMADE BREAD PUDDING — 11
Bourbon sauce, homemade whipped cream

KEY LIME PIE — 9
Strawberry sauce, homemade whipped cream

CHEESECAKE WITH FRESH BERRIES — 11
Fresh strawberries, blueberries, homemade whipped cream

STRAWBERRY MOUSSE JAR (VGN) — 9
Strawberry compote, Biscoff cookies

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GF - All items topped with cracker crumbs can be made gluten-free upon request.

V = Vegetarian / VGN = Vegan.
Ask about modifications for plant-based dishes.

FROM THE BAR

Cocktails

SIGNATURE NAUTI RED SANGRIA — 11 / 35

Made with Christine's family recipe from Northern Spain! By the glass or pitcher

THE BLUE LOBSTAH — 12

Grey Goose vodka, Blue Curacao, sour, Starry lemon lime soda

SHARK BITE — 10

Malibu Rum, Blue Curacao, pineapple, grenadine, shark gummy

FLORIDA SUNSET — 9

Malibu rum, pineapple, OJ, grenadine

DRAGONBERRY MULE — 10

Bacardi Dragonberry rum, ginger beer, strawberry, fresh lime, mint

COLADA ON THE ROCKS — 9

Malibu Rum, coconut cream, fresh lime

NAUTI MARGARITA — 11

Patrón Silver tequila, margarita mix, salt rim

- Add Grand Marnier! +3

COCONUT MARGARITA — 11

Patrón Silver tequila, coconut cream, fresh lime

SIGNATURE GOLDEN OLD FASHIONED — 13

Elijah Craig Small Batch Bourbon, homemade spiced vanilla banana syrup, bitters, dark cherries, smoked cinnamon

- Make it Smoked! +3

CHOCOLATE OLD FASHIONED — 15

Woodford Reserve Kentucky Straight Bourbon, maple syrup, Woodford Chocolate bitters, chocolate stick

CREAMY ESPRESSO MARTINI — 12

Tito's vodka, coffee liqueur, Bailey's Irish Cream, espresso

MOCHA ESPRESSO MARTINI — 12

Vanilla vodka, coffee liqueur, chocolate liqueur, espresso

NAUTI MARTINI — 13

Grey Goose vodka, Dry Vermouth, blue cheese stuffed olives

NAUTI MULE — 11

Tito's vodka, ginger beer, fresh lime, mint

NAUTI BLOODY MARY — 11

Vodka, Bloody Mary mix, celery, stuffed olives & shrimp skewer

- Ask about our premium spirits selection & craft mocktails!

Wines

HOUSE WINES — 8 / 28

Beringer Chardonnay
Beringer Pinot Grigio
CK Mondavi Sauvignon Blanc
Beringer Cabernet Sauvignon

WENTE CHARDONNAY — 14 / 41

Central Coast, CA

LANGE ESTATE PINOT GRIS CLASSIQUE — 14/41

Willamette Valley, OR

AVALINE ROSÉ — 12 / 36

France

LANGE ESTATE PINOT NOIR CLASSIQUE - 18/49

Willamette Valley, OR

CLINE CABERNET SAUVIGNON — 15 / 47

North Coast, CA

SEBASTIANI CABERNET SAUVIGNON — 19 / 52

Alexander Valley, CA

SEGURA VIUDAS CAVA BRUT ROSÉ — 36

Spain

J. ROGET CHAMPAGNE (SPLIT) — 10

California

Beer

DOMESTIC: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, AMBERBOCK DARK LAGER — 7
MILLER LITE,YUENGLING, SAM ADAMS LAGER, NARRAGANSETT LAGER (16OZ) — 8

IMPORT: STELLA ARTOIS, CORONA, MODELO ESPECIAL — 8

LOCAL: CROOKED CAN HIGH STEPPER IPA — 9
ORANGE BLOSSOM BREWING CO. PILSNER — 8

Beverages

WE PROUDLY SERVE PEPSI PRODUCTS & FRESHLY BREWED SWEET & UNSWEET ICED TEA — 3.75

We reserve the right to discontinue beverage service at our discretion

LIMITED TIME

CHEF MIKE'S LATEST FEATURES

THE NAUTI LOBSTAH BOIL FOR TWO!

Experience this New England tradition!

TWO fresh, **whole Maine lobsters** ready for you to crack, ½ lb Gloucester steamer clams, ½ lb Canadian black mussels, potatoes, corn on the cob, Linguiça pork sausage, wine & garlic butter broth

CLASSIC LOBSTER BOIL - 115
(2) one-pound whole Maine lobsters

ULTIMATE LOBSTER BOIL - 170
(2) 1.5-pound whole Maine lobsters
+ (6) shrimp

ENTREES

Entrees served with your choice of TWO Classic Homemade Sides, unless otherwise noted.

Five ~~FOUR~~-POUND SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — MP / 175

Chef Mike is flying in FIVE pound lobsters from Maine!

This stunning, fresh **FIVE-POUND** Maine lobster is cooked to order, cracked, shelled, sautéed in fresh butter and white wine with shrimp and scallops, Hollandaise sauce drizzle, and drawn butter
Can be prepared boiled or broiled upon request

STEAMED WHOLE JUMBO RED KING CRAB LEGS (1 LB) — 110

Drawn butter

FLORIDA STONE CRAB CLAWS - MP

Chilled with homemade mustard sauce OR steamed with butter & sherry sauce

24OZ. CREEKSTONE FARMS BLACK ANGUS BONE-IN PRIME RIB STEAK* — 59

Sautéed mushrooms, Béarnaise sauce

16OZ. CREEKSTONE BLACK ANGUS BONE-IN NEW YORK STRIP STEAK — 59

Grilled onions, Béarnaise sauce

SEASONAL COCKTAILS

APPLE "BUTTAH" OLD FASHIONED — 14

Elijah Craig Small Batch Bourbon, maple syrup, apple butter, bitters
- ***Make it Smoked! +3***

PUMPKIN SPICE LATTE MARTINI — 12

Tito's vodka, coffee liqueur, espresso, pumpkin spice cream

SEASONAL DESSERT

PUMPKIN CHEESECAKE — 11

Caramel sauce, homemade whipped cream, chocolate stick

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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LUNCH SPECIALS

Served daily from 11 am - 3 pm.
Lunch entrees include hush puppies and a choice of ONE Classic Homemade Side.
Please no sharing.

FRIED LUNCH SEAFOOD COMBO — 24

Lightly breaded in seasoned flour: boneless fried catfish, clam strips, shrimp, homemade tartar sauce, and cocktail sauce. ***No Substitutions***
- Add (2) Scallops +8

FLOUNDER FILLET SANDWICH — 17

Fried or broiled, toasted roll, lettuce, tomato, pickles, onion

CHICKEN BREAST — 16

Fried or grilled, drizzled with Balsamic glaze

FRIED BONELESS CATFISH — 18
FRIED FINGERLINGS (BONE-IN) — 20

Half-pound, lightly breaded in corn flour, golden-fried, homemade tartar and cocktail sauces

FRIED SHRIMP (6) — 17

Lightly breaded in seasoned flour, golden-fried, homemade tartar and cocktail sauces

FRIED CLAM STRIPS — 22

Lightly breaded in seasoned flour, golden-fried, homemade tartar and cocktail sauces

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