



# THE NAUTI LOBSTAH

APOPKA, FL

Enjoy the best Northeastern & New England Seafood, Prime Steaks & more.

Home of The Biggest Lobster Roll in Florida!

## ⚓ APPETIZERS ⚓

### Clams. Clams. Clams!



**GLOUCESTER STEAMAHS — 25**

Try this New England delicacy! One pound Gloucester steamer clams with herbed broth & drawn butter  
ADD AN EXTRA POUND FOR ONLY +16!

**CLAMS CASINO — 27**

(10) Fresh Middleneck clams, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

**STEAMED LITTLE NECK CLAMS — 24**

(10) Steamed little neck clams, fresh garlic, basil, grilled focaccia bread

**CLAM CAKES — 13 (DOZ) / 7 (1/2 DOZ)**

A Rhode Island favorite! Deep-fried balls of battered clams

**STUFFIES — 14**

(2) Quahog shells stuffed with chopped clams, linguica sausage, signature bread stuffing, onion, celery, fresh herb seasoning

### From The Sea

**LOBSTER MAC & CHEESE — 27**

Cavatappi pasta tossed in five-cheese blend, topped with Parmesan Panko Crisp and Maine lobster

**STEAMED SNOW CRAB LEGS — 37**

(2) 9oz. Snow crab legs clusters, drawn butter, lemon

**JUMBO LUMP CRAB CAKES — 25**

(2) Pan-seared jumbo lump crab cakes, Chef Mike's remoulade sauce

**FRIED CALAMARI — 16**

1/2 pound calamari marinated in buttermilk, lightly breaded in seasoned flour, Chef Mike's remoulade sauce

**CANADIAN BLACK MUSSELS — 18 (1LBS) / 12 (1/2LBS)**

Canadian black mussels in herbed broth, fresh garlic, basil, grilled focaccia bread

**CRAB STUFFED MUSHROOMS — 15**

(4) Crab-stuffed mushrooms, Hollandaise sauce drizzle, lemon

*\*Please allow extra preparation time\**

**SMELTS — 18**

1/2 pound sweet white fish, battered in buttermilk, crispy fried, Chef Mike's remoulade sauce, lemon

**SHRIMP COCKTAIL — 16**

(6) Chilled, tail-on shrimp, homemade cocktail sauce, lemon

**SMOKED TROUT — 16**

Smoked trout filet, served chilled, pickled onions, dill, fried capers, horseradish cream, mixed greens, grilled focaccia bread

### 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) — 14**

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

**FRIED ONION RINGS (V) — 12**

Hand-battered, golden-fried, with homemade Ranch dressing, Tiger horseradish sauce

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS AND ALLERGIES.

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## ⚓ OYSTERS ⚓

**EAST COAST OYSTAHS ON THE HALF SHELL\*\* — 30 (DOZ)/ 16 (1/2 DOZ)**

Freshly shucked, raw or steamed, James River Blue Point Virginia oysters, lemon, homemade cocktail sauce, Saltine crackers

**OYSTAHS CASINO — 39 (DOZ) / 23 (1/2 DOZ)**

James River Blue Point Virginia oysters, bacon, Casino Butter, fresh garlic, basil, parsley, lemon, bread crumbs

## ⚓ SOUPS ⚓

**NEW ENGLAND CLAM CHOWDAH — 11 (bowl) / 9 (cup)**

Chef Mike's secret clam chowder recipe!

*~ Add (3) Famous Rhode Island Clam Cakes! — +3*

**NEW ENGLAND LOBSTAH BISQUE — 12 (bowl) / 10 (cup)**

Classically prepared with a touch of Sherry, topped with dollop of homemade whipped cream

## ⚓ HANDHELDS ⚓

### Lobstah Rolls.

### Sandwiches & Burgers

Served with Homemade Crispy Potato Chips & Remoulade Sauce

**NEW ENGLAND LOBSTAH ROLL — MP**

Quarter-pound chilled Maine lobster tail, claw & knuckle meat in herbed mayonnaise with chopped celery, crisp 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, warm butter

**DOUBLE STUFFED "UNCLE TONY STYLE" LOBSTAH ROLL — MP**

Choose half-pound of chilled New England-style Maine lobster OR half-pound of warm Connecticut-style Maine lobster

**WANT IT EVEN BIGGER?**

**GET OUR FAMOUS TWO-FOOT LOBSTAH ROLL!**

**LOBSTER BLT — MP**

Maine lobster chilled tossed in herbed mayo or warm tossed in butter, toasted ciabatta roll, lettuce, tomato, thick-cut bacon

**FRIED HADDOCK FISH SANDWICH — 27**

Fried haddock fillet, Bibb lettuce, tomato, butter toasted hoagie

**GRILLED CHICKEN SANDWICH — 17**

Topped with grilled onions, Bibb lettuce, tomato, on a Brioche bun  
*~ Add Applewood Smoked Bacon — +2*

**CREEKSTONE BURGER\* — 17**

1/2 pound Creekstone Farms Premium Black Angus burger with choice of American, Swiss, or cheddar cheese, Bibb lettuce, tomato, pickle, onion on a Brioche bun

*~ Add Applewood Smoked Bacon — +2*

*~ Make it a Double Burger! — +7*

\*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



Entrees served with TWO Classic Homemade Sides, 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**

### 1.5 lbs Maine Lobster

Get your fresh Maine lobster prepared one of the following ways. Please allow 25 minutes preparation time.

#### BOILED OR BROILED MAINE LOBSTAH — 65

1.5 lbs Maine lobster boiled OR broiled topped with Ritz cracker crumbs, drawn butter, lemon

#### FISHERMAN'S STYLE BAKED STUFFED LOBSTAH — 68

1.5 lbs Maine lobster baked, stuffed with shrimp & scallops, topped with Ritz cracker crumbs, drawn butter, lemon

#### LOBSTAH THERMIDOR — 68

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

#### LAZY MAN'S STYLE LOBSTAH — 68

Named for the guest who's lucky enough to be served a lobster that requires no effort whatsoever! Your fresh Maine lobster will be cooked, cracked open, shelled, and tossed in butter and white wine. topped with Ritz cracker crumbs

~ *For the ultimate indulgence, Add Sautéed Shrimp & Scallops +3*

### Maine Lobster Classics

#### BOILED MAINE LOBSTAH — 40

1 pound boiled Maine lobster, drawn butter, lemon

#### TWIN LOBSTAH TAILS — 59

(2) 7oz. cracker-cruste d Maine lobster tails, drawn butter, lemon

~ *Please no sharing.*

**FOUR**

## THREE POUND SIGNATURE "LAZY MAN'S STYLE" STUFFED LOBSTAH — 155

FOR A LIMITED TIME, CHEF MIKE IS FLYING IN FOUR-POUND LOBSTERS FROM MAINE!

This stunning, fresh Maine lobster requires no effort from you! Cooked to order, cracked, shelled, sautéed in fresh butter and white wine with shrimp and scallops, and drizzled with Hollandaise sauce. Served with drawn butter & lemon.

Perfect to share with a loved one, or for one hungry lobster lover!

*\*\*Can be prepared boiled or broiled upon request\*\**

## STEAKS & CHICKEN

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

#### 24-OZ. CREEKSTONE BONE-IN RIBEYE\* — 59

Bone-in 24oz. Creekstone Farms Premium Black Angus Ribeye steak, sautéed mushrooms, Bearnaise sauce

#### CREEKSTONE PORTERHOUSE\* — 59

24oz. Premium Black Angus Porterhouse steak, sautéed mushrooms

#### CREEKSTONE RIBEYE\* — 46

12oz. Premium Black Angus Ribeye steak, crispy fried onions, Bearnaise sauce

#### FILET MIGNON\* — 42

6oz. Filet Mignon, Gorgonzola butter, Bearnaise sauce, grilled tomato

#### GRILLED CHICKEN BREASTS — 25

Two Boneless grilled chicken breasts drizzled with Balsamic Glaze, Yukon Gold garlic mashed potatoes, choice of one homemade classic side

## MAKE IT A SURF & TURF

*Add one of these seafood specialties to any entrée  
and make it a delicious duo!*

#### LOBSTAH TAIL — +32

Add a 7oz. Maine cold water cracker-cruste d lobster tail to any entrée. Served with drawn butter, lemon

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

Add (6) or (12) grilled shrimp to any entrée. Served with lemon

#### STEAMED SNOW CRAB LEGS — +17

Add (1) 9oz. Snow Crab Legs Cluster to any entrée. Served with drawn butter, lemon

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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.

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.

CHEF MIKE'S  
**LATEST FEATURES**

⚓ **APPETIZERS** ⚓

**CAJUN GROUPEUR BITES — 17**

Fried or grilled, served with remoulade sauce and banana peppers

**CLASSIC FRENCH-STYLE ESCARGOT — 15**

(6) escargot with shallots, garlic, butter, basil, parsley, and white wine, topped with crispy breadcrumbs. Served with grilled focaccia bread

**LOBSTER BITES — 25** *New!*

Tempura lobster served with hot honey dipping sauce

**CHEF MIKE'S BAKED SEAFOOD DIP — 17**

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

**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.*

⚓ **ENTREES** ⚓

*Entrees served with TWO Classic Homemade Sides, unless otherwise noted.*

*Fish & Shellfish Creations*

**FLORIDA STONE CRABS — 55 (1 LB) / 85 (2LBS)**

"LARGE" Fresh Florida Stone Crabs (4-5 claws per pound), served chilled with homemade mustard sauce or steamed with butter & sherry wine sauce

**KING CRAB LEGS — 75 (1/2LB) 110 (1LB)** *New!*

Broiled Alaskan King Crab Legs, split, topped with butter, white wine sauce & Parmesan crust. Served with drawn butter, lemon and choice of one classic homemade side

**SHEEPSHEAD — 39**

Sheepshead fish pan-seared, atop roasted pepper coulis, sweet bell peppers

**CORVINA — 38**

Corvina fillet pan-seared with Kalamata black olives, capers, and tomato, seasoned with fresh butter, citrus and fresh herbs

**BRANZINO — 39**

Branzino fillet pan-seared, served with asparagus, artichoke hearts, Kalamata black olives, capers and tomato

**WHOLE YELLOWTAIL SNAPPER — 42**

Baked in a banana leaf with garlic and lemon  
*\*Please allow for additional preparation time*

*Lobster Creations*

**LOBSTER RISOTTO — 38**

Risotto with Smoked Gouda and Parmesan cheese, sautéed mushrooms, onion, topped with Maine lobster. Served with grilled focaccia bread. Add a Classic Side for +3.25

**ULTIMATE SEAFOOD NEWBURG — 59**

Maine lobster, shrimp, jumbo scallops in creamy lobster Sherry wine sauce, served with grilled focaccia bread

*Surf & turf Special*

*New!*

**CREEKSTONE FARMS BLACK ANGUS TOMAHAWK STEAK\* & TWIN 7OZ. CRACKER-CRUSTED MAINE LOBSTER TAILS — 139**

32oz. Creekstone Farms Premium Black Angus Tomahawk steak topped with sautéed mushrooms, Bearnaise sauce, with (2) 7oz. Cracker-Crusted Maine lobster tails with fresh drawn butter and lemon

⚓ **SEASONAL COCKTAILS** ⚓

*\* Ask your server about our blackboard specials!*

*New!*

**"HAVE IT YOUR WAY" NAUTI MULE COCKTAIL**

Spirit of your choice, fresh lime juice, ginger beer, lime, mint

|                   |                                    |
|-------------------|------------------------------------|
| AMERICAN MULE:    | Tito's Vodka— 11                   |
| IRISH MULE:       | Jameson Irish Whiskey — 12         |
| UK GIN MULE:      | Hendrick's Gin — 13                |
| KENTUCKY MULE:    | Elijah Craig Kentucky Bourbon — 11 |
| MEXICAN MULE:     | Patron Blanco Tequila — 11         |
| DRAGONBERRY MULE: | Bacardi Dragonberry Rum — 9        |

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# ⚓ SEAFOOD & FISH ENTREES ⚓

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

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

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

## NEW ENGLAND FISH & CHIPS — 27

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

## CRACKER-CRUSTED HADDOCK — 27

Haddock fillet topped with buttery Ritz crackers, seasoned with fresh butter, white wine, fresh herbs  
*(can be prepared gluten-free upon request)*

## CEDAR SMOKED GRILLED SALMON — 33

North Atlantic salmon smoked on cedar planks

## BAKED SALMON W/ JUMBO LUMP CRAB — 35

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

## PAN-SEARED CHILEAN SEA BASS — 48

Saffron beurre blanc sauce

## CHEF MIKE'S FISH "BOUILLABAISSE" — 30

Chef Mike's daily selection of fresh fish, mushrooms, tomato, and fennel in a tomato saffron broth, served with grilled focaccia bread

## CHEF MIKE'S CIOPPINO SEAFOOD STEW — 44

This bowl has it ALL! Daily catch, mussels, little neck clams, shrimp, crab claw, oyster, in a fennel lobster broth  
**\*Add Linguine +5**

## CRABMEAT STUFFED FLOUNDAH — 35

(2) Flounder fillets rolled with homemade crabmeat stuffing, topped with Ritz crackers, Hollandaise sauce drizzle  
**\*Please allow extra preparation time - Please no sharing.**

## PAN-SEARED JUMBO LUMP CRAB CAKES — 35

(3) Jumbo Lump Crab Cake, Chef Mike's remoulade sauce

## STEAMED SNOW CRAB LEGS — 68

(5) 9oz. Snow crab legs clusters, drawn butter, lemon

## FRESH JUMBO SCALLOPS & MUSSELS — 38

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

## FRIED IPSWICH WHOLE BELLY CLAMS — MP

Marinated in buttermilk, lightly breaded, with Chef Mike's remoulade sauce ~ **Make it a Double Order!**

## FRIED SHRIMP — 24

(12) Crispy fried shrimp, served with (3) hush puppies, choice of tartar or cocktail sauce

## CRAB-STUFFED BAKED SHRIMP — 36

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

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## ⚓ PASTA ⚓

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*Pasta dishes served with grilled focaccia bread and do not include sides. Add a Classic Side for +3.25. Want more bread? +2*

## SHRIMP SCAMPI — 27

Linguine, tossed with garlic, fresh herbs, & white wine broth

## LINGUINE & LITTLE NECK CLAMS — 26

Linguine, garlic, basil, and white wine broth sauce

## LINGUINE, LITTLE NECK CLAMS & SHRIMP — 35

Linguine, garlic, basil, white wine broth sauce

## GRILLED CHICKEN PRIMAVERA — 25

Linguine, vegetable medley, tossed with choice of garlic, basil, and white wine broth sauce OR Pomodoro red sauce

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## THE CATFISH PLACE CLASSIC

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*We continue to honor the 38-year legacy of The Catfish Place by using the family recipes that owners Bob & Elaine Johnson kindly shared with us, including their famous local wild-caught catfish!*

## BOB'S FAMOUS ALL YOU CAN EAT FRIED CATFISH: BONELESS — 29

## FINGERLINGS (BONE-IN) — 32

**\*\*Available until 30 minutes prior to closing. Must be consumed on premises. *Please no sharing or to-go boxes.* Served with hush puppies & TWO Classic Homemade Sides.**

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## ⚓ SIDES ⚓

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*All entrees include ONE or TWO Homemade Classic Sides. Substitute for Premium Sides for additional charge.*

### CLASSIC HOMEMADE SIDES

|   |                        |
|---|------------------------|
| Crispy Potato Chips w/<br>Remoulade Sauce | Vegetable of The Day   |
| Sweet Coleslaw                            | Sweet Potato Casserole |
| Cheese Grits                              | Garlic Mashed Potatoes |
| (3) Hush Puppies                          | French Fries           |
|   | Jasmine Rice           |

~ Classic Sides available a la carte — 3.25

### PREMIUM HOMEMADE SIDES

|  |  |
|--|--|
| Sweet Potato Fries — +3                        | Cup of Clam Chowdah — +5                             |
| Creamed Spinach — +3                           | Cup of Lobster Bisque — +7                           |
| Homemade Popover w/<br>honey maple butter — +3 | Side House Salad — +4                                |
| Grilled Asparagus w/<br>Balsamic Glaze — +4    | Side Caesar Salad — +4                               |
|  | <b>Available after 4pm:</b>                          |
|  | Baked Potato w/ Sour Cream,<br>Butter & Cheddar — +4 |

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## PLANT BASED

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## ROASTED BELL PEPPERS (VGN) — 25

Two Bell Peppers stuffed with rice, roasted vegetables, fresh herbs, Pomodoro sauce

## LINGUINE WITH VEGETABLES (VGN) — 24

Linguine, chef's selection of fresh vegetables, onions, peppers, sautéed with extra virgin olive oil, garlic, basil, & white wine, grilled focaccia bread

**Vegan Side Options:** *Homemade Crispy Chips (no remoulade), French Fries, Jasmine Rice, House salad with oil and vinegar (no cheese or dressing), Caesar salad with oil and vinegar (no Parmesan or dressing)*

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# FROM THE BAR



## Cocktails

### SIGNATURE NAUTI RED SANGRIA — 11 / 35

Red wine sangria made with Christine's family recipe from Northern Spain! By the glass or the pitcher

### CHAMPAGNE & BERRY SANGRIA — 35

A refreshing pitcher to share!

### SHARK BITE — 10

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

### FLORIDA SUNSET — 9

Malibu rum, pineapple, OJ, grenadine

### NAUTI MARGARITA — 11

Patron Silver tequila, margarita mix, salt rim

~Add Grand Marnier! +3

### COCONUT MARGARITA — 11

Patron Silver tequila, coconut cream, fresh lime

### “HAVE IT YOUR WAY” NAUTI MULE COCKTAIL

Spirit of your choice, fresh lime juice, ginger beer, lime, mint

AMERICAN MULE Tito's Vodka — 11

IRISH MULE Jameson Irish Whiskey — 12

UK GIN MULE Hendrick's Gin — 13

KENTUCKY MULE Elijah Craig Kentucky Bourbon — 11

MEXICAN MULE Patron Blanco Tequila — 11

DRAGONBERRY MULE Bacardi Dragonberry Rum — 9

### SIGNATURE GOLDEN OLD FASHIONED — 13

Elijah Craig Small Batch bourbon, housemade spiced vanilla banana syrup, bitters, dark cherries, smoked cinnamon

~ Make it Smoked! +3

### 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 — 12

Grey Goose vodka, Dry Vermouth, blue cheese stuffed olives

### BANANAS FOSTER MARTINI — 12

Vanilla Vodka, Homemade Banana Syrup, Cream and Caramel

### NAUTI BLOODY MARY — 11

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

### THE BLUE LOBSTAH — 12

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

### LYNCHBURG LEMONADE — 11

Jack Daniels, Triple Sec, lemon juice, and Starry lemon lime soda

### REFRESHING “NOJITO” MOCKTAILS

STRAWBERRY ROSE, WATERMELON, PASSION FRUIT OR CUCUMBER LEMON LIMEADE — 8

~Add Tito's Vodka or Bacardi Silver Rum +3

## Spirits

VODKA: Grey Goose, Tito's, Ketel One

GIN: Hendricks, Bombay Sapphire, Tanqueray

RUM: Bacardi, Malibu

TEQUILA: Patron Silver

BOURBON: Elijah Craig, Old Scout, Bulleit, Knob Creek, Maker's Mark, Angel's Envy

WHISKEY Jameson, Seagrams, Crown Royal, Jack Daniels, Canadian Club

SCOTCH Glenlivet 12 yr, Dewar's, Johnny Walker Red

LIQUEURS: Bailey's Irish Cream, Kahlua, Grand Marnier

## Beers

### DOMESTIC:

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, COORS LIGHT, AMBERBOCK DARK LAGER — 7

MILLER LITE, YUENGLING, SAM ADAMS LAGER, SHOCK TOP BELGIAN WHITE — 8

### IMPORT:

STELLA ARTOIS, CORONA, HEINEKEN SILVER, MODELO ESPECIAL — 8

### LOCAL:

CROOKED CAN HIGH STEPPER IPA — 9

CROOKED CAN CLOUD CHASER HEFEWEIZEN — 9

## Wines

### HOUSE WINES — 8 / 28

BERINGER CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, CK MONDAVI SAUVIGNON BLANC, CA

### RODNEY STRONG CHALK HILL CHARDONNAY, SONOMA, CA — 14/ 41

(92 Decanter) A pioneering Chardonnay, the first planted in Sonoma in 1965. Creamy and elegant, aged in French oak with a full-bodied finish. Pairs well with Chilean Sea Bass, Lobstah Thermidor, Twin Lobster Tails, Pan-Seared Scallops, Crabmeat-Stuffed Flounder, Lobster Risotto, Lazy Man's Lobstah

### AVALINE ROSÉ, FRANCE — 12 / 36

(85 Wine Spectator) Light, dry, and crisp with notes of melon, raspberry, and fresh herbs, with a subtle mineral finish. Pairs well with Oysters, Steamer Clams, Shrimp Cocktail, Crab Cakes, Salads

### CLINE CABERNET SAUVIGNON, NORTH COAST, CA 15 / 47

(91 Wine Enthusiast) Family-owned winery with the largest collection of 100+ year-old vine vineyards. Medium to full-bodied California red with ripe black fruit and subtle oak character. Pairs well with hearty dishes, Creekstone Steaks, Cheeseburger, Grilled Chicken

### SEBASTIANI CABERNET SAUVIGNON ALEXANDER VALLEY, CA 19 / 52

(93 Wine Enthusiast) One of Sonoma's oldest and most storied wineries, family-owned since 1904, typically delivers bold, fruit-forward flavors of dark berries balanced with oak. Pairs well with Filet Mignon, Creekstone Steaks

### LANGE ESTATE PINOT GRIS CLASSIQUE, WILLAMETTE VALLEY, OR — 14 / 41

(93 Decanter) A benchmark Oregon wine from a family-owned winery that pioneered Pinot Gris in the New World. Vibrant citrus, honey, melon notes, clean, elegant finish. Pairs well with Stuffies, Steamed Little Neck Clams, Fish & Chips, Fried Ipswich Clams, Fisherman's Platter, Pan-seared Fish, Lobster Rolls, Lobster Mac

### SEGURA VIUDAS CAVA BRUT ROSÉ, SPAIN — 36

(93 Tasting Panel) Crisp, sparkling Rosé Cava from Spain with lively bubbles, notes of strawberry with a refreshing, lightly acidic finish. Pairs well with all seafood dishes, Oysters, Steamer Clams, Shrimp Cocktail, Fried Ipswich Clams & any of our desserts

### J. ROGET CHAMPAGNE, CA — 10 (SPLIT)

This American Champagne Brut White Sparkling wine offers a bouquet of toasty yeast notes and floral nuances. Perfect aperitif and celebration glass of bubbles!

### LANGE ESTATE PINOT NOIR CLASSIQUE, WILLAMETTE VALLEY, OR — 18 / 49

(93 Decanter) Family-owned winery, named "one of the great Pinot Noir producers in the US" by Wine Enthusiast. Aromas of raspberry and baking spice with flavors of boysenberry, black cherry, cranberry, and cedar. Pairs well with Cedar Smoked Salmon, Baked Salmon & Jumbo Lump Crab, Jumbo Sea Scallops, Filet Mignon, Creekstone Steaks, Cheeseburger

*We reserve the right to discontinue beverage service at our discretion*



# THE NAUTI LOBSTAH

APOPKA, FL

## ⚓ SWEETS ⚓

*All 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 — 10**  
A New England Specialty! (2) Chocolate round cakes sandwiched with lightly sweet vanilla buttercream. Two per order

**CHEESECAKE WITH FRESH BERRIES — 10**  
Strawberries, blueberries, homemade whipped cream

**WARM MOLTEN LAVA CHOCOLATE CAKE — 10**  
Topped with fresh whipped cream, strawberry drizzle

**HOMEMADE BREAD PUDDING — 10**  
Bourbon sauce and homemade whipped cream

**KEY LIME PIE JAR — 8**  
"Deconstructed" served in a mason jar with strawberry sauce, homemade whipped cream, Graham crackers

**STRAWBERRY MOUSSE JAR (VGN) — 8**  
Topped with strawberry compote, Biscoff cookies

## LUNCH SPECIALS

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

**FRIED LUNCH COMBO — 24**  
Lightly breaded in seasoned flour, boneless fried catfish, clam strips, shrimp, homemade tartar and cocktail sauces  
**\*No Substitutions - \*Add (2) Scallops +8**

**FLOUNDER SANDWICH — 17**  
Fried or broiled flounder fillet, toasted roll, lettuce, tomato, pickles, onion

**CHICKEN BREAST — 16**  
Fried or grilled chicken breast, drizzled with Balsamic glaze

**FRIED BONELESS CATFISH — 18**  
**FRIED FINGERLINGS (BONE-IN) — 20**  
Lightly breaded in corn flour, golden-fried, homemade tartar and cocktail sauces

**FRIED SHRIMP — 17**  
(6) Lightly breaded in seasoned flour, golden-fried shrimp, homemade tartar and cocktail sauces

**FRIED CLAM STRIPS — 22**  
Lightly breaded in seasoned flour, golden-fried, homemade tartar and cocktail sauces



**SAVE \$5 ON ANY NAUTI MERCH WITH YOUR FOOD PURCHASE!**

Ask your server to add your merch purchase to your check & receive \$5 discount, with a minimum food purchase of \$25

## ⚓ NAUTI MERCH ⚓

**GRAPHIC T-SHIRT "LIFE'S BETTAH WITH A LOBSTAH ROLL" — 25**

**EMBROIDERED LOGO POLO SHIRT — 28**

**NAUTI CREW T-SHIRT — 18**

**EMBROIDERED LOGO HAT — 30**

## ⚓ STAY IN TOUCH ⚓

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