

LIMITED TIME

Chef Mike's Latest Features

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

MEDITERRANEAN-STYLE GRILLED OCTOPUS APPETIZER – 14

Sundried tomatoes, artichoke relish, citrus vinaigrette

PAN-SEARED HALIBUT FILLET – 48

Saffron beurre blanc sauce, pickled onions

GRILLED SWORDFISH STEAK – 27

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

PAN-SEARED BRANZINO FILLET – 39

Asparagus, artichoke hearts, Kalamata black olives, capers, tomato

WHOLE YELLOWTAIL SNAPPER – 42

Baked in banana leaf with garlic and lemon

**Please allow for additional preparation time*

BROILED ALASKAN KING CRAB LEGS – 75 (1/2 LB) 110 (1 LB)

Split crab legs, topped with butter, white wine sauce, Parmesan crust

Served with drawn butter, lemon, and one classic homemade side

- SURF & TURF SPECIAL -

32OZ. CREEKSTONE FARMS PREMIUM BLACK ANGUS TOMAHAWK STEAK*

& TWIN 7OZ. CRACKER-CRUSTED MAINE LOBSTER TAILS – ~~149~~ 139

Sautéed mushrooms, Bearnaise sauce, fresh drawn butter, lemon



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

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.

All prices are Market Price. Menu and prices are subject to change.



THE NAUTI LOBSTAH

APOPKA, FL

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

⚓ APPETIZERS ⚓

From The Sea



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.*

TEMPURA LOBSTER BITES — 25

Hot honey dipping sauce

LOBSTER MAC & CHEESE — 27

Cavatappi pasta, five-cheese blend, Parmesan Panko Crisp, Maine lobster

STEAMED SNOW CRAB LEGS — 37 (2 / 9 oz)

Drawn butter, lemon

JUMBO LUMP CRAB CAKES (2) — 25

Chef Mike's remoulade sauce

CRAB STUFFED MUSHROOMS (4) — 15

Hollandaise sauce, lemon

*~ Please allow extra preparation time**

FRIED CALAMARI — 16 (1/2 lb)

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

CANADIAN BLACK MUSSELS — 18 (1 lb) / 12 (1/2 lb)

Herbed broth, garlic, basil. Grilled focaccia bread

SHRIMP COCKTAIL (6) — 16

Chilled, tail-on shrimp, homemade cocktail sauce, lemon

Oysters

FRESHLY SHUCKED EAST COAST OYSTAHS ON THE HALF SHELL** — 30 (doz) / 16 (1/2 doz)

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, breadcrumbs, lemon

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, homemade Ranch dressing, Tiger horseradish sauce

FRIED ONION RINGS (V) — 12

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

BOSTON WEDGE SALAD — 13

Boston Bibb lettuce wedge, Applewood Smoked Bacon, Roma tomatoes, Gorgonzola Ranch dressing, Balsamic glaze

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CAJUN GROUPEY BITES — 17

Fried or grilled, with banana peppers.

Chef Mike's remoulade sauce

CLASSIC FRENCH-STYLE ESCARGOT (6) — 15

Shallots, garlic, butter, basil, parsley, white wine, crispy breadcrumbs. Grilled focaccia bread

CHEF MIKE'S BAKED SEAFOOD DIP — 17

Daily selection of fresh fish and seafood, such as snapper, grouper, mahi, shrimp, and lobster, creamy five-cheese blend, crispy breadcrumbs. Lavash crackers

SMOKED TROUT — 16

Chilled fillet, pickled onions, dill, fried capers, horseradish cream, mixed greens. Grilled focaccia bread

SMELTS — 18 (1/2 lb)

Sweet white fish, buttermilk-battered, crispy fried. Chef Mike's remoulade sauce, lemon

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 (10) — 27

Baked Middle-neck clams, bacon, Casino Butter, fresh garlic, basil, parsley, breadcrumbs, lemon

STEAMED LITTLE NECK CLAMS (10) — 24

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

Soups

Homemade using Chef Mike's secret recipes!

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

Classic, creamy chowder with fresh clams and potatoes
~ 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 homemade whipped cream

*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

Lobstah Rolls & Sandwiches

Served with Homemade Crispy Potato Chips & Remoulade Sauce



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 in herbed mayonnaise with chopped celery, crisp Bibb lettuce, toasted New England brioche roll

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

Half-pound chilled New England-style Maine lobster **OR**
Half-pound warm Connecticut-style Maine lobster

CONNECTICUT LOBSTAH ROLL — MP

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

LOBSTER BLT — MP

Quarter-pound Maine lobster tail, claw & knuckle meat, chilled tossed in herbed mayo **OR** warm tossed in butter, toasted ciabatta roll, lettuce, tomato, thick-cut bacon

Maine Lobster Creations & Classics

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

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

BOILED ONE POUND MAINE LOBSTAH — 40

The classic with drawn butter, lemon

LOBSTER RISOTTO — 38

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

TWIN LOBSTAH TAILS — 59

(2) 7oz. cracker-crust Maine lobster tails, drawn butter, lemon. ~ *Please no sharing.*

ULTIMATE SEAFOOD NEWBURG — 59

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

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, fresh Parmesan cheese topping

LAZY MAN'S STYLE LOBSTAH — 68

For the guest who's lucky enough to be served a lobster that requires no effort whatsoever! Your fresh 1.5 lbs Maine lobster will be cooked, cracked open, shelled, tossed in butter and white wine, topped with Ritz cracker crumbs

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

*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.

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⚓ SEAFOOD & FISH ENTREES ⚓

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, and one additional homemade classic side

CRACKER-CRUSTED HADDOCK – 27

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

PAN-SEARED CORVINA – 43

Kalamata black olives, capers, and tomato, fresh butter, citrus, and fresh herbs

BAKED SALMON W/ JUMBO LUMP CRAB – 35

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

CRABMEAT-STUFFED BAKED SHRIMP – 36

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

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.

FRIED IPSWICH WHOLE BELLY CLAMS – MP

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

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

PAN-SEARED JUMBO LUMP CRAB CAKES (3) – 35

Chef Mike's remoulade sauce

STEAMED SNOW CRAB LEGS – 68 (5 / 9 oz)

Drawn butter, lemon

FRESH JUMBO SCALLOPS & MUSSELS – 38

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

CHEF MIKE'S FISH "BOUILLABAISSÉ" PASTA – 33

Chef Mike's daily selection of fresh fish, mushrooms, tomato, and fennel in a tomato saffron broth, served over linguine with grilled focaccia bread. Add a Classic Side for +3.25

FRIED SHRIMP – 24 (doz)

(3) hush puppies, choice of tartar or cocktail sauce

THE CATFISH PLACE ALL-YOU-CAN-EAT LOCAL WILD-CAUGHT FRIED CATFISH BONELESS – 29**

FINGERLINGS (BONE-IN) – 32

Served with hush puppies and two classic homemade sides

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

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

STEAKS & CHICKEN

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

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

Sautéed mushrooms, Bearnaise sauce

24OZ. CREEKSTONE FARMS PREMIUM BLACK ANGUS BONE-IN RIBEYE STEAK* – 59

Sautéed mushrooms, Bearnaise sauce

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

Sautéed mushrooms, Bearnaise Sauce

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

Crispy fried onions, Bearnaise sauce

6OZ. FILET MIGNON* – 42

Gorgonzola butter, Bearnaise sauce, grilled tomato

BONELESS GRILLED CHICKEN BREASTS (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 and make it a delicious duo!

LOBSTAH TAIL – +32

Add (1) 7oz. Maine cold water cracker-crusting 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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PASTA

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 LINGUINE — 27

Garlic, fresh herbs, white wine broth sauce

LITTLE NECK CLAMS LINGUINE — 26

Garlic, basil, white wine broth sauce

LITTLE NECK CLAMS & SHRIMP LINGUINE — 35

Garlic, basil, white wine broth sauce

GRILLED CHICKEN PRIMAVERA LINGUINE — 25

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

SIDES

Entrees include Classic Homemade Sides as noted. Substitute for Premium Homemade Sides for an additional charge.

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 — 3.25**

PREMIUM HOMEMADE SIDES

Sweet Potato Fries — +3

Creamed Spinach — +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 House Salad — +4

Side Caesar Salad — +4

Available after 4 pm:

Baked Potato w/ Sour Cream, Butter & Cheddar — +4

~ **Ask your server for Premium Sides available a la carte**

SANDWICHES & BURGERS

Served with Homemade Crispy Potato Chips & Remoulade Sauce

FRIED HADDOCK FILLET FISH SANDWICH — 27

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* — 17

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**

**Looking for our famous Lobstah Rolls?
Check out our Lobstah section of the menu**

PLANT BASED

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 Parm or dressing), Vegetable of the day (ask for vegan options)*

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

🚢 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

CHEESECAKE WITH FRESH BERRIES — 10

Fresh strawberries, blueberries, homemade whipped cream

WARM MOLTEN LAVA CHOCOLATE CAKE — 10

Homemade whipped cream, strawberry sauce

HOMEMADE BREAD PUDDING — 10

Bourbon sauce, homemade whipped cream

KEY LIME PIE — 8

Strawberry sauce, homemade whipped cream

STRAWBERRY MOUSSE JAR (VGN) — 8

Strawberry compote, Biscoff cookies

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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

LYNCHBURG LEMONADE — 11

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

"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**

CHOCOLATE OLD FASHIONED — 15

Woodford Reserve Kentucky Straight Bourbon, maple syrup, Woodford Chocolate bitters, dark 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 — 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, 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,

AMBERBOCK DARK LAGER — 7

MILLER LITE, YUENGLING, SAM ADAMS LAGER — 8

IMPORT:

STELLA ARTOIS, CORONA, MODELO ESPECIAL — 8

LOCAL:

CROOKED CAN HIGH STEPPER IPA — 9

ORANGE BLOSSOM BREWING CO. PILSNER — 8

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, 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

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 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



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

LOVED YOUR EXPERIENCE?



We appreciate your 5-Star Reviews on Google, Yelp, & Facebook!

WIN FREE LUNCH OR DINNER!



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