

FEATURED & SEASONAL SHARES

White Sturgeon Caviar	38
.5 oz white sturgeon caviar; warm chawanmushi, smokey ponzu, matsutake mushroom	
Day Boat Scallops	36
oxtail ragout, red kuri squash, salsify barigoule, saffron-yuzu emulsion	
Local Halibut	42
roasted sunchoke, romano beans, sweet potatoes, bonito butter, house-made massaman curry	
Skull Island Prawns à la Plancha	25
lemongrass, ginger, toasted garlic, vietnamese coriander aioli	
Spicy Drunken Noodles	26
wok-tossed rice noodles, mussels, gai lan, opal basil	

PLEASE NOTE:
DISHERS ARE SERVED AS READY
& INTENDED TO SHARE

SHARES FROM THE GARDEN

Blistered Shishito Peppers	15
bonito salt, garlic tare, sesame seeds	
Mushrooms à la Plancha	16
chili, lemon, olive oil, parsley	
Spicy Cucumbers	18
kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asian pear	
Raclette-Stuffed Peppers	18
poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas	
Daikon Radish Cakes	19
màlà oil, shiitake mushrooms, chinese chives	
Heirloom Chicories & Lettuces	19
compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinaigrette	
Szechuan Wok-Tossed Green Beans	19
crumbled tofu, shiitake mushroom, shaoxing	
Roasted Cauliflower Salad	20
tahini, pickled kohlrabi, cara cara segments, enoki mushrooms, candied cashews	

SHARES FROM THE LAND

Japanese Fried Chicken	21
hot + sour mayo, wadaman togatashi, cilantro	
Vietnamese Beef Tataki Salad*	23
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	
Steamed Pork Buns	19
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	
Shanghai Shrimp & Pork Dumplings	23
hong kong XO, black vinegar, chicken skin furikake	
Thai Sausage Lettuce Wraps	24
spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	
Spicy Szechuan Dandan Noodles	33
house-made noodles, heritage pork, szechuan peppercorns, peanuts	
BBQ Korean Style Short Ribs	28
nam jim jaew, toasted rice powder, herbs, crispy shallots	



SHARES FROM THE SEA

Two Hawaiian Tuna Poké*	27
dynamite yuzu, indonesian soy, fluffy sushi rice, tempura crisps, seaweed salad	
Tempura East Coast Oyster Tacos	24
local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli	
Spoon Tuna Chips & Dip*	18
dashi mayo, togarashi furikake, yuzu, shrimp chips	
Crispy Marinated Calamari	27
shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	
Japanese Hamachi Crudo*	25
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	
Spanish Octopus à la Plancha	28
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	
Blue Crab Fried Rice	mkt
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	

LARGE FORMAT FEASTS

Limited availability & must be ordered at the beginning of your meal

20oz 'Winter Frost' Wagyu Steak Frites	165	Peking Inspired Whole Roasted Duck	138
red watercress, habanada peppers, creamy french dressing, chimichurri, black garlic butter, house-made fries, miso-scallion aioli		oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces, warm steamed buns, hoisin, smokey mayo, sriracha	

To accommodate all reservations, we respectfully ask guests to be mindful of the length of their dining experience.

Before placing your order please inform your server if you or a member of your party has any food allergies.

**Consuming raw or undercooked foods may increase the risk of foodborne illness.*

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Pier 4

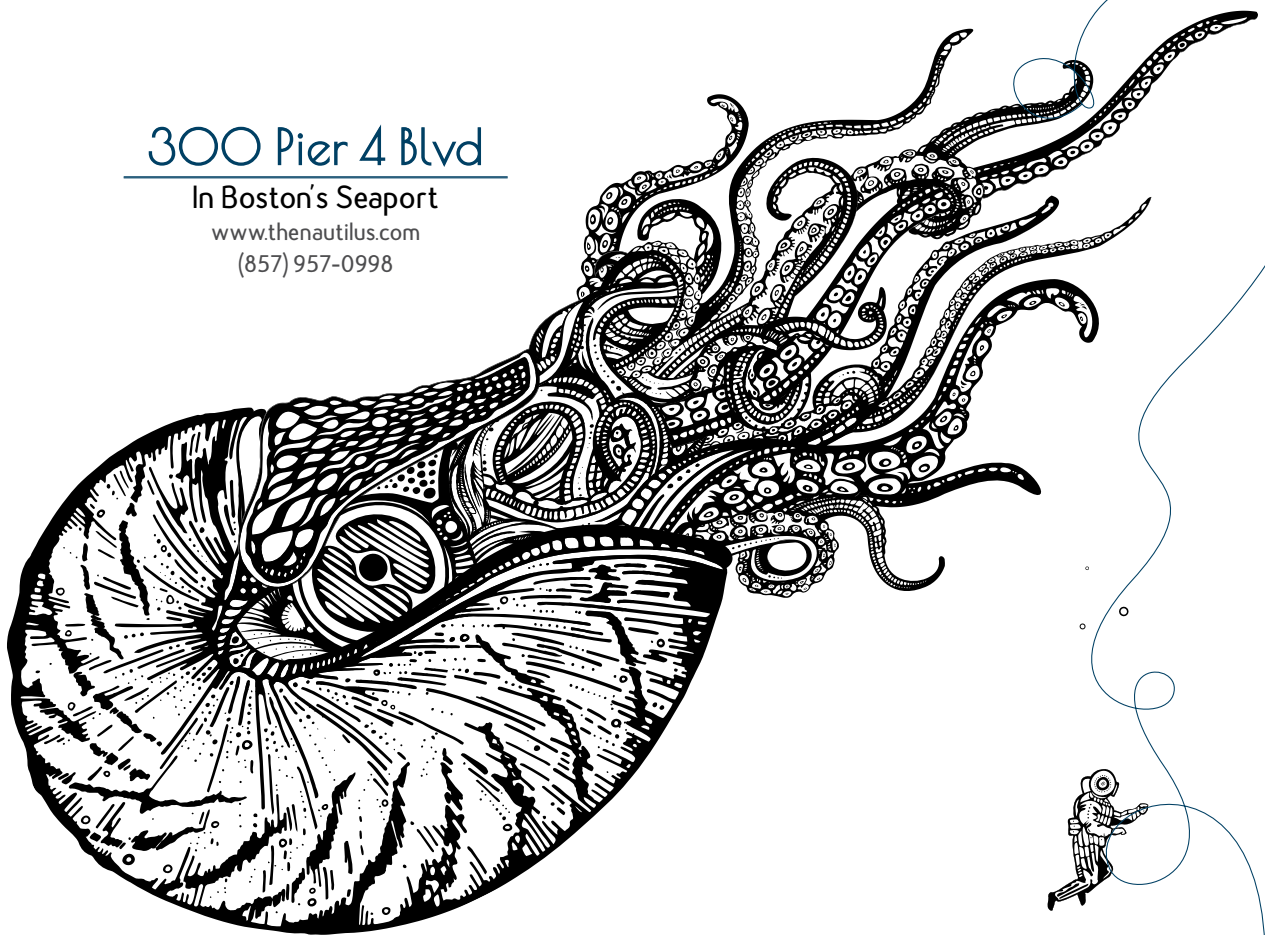
est. 2014 on Nantucket

300 Pier 4 Blvd

In Boston's Seaport

www.thenautilus.com

(857) 957-0998



DINING NOTES

To help support our back of the house staff, a 4% kitchen fee is added to all checks. Please inform your server if you would prefer to opt out.

A 20% gratuity is included for parties of 6 or more.

To accommodate all reservations in a timely manner, we respectfully ask guests to be mindful of the length of their dining experience.

KITCHEN CREW

Executive Chef:

Stephen Marcaurelle

Chef de Cuisine:

Zach Watkins

Chef/Owner:

Liam Mackey

