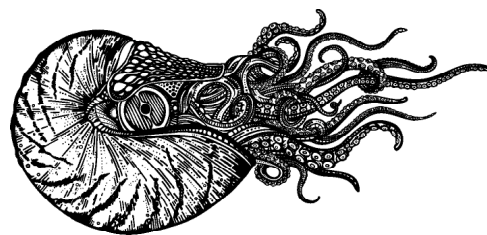


THE NAUTILUS



SMALL PLATES

tapas style, sent as ready
& intended to share

manny's scallion pancake house made, soy-ginger dipping sauce	16
mushrooms a la plancha chili, lemon, olive oil, parsley	16
hamachi crudo* cucumber, thai watermelon-chili sauce, local micro greens	30
local blistered shishito peppers fogtown farms shishito peppers, bonito salt, kabayaki sauce, sesame seeds	18
cured steelhead trout tartare* lemongrass-kefir lime leaf cured pacific steelhead trout, lemongrass aioli, on crispy rice	28
tempura east coast oyster tacos tempura fried local pocomo meadow oysters, nori wrap, sushi rice, chile bbq sauce, wasabi aioli	30
washashore farm delicata squash miso-pecan butter, great hill blue cheese, toasted pepita gremolata	24
yellowfin tuna lettuce wraps* cucumber, shiso, thai nuoc cham sauce, fried shallots, crumbled peanuts	28
vietnamese beef tataki salad* shaved rare wagyu beef, crumbled peanuts, shallots, pickled pineapple, cilantro, spicy lemon dressing	28
summer salad island greens, kohlrabi, broccolini, caramelized squashes, pickled fennel, candied pecans, miso-butter milk blue cheese dressing	20
two hawaiian tuna poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	30
popcorn tofu gochujang glaze, peanut-sesame crunch, sesame aioli	22
steamed pork buns berkshire pork belly, herb salad, coffee mayo, pickled radish, spicy cucumbers	26
crispy marinated calamari shredded cabbage, cucumber, carrots, thai lime sauce, crumbled peanuts	28

LARGE PLATES

entrée size, intended to
share or eat on your own

xo clams manila clams, crispy rice noodles, spicy hong kong xo sauce, herbs	38
blue crab fried rice jumbo lump crab, garlic, scallion, crispy farm egg, thai lime nam jim sauce	48
szechuan style dandan noodles house-made noodles, heritage pork, szechuan peppercorns, chiles, ginger, peanuts	38
chicken frites half chicken seared on the plancha, black truffle-foie gras sauce, hand cut french fries, fines herbs	52

TABLE FEAST

limited availability - must order
at the beginning of your meal

peking inspired whole roasted duck oven-roasted breast, crispy confit leg, warm steamed buns, ginger scallion rice, herbs, pickles hoisin, house smoky mayo, sriracha
szechuan ribeye au poivre* peppercorn crusted-28 oz bone-in prime ribeye, shaoxing cream sauce, snap pea salad, fried potato strings

DINING NOTES

- In an effort to help support our kitchen staff, a 4% kitchen fee is added to all checks. Please inform your server if you'd prefer to opt out.
- To accomodate all reservations in a timely manner, we respectfully ask guests to be mindful of the length of their dining experience
- 20% gratuity may be added to parties of 5 or more

KITCHEN CREW

Chef de Cuisine: **Sarah Barlow**; Sous Chef: **Victor Jaramillo**
Chef/Owner: **Liam Mackey**
Marva, Patrick, Matt, Vinicio, Manuel, Darwin, Christine, Karina



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 food borne illness.

Nauti Cocktails

mallory & her multi colored melons 21
tequila, red & yellow watermelon
- any dream will do

kermie the frog 21
vodka, pineapple, lime, ginger
- oh kermie

almost naked & famous 21
mezcal, yellow chartreuse, aperol, lemon
- sorry joaquin

blueberry & "soda" 19
888 blueberry vodka, lemon, spicy ginger
- an island favorite

ack nauti 21
tequila, fresh cranberry, lime juice, mint
- cranberry capital of the world

nauti dog 21
vodka, campari, fresh squeezed grapefruit
- literally a whole grapefruit

tequila mockingbird 21
tequila, roasted grapefruit, chilis, rosemary
- she's on fire

pisco sour 22
macchu pisco, citrus, bitters, egg white
- ode to victor

teach me how to dougie 21
del maguey mezcal, fresh grapefruit, ginger
- the human beat box

they call me king kong 22
vodka, coconut smoothie, vietnamese coffee
- bac xiul

zipolite sunburn 21
tequila, tamarind, lime, tajin rim
- we're not in oaxaca anymore

my mom's maple 21
bourbon, mud city maple syrup, lemon
- love her

nantucket nectar 21
rum, pineapple, orange, guava
- we're juice guys

BEV TEAM

clinton, devin, rachael, ty, ian, sam & mallory

Wine BTG, Beer & Sake

SPARKLING & ROSÉ

still rosé cote mas, grenache blend, languedoc, fr 19

sparkling rosé arnaud lambert, crémant de loire, cab franc, loire valley, fr 22

brut cava bohigas, reserva, brut cava, penedès, es 19

champagne henri dosnon, brut, champagne, fr 35

WHITE WINE

orange giornata, 'orango tango' skin contact falanghina, paso robles, ca 19

pinot grigio purato, pinot grigio, friuli, it 18

sauvy b jean merieau 'l'arpen des vaudons' sauvignon blanc, loire valley, fr 19

white burgundy laroche, 'saint martin', chardonnay, chablis, fr 26

cali chard marine layer 'aries', chardonnay, sonoma coast, ca 26

RED WINE

chilled red wine stolpman, 'crunchy roastie', syrah, santa barbara, ca 19

pinot noir the hilt, 'estate', santa rita hills, ca 25

red burgundy domaine faiveley, pinot noir, fr 28

malbec clos de los siete, malbec/cabernet blend, valle de uco, ar 21

cabernet sauvignon, valrav, sonoma county, ca 23

SAKE

the clear glass jar, junmai ginjo 22 (180ml)

the cloudy cup, nigori unfiltered 22 (180ml)

BEER HERE!!!

foam, 'dead flowers' tropical ipa VT (6%) 15 (16oz draft)

cisco brewers, 'whale's tale' pale ale ACK (5.6%) 13 (16oz draft)

aeronaut, 'into the citra galaxy' session IPA, MA (4.6%) 15 (16oz can)

asahi 'super dry', japanese lager, JP (5.0%) 9 (12oz bottle)

tiger, asian lager, SG (5.0%) 9 (12oz bottle)

pacifico, mexican lager, MX (4.5%) 9 (12oz can)

heineken, lager, NL (5.0%) 9 (12oz bottle)

NAUTI STANDARDS

porrons w/ a cocktail 63 (3 drinks) w/ 1/2btl cava 50 (12.5oz)

just your average large format cocktail vessel from the basque region in spain...

chilled amaro on tap, cynar, 'the bartender's handshake' 7 (1oz)