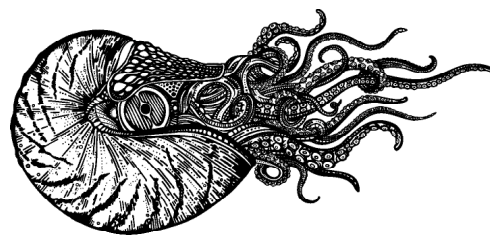


# THE NAUTILUS



## SMALL PLATES

tapas style, sent as ready  
& intended to share

<b>blistered shishito peppers</b> bonito salt, kabayaki sauce, sesame seeds watch out for the hot ones!	16
<b>manny's scallion pancake</b> house made, soy-ginger dipping sauce	16
<b>mushrooms a la plancha</b> chili, lemon, olive oil, parsley	16
<b>hamachi crudo*</b> passionfruit, aji amarillo, cucumbers, pickled garlic scapes, masago	30
<b>grilled romano beans</b> miso-umami bomb, grated parmesan, shiitake vinaigrette	18
<b>cured steelhead trout tartare*</b> lemongrass-kefir lime leaf cured pacific steelhead trout, lemongrass aioli, on crispy rice	28
<b>tempura east coast oyster tacos</b> tempura fried local pocomo meadow oysters, nori wrap, sushi rice, chile bbq sauce, wasabi aioli	30
<b>yellowfin tuna lettuce wraps*</b> cucumber, shiso, thai nuoc cham sauce, fried shallots, crumbled peanuts	28
<b>summer salad</b> island greens, kohlrabi, broccoli, caramelized squashes, pickled fennel, candied pecans, miso-buttermilk blue cheese dressing	20
<b>vietnamese beef tataki salad*</b> shaved rare wagyu beef, crumbled peanuts, shallots, pickled pineapple, cilantro, spicy lemon dressing	28
<b>two hawaiian tuna poké*</b> dynamite yuzu, indonesian soy, sushi rice, seaweed salad	30
<b>popcorn tofu</b> gochujang glaze, peanut-sesame crunch, sesame aioli	22
<b>steamed pork buns</b> berkshire pork belly, herb salad, coffee mayo, pickled radish, spicy cucumbers	26
<b>crispy marinated calamari</b> shredded cabbage, cucumber, carrots, thai lime sauce, crumbled peanuts	28
<b>grilled pork riblets</b> bone-in, lemongrass-chili marinade, sweet & sour tamarind barbecue, ginger, fried garlic, cilantro	26

## LARGE PLATES

entrée size, intended to  
share or eat on your own

<b>nantucket striped bass</b> yellow sour curry, grilled squash, snap peas, japanese eggplant, green garlic oil	38
<b>blue crab fried rice</b> jumbo lump crab, garlic, scallion, crispy farm egg, thai lime nam jim sauce	48
<b>xo clams</b> littleneck clams, crispy rice noodles, spicy hong kong xo sauce, herbs	38
<b>szechuan style dandan noodles</b> house-made noodles, heritage pork, szechuan peppercorns, chiles, ginger, peanuts	38

## 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, Jonas, 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

<b>elias &amp; his multi colored melons</b>	21
tequila, red & yellow watermelon - any dream will do	
<b>kermie the frog</b>	21
vodka, pineapple, lime, ginger - oh kermie	
<b>coco loco mami</b>	22
pisco, lime, cocout foam, toasted coconut - happy summer	
<b>almost naked &amp; famous</b>	21
mezcal, yellow chartreuse, aperol, lemon - sorry joaquin	
<b>ack nauti</b>	21
tequila, fresh cranberry, lime juice, mint - cranberry capital of the world	
<b>blueberry &amp; "soda"</b>	19
888 blueberry vodka, lemon, spicy ginger - an island favorite	
<b>tequila mockingbird</b>	21
tequila, roasted grapefruit, chilis, rosemary - she's on fire	
<b>nauti dog</b>	21
vodka, campari, fresh squeezed grapefruit - literally a whole grapefruit	
<b>pisco sour</b>	22
macchu pisco, citrus, bitters, egg white - ode to victor	
<b>teach me how to dougie</b>	21
del maguey mezcal, fresh grapefruit, ginger - the human beat box	
<b>zipolite sunburn</b>	21
tequila, tamarind, lime, tajin rim - we're not in oaxaca anymore	
<b>they call me king kong</b>	22
vodka, coconut smoothie, vietnamese coffee - bac xiu!	
<b>my mom's maple</b>	21
bourbon, mud city maple syrup, lemon - love her	
<b>nantucket nectar</b>	21
rum, pineapple, orange, guava - we're juice guys	

### BEV TEAM

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

## Wine BTG, Beer & Sake

### SPARKLING & ROSÉ

<b>still rosé</b>	cote mas, 'aurore' grenache blend, languedoc, fr	19
<b>sparkling rosé</b>	arnaud lambert, crémant de loire, cab franc, loire valley, fr	22
<b>brut cava</b>	bohigas, reserva, brut cava, penedès, es	19
<b>champagne</b>	henri dosnon, brut, champagne, fr	35

### WHITE WINE

<b>orange</b>	giornata, 'orango tango' skin contact falanghina, paso robles, ca	19
<b>pinot grigio</b>	purato, pinot grigio, friuli, it	18
<b>sauvy b</b>	jean merieau 'l'arpen des vaudons' sauvignon blanc, loire valley, fr	19
<b>white burgundy</b>	laroche, 'saint martin', chardonnay, chablis, fr	26
<b>cali chard</b>	jordan, chardonnay, russian river valley, sonoma, ca	26

### RED WINE

<b>chilled red wine</b>	te mata, gamay, hawke's bay, nz	19
<b>pinot noir</b>	the hilt, 'estate', santa rita hills, ca	25
<b>red burgundy</b>	domaine faiveley, pinot noir, fr	28
<b>malbec</b>	clos de los siete, malbec/cabernet blend, valle de uco, ar	21
<b>cabernet sauvignon</b>	valrav, sonoma county, ca	23

### SAKE

<b>the clear glass jar</b>	junmai ginjo	22 (180ml)
<b>the cloudy cup</b>	nigori unfiltered	22 (180ml)

### BEER HERE!!!

<b>widowmaker, 'blue comet' hazy IPA</b>	MA (7.1%)	15 (16oz draft)
<b>cisco brewers, 'summer rays' golden ale</b>	ACK (4.4%)	13 (16oz draft)
<b>ten bends brewing, 'green fountains' hazy IPA</b>	VT (6.5%)	15 (16oz can)
<b>cisco brewers, 'gripah' grapefruit IPA</b>	MA (5.5%)	10 (12oz can)
<b>asahi 'super dry' japanese lager</b>	JP (5.0%)	9 (12oz bottle)
<b>pacifico, mexican lager</b>	MX (4.5%)	9 (12oz can)
<b>pabst blue ribbon, 'tall boy' american lager</b>	WI (4.8%)	9 (16oz can)
<b>heineken, lager</b>	NL (5.0%)	9 (12oz bottle)

### NAUTI STANDARDS

<b>porrons</b>	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...		
<b>chilled amaro on tap</b>	cynar, 'the bartender's handshake'	7 (1oz)