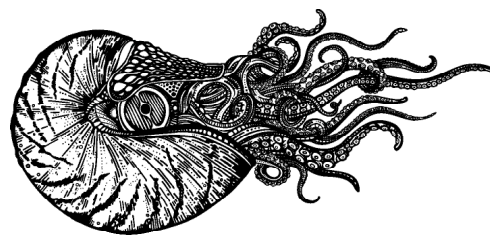


THE NAUTILUS



SMALL PLATES

tapas style, sent as ready
& intended to share

local blistered shishito peppers fogtown farms shishito peppers, bonito salt, kabayaki sauce, sesame seeds	18
manny's scallion pancake house made, soy-ginger dipping sauce	16
mushrooms a la plancha chili, lemon, olive oil, parsley	16
locally caught bluefin toro crudo jersey sugar plum aguachile, coriander berry relish, shiso	34
tempura east coast oyster tacos tempura fried local pocomo meadow oysters, nori wrap, sushi rice, chile bbq sauce, wasabi aioli	30
yellowfin tuna lettuce wraps* cucumber, shiso, thai nuoc cham sauce, fried shallots, crumbled peanuts	28
japanese street corn moors end farm corn, miso-umami bomb, yuzu, furikake bread crumbs	26
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-buttermilk blue cheese dressing	20
two hawaiian tuna poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	30
local tomato panzanella moors end farm heirloom tomatoes, pink salt sourdough croutons, washashore farm basil pesto, chinese sausage crumble, maplebrook burrata	28
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
grilled pork riblets 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

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
crying tiger steak salad soy marinated grilled 6oz prime skirt steak, moors end farm cucumbers & cherry tomatoes, washashore farm kohlrabi & watermelon radish, watercress, spicy chili-lime dressing	42

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

elias & his multi colored melons	21
tequila, red & yellow watermelon - any dream will do	
kermie the frog	21
vodka, pineapple, lime, ginger - oh kermie	
coco loco mami	22
pisco, lime, cocout foam, toasted coconut - happy summer	
almost naked & famous	21
mezcal, yellow chartreuse, aperol, lemon - sorry joaquin	
ack nauti	21
tequila, fresh cranberry, lime juice, mint - cranberry capital of the world	
blueberry & "soda"	19
888 blueberry vodka, lemon, spicy ginger - an island favorite	
tequila mockingbird	21
tequila, roasted grapefruit, chilis, rosemary - she's on fire	
nauti dog	21
vodka, campari, fresh squeezed grapefruit - literally a whole grapefruit	
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	
zipolite sunburn	21
tequila, tamarind, lime, tajin rim - we're not in oaxaca anymore	
they call me king kong	22
vodka, coconut smoothie, vietnamese coffee - bac xiu!	
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, elias & 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, 'long distance driver'	tropical ipa VT (5.5%)	15 (16oz draft)
cisco brewers, 'shark tracker'	lager ACK (4.8%)	13 (16oz draft)
ten bends brewing, 'green fountains'	hazy IPA, VT (6.5%)	15 (16oz can)
cisco brewers, 'gripah'	grapefruit IPA, MA (5.5%)	10 (12oz can)
asahi 'super dry'	japanese lager, JP (5.0%)	9 (12oz bottle)
pacifico, mexican lager	MX (4.5%)	9 (12oz can)
tiger, asian lager	SG (5.0%)	9 (12oz bottle)
heineken, lager	NL (5.0%)	9 (12oz bottle)

NAUTI STANDARDS

porrons	w/ a cocktail 63 (3 drinks)	w/ 1/2 btl 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)