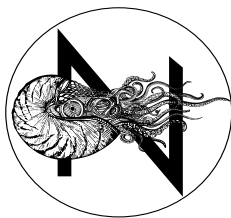


FEATURED & SEASONAL

Caviar & Scallion Pancake	62
1oz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake	
Grilled Hamachi Collar	22
nam prik, tamarind, dried shrimp, lemongrass	
Lobster Roll	mkt
ginger-scallion mayo, fried shallot, yellow chives, buttered brioche	
Tempura Soft Shell Crab	26
spicy green papaya slaw, peanuts, dried shrimp, sweet chili garlic	
Thai Style Charcoal Grilled Fish	28
cobia filet, tamarind bbq, makrut lime, fragrant herbs	
Harissa Colorado Lamb Chops	48
charred eggplant, garbanzo, fava beans, spring onion, date molasses	

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



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	
Skull Island Prawns à la Plancha	22
lemongrass, ginger, toasted garlic, vietnamese coriander aioli	
Spanish Octopus a la Plancha	28
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	
Day Boat Scallops	31
green garlic, wild nettles, oyster mushrooms, tomato confit, salt cod espuma	
Blue Crab Fried Rice	48
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	
Local Halibut	41
romano beans, roasted sunchokes, english peas, sweet potatoes, house-made massaman curry	

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	17
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	18
málà oil, shiitake mushrooms, chinese chives	
Heirloom Lettuces	19
creamy feta, rhubarb, migas, toasted hazelnuts, shaved fennel	
Grilled Asparagus & Kale Salad	21
parmesan, oroblanco grapefruit, tahini, crispy chickpeas, toasted sesame	

SHARES FROM THE LAND

Japanese Fried Chicken	21
hot + sour mayo, wadaman togarashi, cilantro	
Vietnamese Beef Tataki Salad*	23
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	
Steamed Pork Buns	20
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	
BBQ Korean Style Short Ribs	28
nam jim jaew, toasted rice powder, herbs, crispy shallots	
Spicy Szechuan Dandan Noodles	29
house-made noodles, heritage pork, szechuan peppercorns, peanuts	

LARGE FORMAT FEASTS

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

22oz Japanese Wagyu BBQ Ribeye	135
warm asparagus & mushroom salad, snap peas, umeboshi, scallion pancake, yakiniku dipping sauce	
Peking Inspired Whole Roasted Duck	138
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.

THE NAUTILUS

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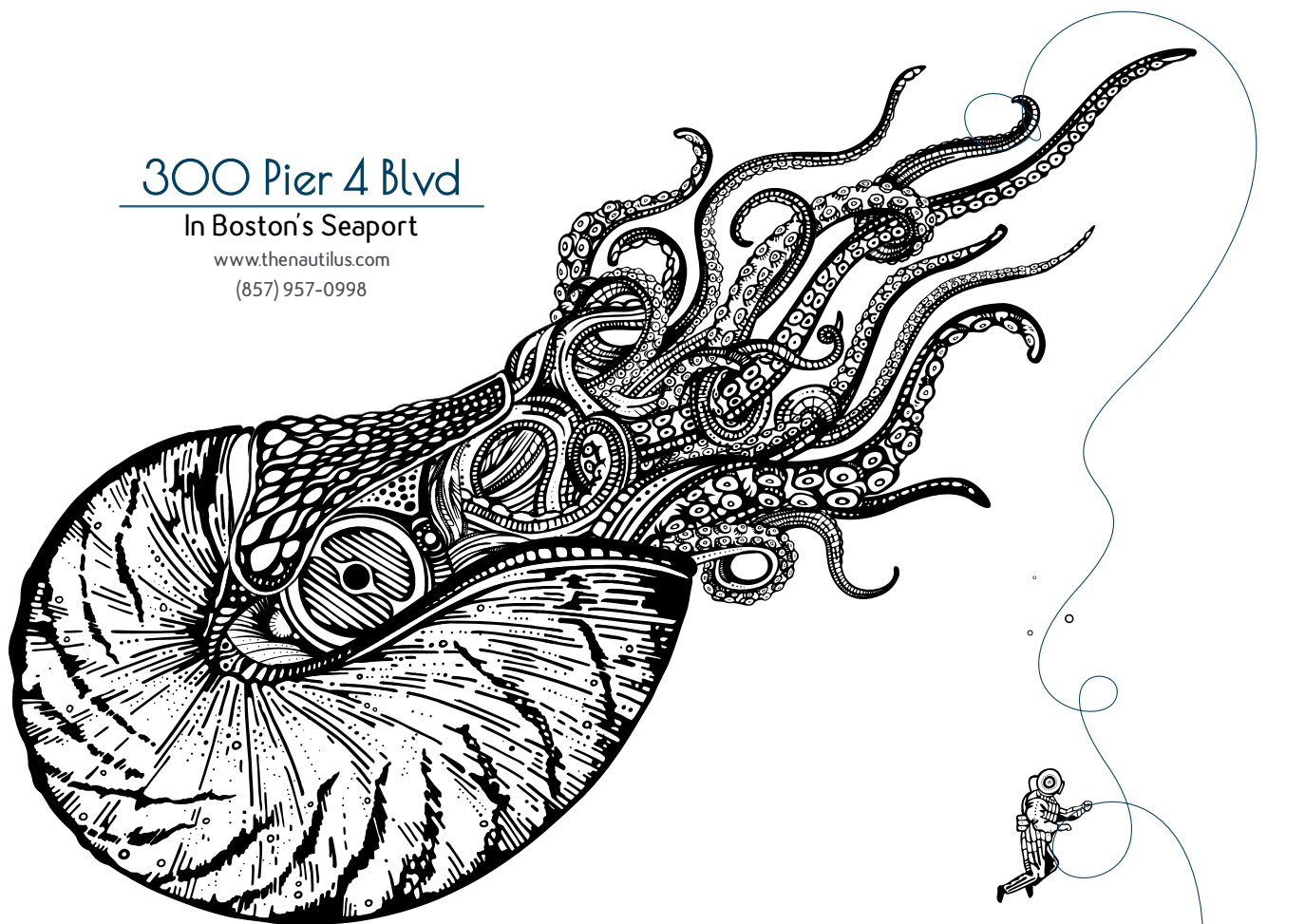
Pier 4

300 Pier 4 Blvd

In Boston's Seaport

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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

