

Dinner Menus



Surface Vibes \$105 per person
From the Garde-Manger : Choice of 2
salads, raw, mostly raw & chilled dishes

Heirloom Gem Lettuces
crunchy vegetables, lotus root, edamame, sesame sticks, shiitake vinaigrette

Spicy Cucumber Salad
kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Spoon Tuna Chips & Dip*
dashi mayo, togarashi furikake, yuzu, shrimp chips

Japanese Hamachi Crudo*
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

1oz White Sturgeon Caviar
crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

Cooked Veggies & Apps : Choice of 3
tapas style hot dishes designed to pass & share

Blistered Shishito Peppers
bonito salt, garlic tare, sesame seeds

Mushrooms a la Plancha
chili, lemon, olive oil, parsley

Szechuan Wok Tossed Green Beans
crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce

Japanese Fried Chicken
hot + sour mayo, wadaman togarashi, cilantro

BBQ Korean Style Short Ribs
nam jim jaew, toasted rice, herbs, crispy shallots

Daikon Radish Cakes
mala oil, shiitake mushrooms, chinese chives

The Main Course : Choice of 3
large entrée sized dishes from the wok, plancha, grill, pan & oven

Spicy Szechuan Dandan Noodles
house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai Sausage Lettuce Wraps
spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

Steamed Local Halibut
sunchokes, black trumpet mushroom, roasted cauliflower, house-made curry

Blue Crab Fried Rice
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

22oz 'Kuro' Wagyu Ribeye Steak
yokohama squash, matsutake mushroom, heirloom chicories, pickled hon-shimeji, brown butter-black vinegar sauce *Supplemental +50/pp*

Peking Inspired Whole Roasted Duck
oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns
Supplemental +\$26/pp

**Don't be Selfish,
have some
Shellfish**

**20,000 Leagues (Under The
Sea)
+250**

oysters, shrimp cocktail,
selection of crudos & ceviche,
1 oz white sturgeon caviar,
w/ lobster salad

...as I drank the cold liquid from each
shell & washed it down with the crisp
taste of the wine, I lost the empty
feeling and began to be happy and
to make plans

Floral Displays

Enhance your event with
seasonal arrangements!
**inquire for more details*

Bubbles

Sparkling Toast +8/pp
Champagne Toast +15/pp

**Start Salty,
Finish Sweet**

Tres Leches Cake +6/pp
coconut milk jam, passionfruit,
toasted meringue

Signature Dish!!!

Deep Diver – \$135 per person

it's a nauti event – dishes are served family style, and as they are ready, not necessarily in this order

From the Garde-Manger : Choice of 3

salads, raw, mostly raw & chilled dishes

Heirloom Gem Lettuces

crunchy vegetables, lotus root, edamame, sesame sticks, shiitake vinaigrette

Roasted Cauliflower Salad

tahini, pickled kohlrabi, thai chili, candied cashews

Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Japanese Hamachi Crudo*

sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

Cooked Veggies & Apps : Choice of 4

tapas style hot dishes designed to pass & share

Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

BBQ Korean Style Short Ribs

nam jim jaew, toasted rice, herbs, crispy shallots

Skull Island Prawns à la Plancha

roasted chili paste, fish sauce caramel, fried garlic, vietnamese coriander aioli

Crispy Marinated Calamari

shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

The Main Course : Choice of 4

large entrée sized dishes from the wok, plancha, grill, pan & oven

Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai Sausage Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

Day Boat Scallops

foraged mushrooms, baby spinach, tomato confit, garlic chives, salt cod espuma

Local Steamed Halibut

sunchokes, black trumpet mushroom, roasted cauliflower, house-made curry

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

22oz 'Kuro' Wagyu Ribeye Steak

yokohama squash, matsutake mushroom, heirloom chicories, pickled hon-shimeji, brown butter-black vinegar sauce *Supplemental +50/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns *Supplemental +26/pp*



Don't be Selfish, have some Shellfish

20,000 Leagues (Under The
Sea)
+250

oysters, shrimp cocktail,
selection of crudos & ceviche,
1 oz white sturgeon caviar,
w/ lobster salad

...as I drank the cold liquid from each
shell & washed it down with the crisp
taste of the wine, I lost the empty
feeling and began to be happy and
to make plans

Floral Displays

Enhance your event with
seasonal arrangements!

**inquire for more details*

Bubbles

Sparkling Toast **+8/pp**
Champagne Toast **+15/pp**

Start Salty, Finish Sweet

Tres Leches Cake **+6/pp**
coconut milk jam, passionfruit,
toasted meringue

Signature Dish!!!

Reception Menu



Tray Passed Snacks

priced per person

Daikon Radish Cakes	9
mala oil, shiitake mushrooms, chinese chives	
Spoon Tuna Chips & Dip*	11
dashi mayo, togarashi furikake, yuzu, shrimp chips	
Skull Island Prawns a la Plancha	12
roasted chili paste, fish sauce caramel, fried garlic, vietnamese coriander aioli	
Japanese Fried Chicken	10
hot + sour mayo, wadaman togarashi, cilantro	
Steamed Pork Buns	10
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	

Shellfish, All Towered Up

priced per tower

20,000 Leagues (Under The Sea)	250
oysters, shrimp cocktail, selection of crudos & ceviche, white sturgeon caviar, w/ a lobster salad	
...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans	
-Ernest Hemingway	
A Moveable Feast	

Stationary (Not Paper) Dinner Displays

priced per person

Heirloom Gem Lettuces	7	Japanese Fried Chicken	8
crunchy vegetables, lotus root, sesame sticks, shiitake vinaigrette		hot + sour mayo, wadaman togarashi, cilantro	
Roasted Cauliflower Salad	7	BBQ Korean Style Short Ribs	9
tahini, pickled kohlrabi, thai chili, candied cashews		nam jim jaew, toasted rice, herbs, crispy shallots	
Blistered Shishito Peppers	5	Spicy Szechuan Dandan Noodles	12
bonito salt, garlic tare, sesame seeds		house-made noodles, heritage pork, szechuan peppercorns, peanuts	
Mushrooms a la Plancha	6	Thai Sausage Lettuce Wraps	11
chili, lemon, olive oil, parsley		spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	
Szechuan Wok Tossed Green Beans	7	Day Boat Scallops	15
crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce		foraged mushrooms, tomato confit, baby spinach, garlic chives, salt cod espuma	
Spicy Cucumber Salad	8	Blue Crab Fried Rice	16
kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asain pear		jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce	
Two Hawaiian Tuna Poké*	10	Local Steamed Halibut	15
dynamite yuzu, indonesian soy, sushi rice, seaweed salad		sunchokes, black trumpet mushroom, roasted cauliflower, house-made massaman curry	

Signanture Large Dishes

priced per each (feeds 4-6 people)

22oz Wagyu NY Ribeye Steak	165	Peking Inspired Whole Roasted Duck	135
yokohama squash, matsutake mushroom, heirloom chicories, pickled hon-shimeji, brown butter sauce		oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns	

Lunch Menus



*Please note- this is a sample menu. When lunch is in session, there will be more options available

Easy Swimmin' \$45 per person

It's nauti event - dishes are served family style, and as they are ready, not necessarily in this order

First Course : Choice of 3

salads & hot food

Heirloom Gem Lettuces

crunchy vegetables, lotus root, edamame, sesame sticks, shiitake vinaigrette

Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Steamed Pork Buns

berkshie pork belly, spicy cucumber, coffee mayo, herb salad

Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Szechuan Wok Tossed Green Beans

crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

BBQ Korean Style Short Ribs

nam jim jaew, toasted rice, herbs, crispy shallots

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Skull Island Prawns a la Plancha

roasted chili paste, fish sauce caramel, fried garlic, vietnamese coriander aioli

Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

22oz 'Kuro' Wagyu Ribeye Steak

yokohama squash, matsutake mushroom, heirloom chicories, pickled hon-shimeji, brown butter-black vinegar sauce *Supplemental +50/pp*

□ Peking Inspired Whole Roasted Duck □

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

□ *Supplemental +26/pp* □



Signature Dish!!!

Lunch Menus



*Please note- this is a sample menu. When lunch is in session, there will be more options available

High Tide \$65 per person

It's nauti event - dishes are served family style, and as they are ready, not necessarily in this order

First Course : Choice of 3

salads & hot food

Heirloom Gem Lettuces

crunchy vegetables, lotus root, edamame, sesame sticks, shiitake vinaigrette

Roasted Cauliflower Salad

tahini, pickled kohlrabi, thai chili, candied cashews

Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Steamed Pork Buns

berkshie pork belly, spicy cucumber, coffee mayo, herb salad

Szechuan Wok-Tossed Green Beans

crumbled tofu, shiitake mushrooms, shaoxing, waster chestnuts, chili garlic sauce

Mushrooms a la plancha

chili, lemon, olive oil, parsley

Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Spicy Szecuhuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai Sausage Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, markut lime

Day Boat Scallops

baby spinach, oyster mushrooms, tomato confit, salt cod espuma

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce

Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

22oz 'Kuro' Wagyu Ribeye Steak

yokohama squash, matsutake mushroom, heirloom chicories, pickled hon-shimeji, brown butter-black vinegar sauce *Supplemental +50/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

Supplemental +26/pp

↑ Signature Dish!!!

PRIVATE DINING WINE LIST

THE NAUTILUS

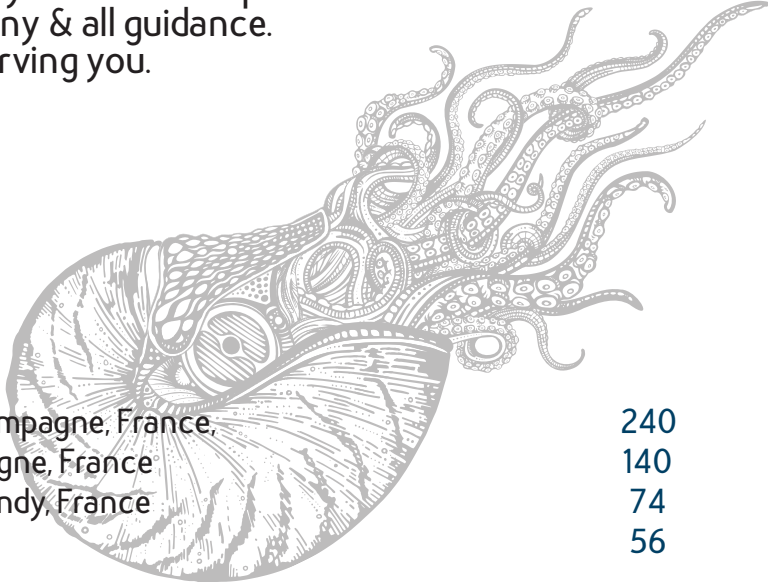
Pier 4



For your drinking pleasure, we're proud to offer this highly curated list of wines we generally have in high supply & always feel great about. Our full wine list is available should you want a deeper dive & our wine team is ready and thrilled to offer any & all guidance. Come thirsty. We look forward to serving you.

-Brittany Tangora, Wine Director
BTangora@thenautilus.com

Sparkling



Le Mesnil Blanc de Blanc Grand Cru 1.5L, Champagne, France.	240
Le Mesnil Blanc de Blanc Grand Cru, Champagne, France	140
Moutard Cremant de Bourgogne Rosé, Burgundy, France	74
Dalva Sparkling Bruto, Douro, Portugal	56

Rosé

Beurer Rosé 1.5L, Germany, 2023	135
Peyrassol Rosé 1.5L, France, 2022	168
Talisman Dawson Pinot Noir, California, 2021	85
Domaines Ott Cht. de Selle, France, 2021	152

White Wine

Light, Crisp, and Snappy

Sauvignon Blanc

Didier Dagueneau Silex, Loire, France, 2019	399
Nautilus Sauvignon Blanc, New Zealand, 2023	72
Thomas et Fils Le Pierrier, Sancerre, France, 2022	96
Tobias, Lexi's Estate, Sauvignon Blanc, CA, USA, 2022	60



Round and Textured

Chardonnay

Armand Heitz Meursault La Barre 1.5L, Burgundy, France, 2022	522
Kumeu River Village Chardonnay, New Zealand, 2023	72
Walter Hansel, Russian River Valley, California, 2022	100
Manciat-Poncet, Les Chênes, Macôn-Chancy, France, 2023	75

International Varietals

Karthauserhof Schieferkristall Trocken 1.5L, Dry Riesling, Germany, 2020	162
Gaintza Txakolina, Spain, 2022	58
Royal Tokaji Furmint Vineyard Select, Hungary, 2018	80
Braunewell Feinherb Scheurebe, Germany, 2022	66

Red Wine

Light, Fresh, and Fruity

Pinot Noir

Anthill Farms, Campbell Ranch, California, 2021	140
Koehler-Ruprecht, Pfalz, de 2022	72
Buffet, Volnay, France, 2022	165
Solomon Hills, Santa Barbara, CA, 2021	121

Full Bodied, Deeper Flavor

Cabernet Sauvignon / Cabernet Blends

Philip Togni Cabernet Sauvignon 1.5L, California, 2017	780
Burgess, Contadina, Napa, California, 2018	112
Movia, Cabernet Sauvignon, Slovenia, 2021	80
Château Saint- Andre Corbin, Saint- Émilion, FR, 2022,	75

International Varietals

Produttori del Barbaresco 1.5L, Nebbiolo, Italy, 2018	298
Monteverte, Toscana Sangiovese, Italy, 2020	202
Mas de Gourgonnier, Les Baux de Provence Rouge, France, 2021	90