



THE NAUTILUS

PIER 4 - BOSTON

www.theNautilus.com
to book: abbott@thenautilus.com
300 Pier 4 Boulevard, Boston, MA 02210
(857) 957 . 0998



FOUNDED on Nantucket in 2014, The Nautilus opened in Boston in 2021
An urban oasis situated right on the water in the heart of the city's bustling Seaport District,
The Nautilus is a food & drink destination unlike anything else in Boston.

FEATURING 'New England coastal seafood meets Asian haute street food' cuisine, culinary inspired seasonal & regional cocktails, 20+ beers, a "Best Of" Wine Spectator award winning wine & sake list plus a curated energetic soundtrack, & a lively yet neighborly atmosphere.

BOASTING multiple distinctive spaces, an open kitchen concept, 2 indoor bars, a gorgeous private dining room, impeccable details & Boston's best seasonal outdoor patio. The Nautilus is the perfect place to host your next event.

OWNER-OPERATED & laser focused on giving guests an unforgettable experience, The Nautilus was built on the idea of a shared social dining & the belief that "Everything is Better Shared." The Nautilus.... Come get a taste.



THE NAUTILUS

CONTACT

abbott@thenautilus.com

(857) 957 . 0998

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HOURS OF OPERATION

(changes seasonally)

DINNER = Sun to Weds = 5 - 10pm & Thrs to Sat = 5 - 11pm

LUNCH = Sat = 12 - 3pm

PATIO BAR = Weds to Fri, Sun = 5 - 10pm & Sat = 12 - 11pm

THE SPACES



The Nautilus was founded on the principle that everything is better when shared. The restaurant was built around this idea of a shared social experience and seeks to provide a setting for guests to enjoy the interplay between food, cocktails, and wine. The 130 linear feet of waterfront dining boasts Boston Harbor views from every room. The unique, subtly nautical decor gives nods to Jules Verne and 20,000 Leagues Under the Sea. The music is well curated and lively, the atmosphere energetic, and every effort is made to make the new and unfamiliar feel comfortable and at home. The Nautilus offers the perfect venue for your next event.

Four separate dining rooms allow for unique and memorable dining experiences!

Fully Private Captain's Quarters
(option of patio lounge- weather permitting)

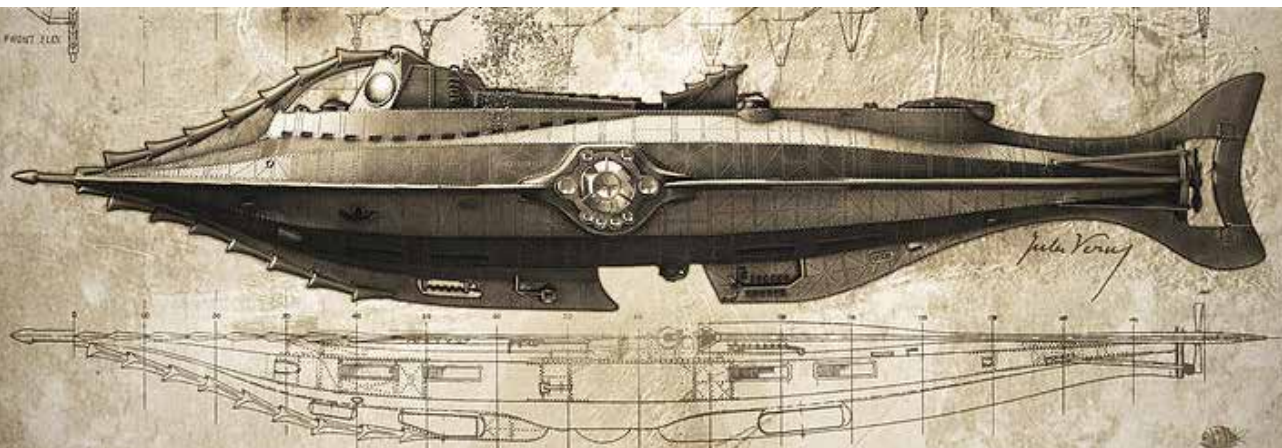
Back Half of the Captain's Quarters with Harbor Views

Front Half of the Captain's Quarters with Harbor Views & a private bar
(option of patio lounge- weather permitting)

Chef's Bar Semi Private Dining room

We believe there is a space for any and every event you are looking to book- We look forward to hosting your next gathering with friends, family, or colleagues- catering but not limited to:

- Business Meetings
- Holiday Parties
- Birthday Parties
- Anniversary Parties
- Baby Showers
- Bridal Showers
- Rehearsal Dinners
- Wedding Parties
- Graduation Dinners
- Family Gatherings





The Captain's Quarters

Capacity:

Seated Dinner: 37
Cocktail Reception: 55

Features:

Windows overlooking Boston Harbor
Private Entrance
Private bar with seating
Access to outdoor patio lounge (conditional on weather and additional charge)
Two flatscreen televisions with wireless A/V compatibility



The Chef's Bar

Capacity:

Seated Dinner: 28
Cocktail Reception: 40

Features:

Dining room reserved for your group only
Floor to ceiling windows overlooking Boston Harbor
View into our open kitchen
Bar along kitchen window for seating or banquet stations



The Main Deck

Capacity:

Seated Dinner: 34
Cocktail Reception: 35

Features:

Main dining room with a full view of the open kitchen
Wraparound banquette seating

Additional Features

Group Dining:

Seated Dinner: up to 20 seated
Located in either the main dining room or chefs bar- dependent on incoming reservations- only available to book two weeks in advance.

Cocktails/ Happy Hour:

Our bar room can accommodate a cocktail setting for up to 15 guests at high-tops or in our nook area. Inquire for more details- pricing depends on day of week/time of the year



INTERESTED IN A BIT MORE SPACE?

RENT OUT THE WHOLE PLACE!

THE NAUTILUS PIER 4 OFFERS A UNIQUE
DINING EXPERIENCE FOR ALL THOSE WHO
JOIN. WE SPECIALIZE IN WEDDINGS,
HOLIDAY PARTIES, WELCOME RECEPTIONS,
BUSINESS RECEPTIONS, RETIREMENTS,
AND MORE!

WE HAVE THE PLACE & THE SPACE FOR YOU!

COME CELEBRATE WITH US AT OUR
BEAUTIFUL WATERFRONT RESTAURANT.
MOUTHWATERING FOOD, DELICIOUS DRINKS,
AND GREAT COMPANY,
WHAT ELSE COULD YOU ASK FOR ?!?

FULL RESTAURANT BUYOUT



Full Restaurant Buyout

Capacity:

Seated Dinner: 130
Cocktail Reception: 240

Amenities:

Four distinct & unique dining rooms, including the Captain's Quarters, Chef's Bar, and Main Deck along with another full bar with hightop seating. Two flatscreen televisions in the Captain's Quarters, and 4 additional sets in the Main Bar Dining Room. High end audio system. Windows overlooking Boston Harbor. Outdoor patio lounge (conditional on weather)



THE CAPTAINS QUARTERS



THE CROWN JEWEL - OUR PRIVATE DINING ROOM OFFERS THE PERFECT OPPORTUNITY TO HOST YOUR EVENT. WHETHER YOU'RE LOOKING FOR THE PERFECT SPACE FOR A PRIVATE DINNER OR COCKTAIL RECEPTION- THIS ROOM IS THE PERFECT SPACE. RIGHT ON THE WATER, WITH THE ABILITY TO INCORPORATE A PORTION OF OUR PATIO FOR AN UNFORGETTABLE INDOOR AND OUTDOOR SPACE. WITH THE OPTION TO RENT A PORTION OF THE ROOM FOR A SEMI-PRIVATE EVENT OR RENT THE ENTIRE ROOM, THIS SPACE IS PERFECT FOR YOUR NEXT EVENT!

Capacity

**Seated Dinner: 37
Cocktail Reception: 55**

Features

**Private Entrance
Private Bar
Two Flat Screen Tvs
High End Audio System
Wireless A/V Compatible
Microphone Available
Outdoor Bar (At An Additional Fee)
Outdoor Lounge with Hightops
(At An Additional Fee)**

Pricings

**Ranging from \$1,900- \$8,250
dependent on day of the week, time of
the year, duration of the event**

The Captain's Quarters

Fully Seated Dinner with
multiples tables

Seats up to 37 guests at tables.



The Captain's Quarters

Reception Configuration

Stationary Food in back corner,
limited seating options with
high-tops & low-tops

Standing room for up to 55 guests



The Captain's Quarters - Back Half

One Long or Two Shorter Tables
Seats up to 18 guests- Private TV for streaming



The Captain's Quarters - Front Half

One Long or Two Shorter Tables

Seats up to 15 guests, includes your own private bar as well as a TV for streaming





THE CHEFS BAR



THE CHEFS BAR IS OUR SEMI-PRIVATE DINING SPACE WITH EXQUISITE VIEWS OF THE BOSTON HARBOR. DECORATED IN SWEEPING GRAFFITI ART STYLE MURALS AND FLOOR TO CEILING WINDOWS, THE ABILITY TO OBSERVE OUR TALENTED CHEFS THROUGH THE OPEN KITCHEN ALL WHILE ENJOYING A MEMORABLE EVENING~ THIS SPACE HAS THE PERFECT FLEXIBILITY FOR A COCKTAIL PARTY OR A FULLY SEATED DINNER.

Capacity

Seated Dinner: 28

Cocktail Reception: 40

Features

Semi- Private Space

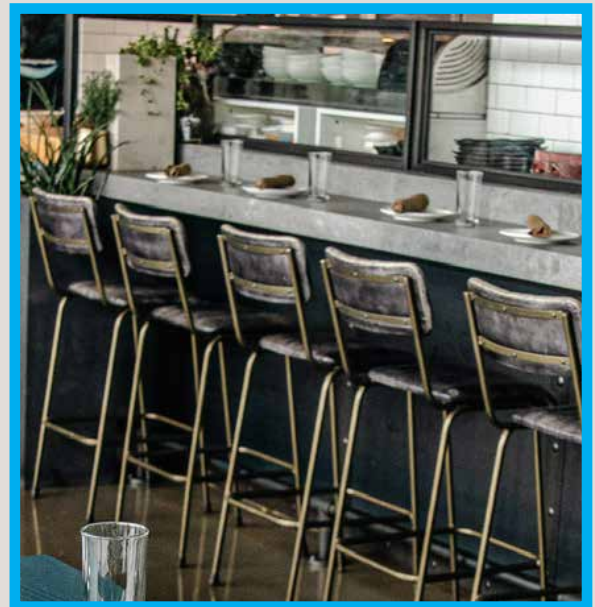
Floor-to-Ceiling Windows Overlooking The Boston Harbor

Front Row Seats Of Our Talented Chefs Preparing our Signature and Specialty Dishes

Pricings

Ranging from \$1,400- \$6,500 dependent on day of the week, time of the year, duration of the event

***subject to change**





THE MAIN DECK

**OUR MAIN DINING ROOM IS
THE HEART OF THE RESTAURANT.
A FUN & SOCIAL ENVIRONMENT
WITH GLAMOROUS DECOR~
FEATURING SEASONALLY
ROTATING VEGETATION,
SPECTACULAR GALLEY VIEWS, AND
DAZZLING BACK SPLASH TILING**

Capacity

Seated Dinner: 34

Features

**semi-private room with view to open
kitchen**

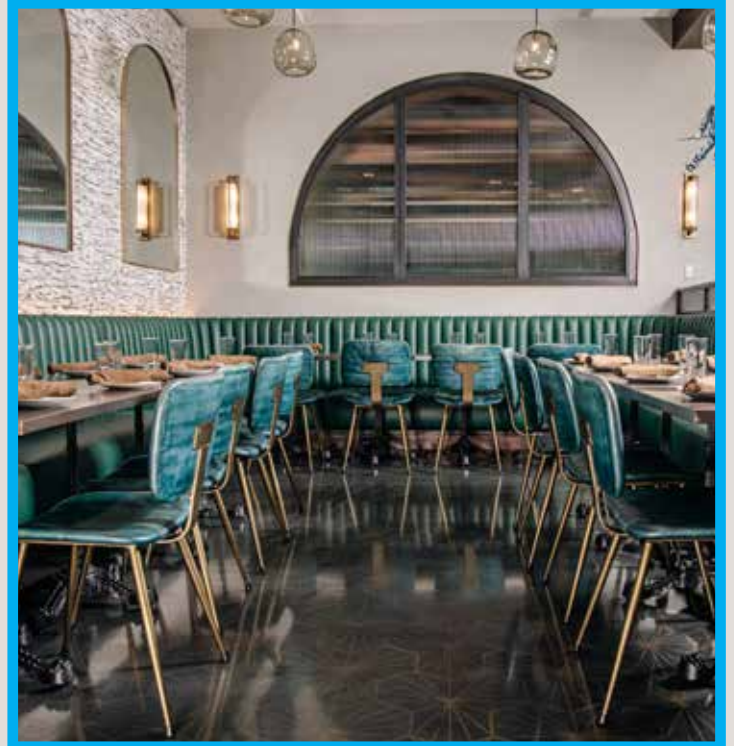
plush banquette seating on three sides

multiple table configurations

Pricings

**Ranging from \$1,750- \$7,250
dependent on day of the week, time of
the year, duration of the event**

***subject to change**



THE PATIO



Capacity

Patio Lounge: 20 guests

Patio Bar: 30 Guests

Lounge & Bar: 50 guests

Features

6 High tops with seating
outdoor walk-up window bar

Pricings

Patio Lounge: \$800

Patio Bar: \$1,000

*subject to change

INCORPORATE A PORTION OF THE PATIO WITH YOUR NEXT EVENT! THE PATIO LOUNGE AREAS INCLUDES 6 HIGH TOPS WITH SEATING FOR PERFECT VIEWS OF THE HARBOR ALL WHILE ENJOYING A NICE FROSTY BEVERAGE OR DELICIOUS SNACK- THE PATIO BAR HAS TEN SEATS AND CAN BE ADDED FOR AN ADDITIONAL CHARGE



THE BAR



Fun & Festive Bar Parties!

The Nook:

Nestled in the corner of the bar- the nook can host a small intimate cocktail party or happy hour for up to ten guests

Bar High-Tops:

For more space- book two high top tables for a fun & lively experience. The Two hightops can accommodate up to 20 guests for a standing reception or 12 for a fully seated dinner. Located against our windows which open up to the patio (weather dependent)

Captian Nemo's Experience:

For up to 8 guests- rent out your OWN private bar w/ your OWN private bartender! Located in our fully priyate dining space- The Captain's Quarters.

Pricings:

Vary on time of the week/ day of the year. Nemo's available to book only one week in advance

The Nook



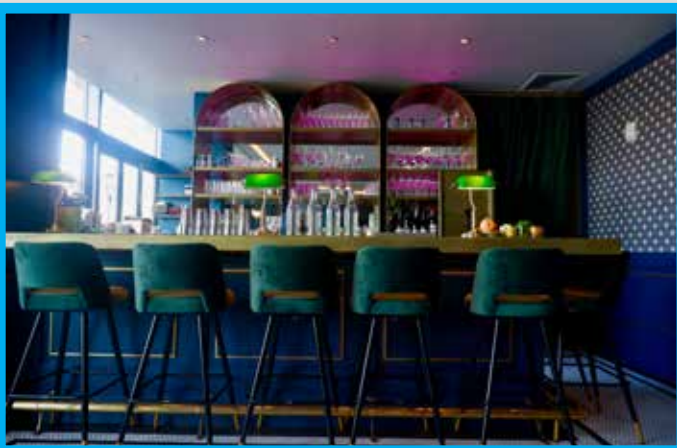
The Bar



The High Tops



Captain Nemo's Experience



Dinner Menus

*please note dishes/ingredients are subject to change



Surface Vibes \$105 per person

dishes are served family style, and as they are ready, not necessarily in this order

From the Garde-Manger : Choice of 2

salads, mostly raw & chilled dishes

Heirloom Gem Lettuces

compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider 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

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

Blue Crab Fried Rice

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

Crispy Marinated Calamari

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

Prime Ribeye

chimichurri, redwatercress, creamy ramp vinaigrette, blue cheese butter, miso-scallion aioli, hand cut fries *Supplemental +30/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns
Supplemental +\$30/pp

Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail, selection of crudos & ceviche, 1 oz white sturgeon caviar,

...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

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

Rotating Seasonal Soft Serve

+6/pp

Signature Dish!!!

Deep Dive – \$135 per person

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

compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinegar

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

Cauliflower Salad

tahini, pickled kohlrabi, cara cara, mushrooms, candied cashews

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

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

Skull Island Prawns à la Plancha

lemongrass, ginger, toasted 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

sweetcorn, chorizo, spinach, saffron soffrito, salt cod espuma

Local halibut

roasted sunchokes, charred kale, sweet potatoes, house-made massaman curry

Blue Crab Fried Rice

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

Prime Ribeye

chimichurri, redwatercress, creamy ramp vinaigrette, blue cheese butter, miso-scallion aioli, hand cut fries *Supplemental +30/pp*

Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns *Supplemental +30/pp*



Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail,
selection of crudos & ceviche,
1 oz white sturgeon caviar,

...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

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

Rotating Seasonal Soft Serve

+6/pp

Signature Dish!!!

Reception Menu



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
lemongrass, ginger, toasted garlic, vietnamese coriander	
Japanese Fried Chicken	10
hot + sour mayo, wadaman togarashi, cilantro	
Steamed Pork Buns	10
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	

Seafood Tower

20,000 Leagues (Under The Sea)	250
oysters, shrimp cocktail, selection of crudos & ceviche, white sturgeon caviar,	
...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	
<i>-Ernest Hemingway A Moveable Feast</i>	

Stationary Dinner Displays priced per person

Gem Lettuces	7	Japanese Fried Chicken	8
compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinaigrette		hot + sour mayo, wadaman togarashi, cilantro	
Roasted Cauliflower Salad	10	BBQ Korean Style Short Ribs	11
tahini, pickled kohlrabi, cara cata, mushrooms, 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	
Spicy Cucumber Salad	8	Day Boat Scallops	15
kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asain pear		sweet corn, chorizo, spinach, saffron soffrito, salt cod espuma	
Szechuan Wok Tossed Green Beans	7	Blue Crab Fried Rice	18
crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce		jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce	
Two Hawaiian Tuna Poké*	10	Local Halibut	18
dynamite yuzu, indonesian soy, sushi rice, seaweed salad		roasted sunchokes, charred kale, sweet potatoes, house-made massaman curry	

Signanture Large Dishes priced per each (feeds 4-6 people)

Prime Ribeye	135	Peking Inspired Whole Roasted Duck	138
chimichurri, red watercress, creamy ramp vinaigrette, blue cheese butter, miso-scallion aioli, hand-cut fries		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 Lettuce

compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider 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

Pancakes

scallion pancakes a la plancha w/ ginger soy dipping sauce

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

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

lemongrass, ginger, toasted garlic, vietnamese coriander aioli

Supplements:

1oz White Sturgeon Caviar

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

Prime Ribeye

chimichurri, red watercress, creamy ramp vinaigrette, blue cheese butter, miso -scallion aioli, hand cut fries

Supplemental +30/pp

□ Peking Inspired Whole Roasted Duck □

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

□ *Supplemental +30/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

compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinaigrette

Spicy Cucumber Salad

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

Steamed Pork Buns

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

Mushrooms a la plancha

chili, lemon, olive oil, parsley

Two Hawaiian Tuna Poké*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

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*

Prime Ribeye

chimichurri, red watercress, creamy ramp vinaigrette, blue cheese butter, miso-scallion aioli, hand cut fries

Supplemental +30/pp

Peking Inspired Whole Roasted Duck

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

Supplemental +30/pp

↑ Signature Dish!!!