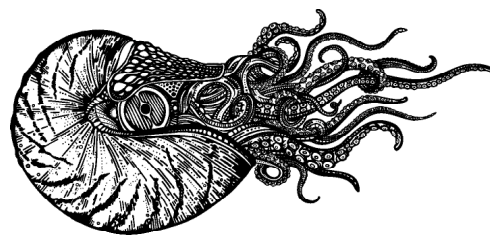


THE NAUTILUS



SMALL PLATES

tapas style, sent as ready
& intended to share

manny's scallion pancake house made, soy-ginger dipping sauce	16
mushrooms a la plancha chili, lemon, olive oil, parsley	16
blistered shishito peppers bonito salt, kabayaki sauce, sesame seeds watch out for the hot ones!	16
tempura east coast oyster tacos tempura fried local pocomo meadow oysters, nori wrap, sushi rice, chile bbq sauce, wasabi aioli	30
nantucket bay scallop tostada* aji amarillo, yuzu, cotija, chive crema, pickled red onion	32
yellowfin tuna lettuce wraps* cucumber, shiso, thai nuoc cham sauce, fried shallots, crumbled peanuts	28
crispy brussels sprouts miso-roasted garlic aioli, parmesan, chili	20
vietnamese beef tataki salad* shaved rare wagyu beef, crumbled peanuts, shallots, pickled pineapple, cilantro, spicy lemon dressing	28
fall salad washashore farm baby kale, local butternut squash, umami-shiitake vinaigrette, parmesan, pepitas	20
two hawaiian tuna poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	30
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
grilled lamb chops* soy-zaatar marinated lamb chops, zhoug, harissa mojo, labne	30

LARGE PLATES

entrée size, intended to
share or eat on your own

thai jungle curry braised lamb, thai eggplant, baby corn, chinese long beans, turmeric roti	38
szechuan style dandan noodles house-made noodles, heritage pork, szechuan peppercorns, chiles, ginger, peanuts	38
blue crab fried rice jumbo lump crab, garlic, scallion, crispy farm egg, thai lime nam jim sauce	48
chicken frites half chicken seared on the plancha, black truffle- foie gras sauce, hand cut french fries, fines herbs	52

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, Karina, Maria



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

kermie the frog	21
vodka, pineapple, lime, ginger - oh kermie	
blueberry & "soda"	19
888 blueberry vodka, lemon, spicy ginger - an island favorite	
ack nauti	21
tequila, fresh cranberry, lime juice, mint - cranberry capital of the world	
nauti dog	21
vodka, campari, fresh squeezed grapefruit - literally a whole grapefruit	
almost naked & famous	21
mezcal, yellow chartreuse, aperol, lemon - sorry joaquin	
tequila mockingbird	21
tequila, roasted grapefruit, chilis, rosemary - she's on fire	
pisco sour	22
macchu pisco, citrus, bitters, egg white - ode to victor	
teach me how to dougie	21
mezcal, fresh grapefruit, ginger - the human beat box	
they call me king kong	22
vodka, coconut smoothie, vietnamese coffee - bac xiu!	
zipolite sunburn	21
tequila, tamarind, lime - we're not in oaxaca anymore	
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 & sam

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!!!

shovel town, 'flyaway' hazy ipa MA (7.2%)	15 (16oz draft)
cisco brewers, 'shark tracker' lager ACK (4.2%)	13 (16oz draft)
aeronaut, 'citra galaxy' session IPA, MA (4.6%)	15 (16oz can)
cisco brewers, 'gripah' grapefruit ipa, ACK (5.5%)	9 (12oz can)
tiger, asian lager, SG (5.0%)	9 (12oz bottle)
asahi 'super dry', japanese lager, JP (5.0%)	9 (12oz bottle)
pacifico, mexican lager, MX (4.5%)	9 (12oz can)
heineken, lager, NL (5.0%)	9 (12oz bottle)

NAUTI STANDARDS

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