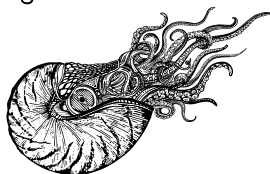


FEATURED & SEASONAL SHARES

Roasted Cauliflower Salad tahini, pickled kohlrabi, cara cara segments, enoki mushrooms, candied cashews	20
Day Boat Scallops oxtail ragout, red kuri squash, salsify barigoule, vanilla-saffron emulsion	32
Local Halibut roasted sunchoke, romano beans, sweet potatoes, bonito butter, house-made massaman curry	42
Skull Island Prawns à la Plancha lemongrass, ginger, toasted garlic, vietnamese coriander aioli	22
Spicy Drunken Noodles wok-tossed rice noodles, mussels, gai lon, opal basil	26
Grilled Hamachi Collar nam prik, tamarind, dried shrimp, lemongrass	22

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



SHARES FROM THE GARDEN

Blistered Shishito Peppers bonito salt, garlic tare, sesame seeds	15
Mushrooms à la Plancha chili, lemon, olive oil, parsley	16
Spicy Cucumbers kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asian pear	18
Raclette-Stuffed Peppers poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas	18
Daikon Radish Cakes màlà oil, shiitake mushrooms, chinese chives	19
Heirloom Chicories & Lettuces compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinaigrette	19
Szechuan Wok-Tossed Green Beans crumbled tofu, shiitake mushroom, shaoxing	19



LARGE FORMAT FEASTS

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

SHARES FROM THE LAND

Japanese Fried Chicken hot + sour mayo, wadaman togatashi, cilantro	21
Vietnamese Beef Tataki Salad* shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	23
Steamed Pork Buns berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	20
Shanghai Shrimp & Pork Dumplings hong kong XO, black vinegar, chicken skin furikake	23
Thai Sausage Lettuce Wraps spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	24
Spicy Szechuan Dandan Noodles house-made noodles, heritage pork, szechuan peppercorns, peanuts	31
BBQ Korean Style Short Ribs nam jim jaew, toasted rice powder, herbs, crispy shallots	28

SHARES FROM THE SEA

Two Hawaiian Tuna Poké* dynamite yuzu, indonesian soy, fluffy sushi rice, tempura crisps, seaweed salad	27
Tempura East Coast Oyster Tacos local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli	24
Spoon Tuna Chips & Dip* dashi mayo, togarashi furikake, yuzu, shrimp chips	18
Crispy Marinated Calamari shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	27
Japanese Hamachi Crudo* sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	25
Caviar & Scallion Pancake 1oz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake	62
Spanish Octopus à la Plancha duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	28
Blue Crab Fried Rice jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	48

20oz 'Winter Frost' Wagyu Steak Frites
red watercress, cherry tomato, creamy french dressing,
chimichurri, black garlic butter, house-made fries,
miso-scallion aioli

165

Peking Inspired Whole Roasted Duck
oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces
warm steamed buns, hoisin, smokey mayo, sriracha

138

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.*

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Pier 4

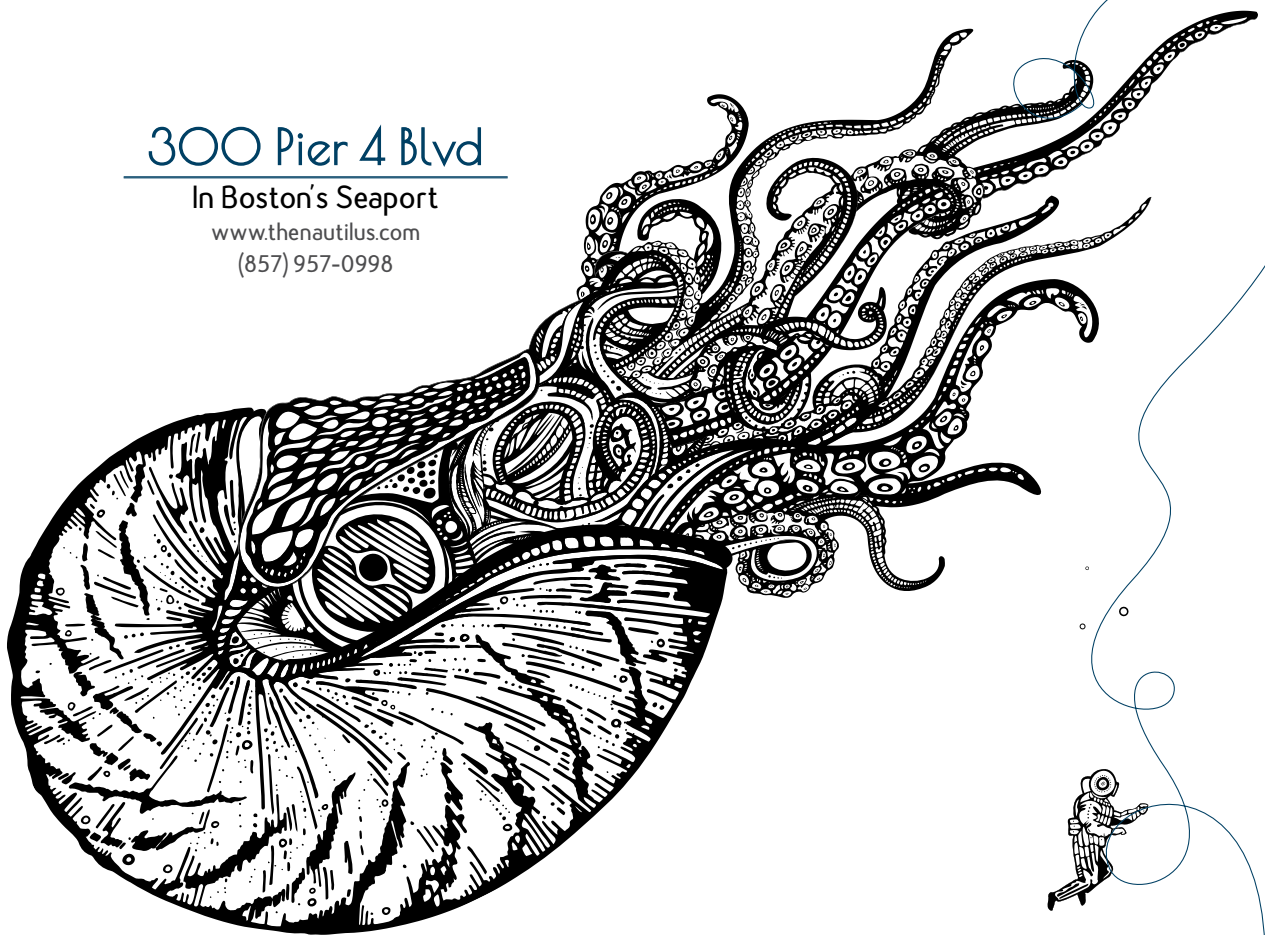
est. 2014 on Nantucket

300 Pier 4 Blvd

In Boston's Seaport

www.thenautilus.com

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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

