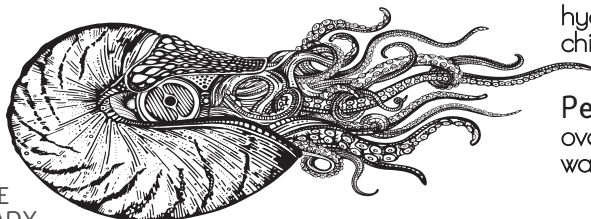


## FROM THE GARDEN

<b>Heirloom Gem Lettuces</b>	19
crunchy vegetables, lotus root, edamame, sesame sticks, shiitake vinaigrette	
<b>Roasted Cauliflower Salad</b>	20
tahini, pickled kohlrabi, thai chili, candied cashews	
<b>Blistered Shishito Peppers</b>	14
bonito salt, garlic tare, sesame seeds	
<b>Mushrooms à la Plancha</b>	16
chili, lemon, olive oil, parsley	
<b>Raclette-Stuffed Peppers</b>	18
poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas	
<b>Szechuan Wok-Tossed Green Beans</b>	18
crumbled tofu, shiitake mushroom, shaoxing, water chestnuts, chili garlic sauce	
<b>Daikon Radish Cakes</b>	17
màlà oil, shiitake mushrooms, chinese chives	
<b>Spicy Cucumber Salad</b>	17
kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asian pear	

## FROM THE LAND

<b>Japanese Fried Chicken</b>	21
hot + sour mayo, wadaman togarashi, cilantro	
<b>Vietnamese Beef Tataki Salad*</b>	23
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	
<b>Steamed Pork Buns</b>	18
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	
<b>Spicy Szechuan Dandan Noodles</b>	29
house-made noodles, heritage pork, szechuan peppercorns, peanuts	
<b>BBQ Korean Style Short Ribs</b>	28
nam jim jaew, toasted rice powder, herbs, crispy shallots	
<b>Shanghai Shrimp &amp; Pork Dumplings</b>	22
hong kong XO, black vinegar, chicken skin furikake	
<b>Harissa Colorado Lamb Chops</b>	52
charred eggplant, fresh garbanzo, fava beans, spring onion, date molasses	
<b>Thai Sausage Lettuce Wraps</b>	25
spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	



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

## FROM THE SEA

<b>Nantucket Bay Scallop Crudo*</b>	23
soy mirin dashi, kumquats, white miso, pickled burdock, matsutake oil	
<b>Two Hawaiian Tuna Poké*</b>	27
dynamite yuzu, indonesian soy, sushi rice, seaweed salad	
<b>Santa Barbara Sea Urchin*</b>	20
crispy potato rosti, green yuzu kosho, nikiri	
<b>Japanese Hamachi Crudo*</b>	25
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	
<b>1 oz White Sturgeon Caviar</b>	65
crispy farm egg, salt cod espuma, scallion pancake	
<b>Tempura East Coast Oyster Tacos</b>	24
local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli	
<b>Grilled Hamachi Collar</b>	18
nam prik, tamarind, dried shrimp, lemongrass	
<b>Crispy Marinated Calamari</b>	26
shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	
<b>Skull Island Prawns à la Plancha</b>	22
lemongrass, ginger, toasted garlic, vietnamese coriander aioli	
<b>Spoon Tuna Chips &amp; Dip*</b>	18
dashi mayo, togarashi furikake, yuzu, shrimp chips	
<b>Day Boat Scallops</b>	29
green garlic, wild nettles, oyster mushrooms, tomato confit, salt cod espuma	
<b>Thai Style Charcoal Grilled Cobia</b>	31
laap, tamarind bbq, makrut lime, fragrant herbs	
<b>Local Halibut</b>	38
roasted sunchokes, charred kale, sweet potatoes, house-made massaman curry	
<b>Spanish Octopus a la Plancha</b>	28
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	
<b>Blue Crab Fried Rice</b>	45
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	

## NAUTI TABLE FEASTS

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

<b>22oz 'Kuro' Wagyu New York Strip</b>	165
hyokohama squash, king trumpet mushroom, heirloom chicories, pickled hon-shimeji, brown butter-black vinegard sauce	

<b>Peking Inspired Whole Roasted Duck</b>	135
oven-roasted breast, crispy confit leg, sushi rice, warm steamed buns, hoisin, smoky 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

Pier 4

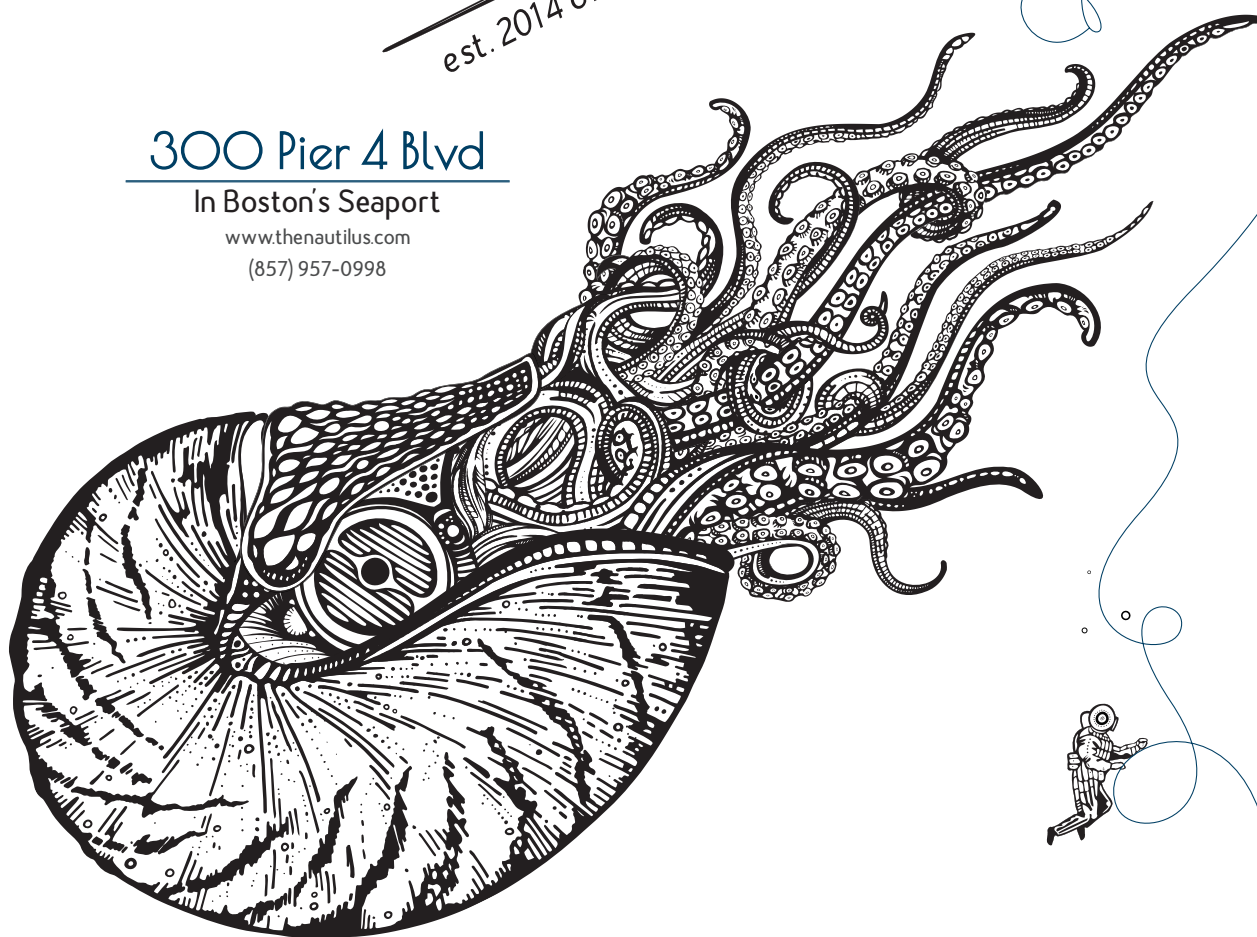
est. 2014 on Nantucket

300 Pier 4 Blvd

In Boston's Seaport

[www.thenautilus.com](http://www.thenautilus.com)

(857) 957-0998



## 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**