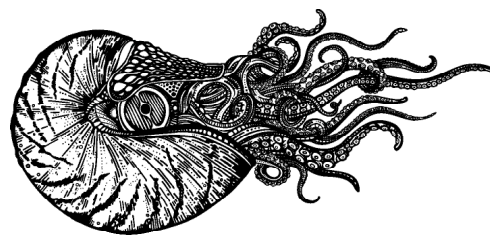


THE NAUTILUS



SMALL PLATES

tapas style, sent as ready
& intended to share

blistered shishito peppers	16
bonito salt, kabayaki sauce, sesame seeds watch out for the hot ones!	
mushrooms a la plancha	16
chili, lemon, olive oil, parsley	
manny's scallion pancake	16
house made, soy-ginger dipping sauce	
pomelo salad	24
jicama, dried shrimp, herbs, peanuts, toasted coconut, lemongrass vinaigrette	
grilled asparagus	22
maplebrook burrata, parmesan-toasted rye crumble, brown butter-black vinegar	
jonah crab salad	28
maine jonah crab, cucumbers, tobiko, masago, togarashi, nori	
tempura east coast oyster tacos	28
tempura fried local pocomo meadow oysters, nori wrap, sushi rice, chile bbq sauce, wasabi aioli	
yellowfin tuna lettuce wraps*	26
cucumber, shiso, thai nuoc cham sauce, fried shallots, crumbled peanuts	
spring salad	18
little gem lettuce, golden beets, snap peas, oranges, pickled fennel, pistachios, feta, sumac vinaigrette	
popcorn tofu	22
gochujang glaze, peanut-sesame crunch, sesame aioli	
two hawaiian tuna poké*	28
dynamite yuzu, indonesian soy, sushi rice, seaweed salad	
vietnamese beef tataki salad*	28
shaved rare wagyu beef, crumbled peanuts, shallots, pickled pineapple, cilantro, spicy lemon dressing	
crispy marinated calamari	28
shredded cabbage, cucumber, carrots, thai lime sauce, crumbled peanuts	
steamed pork buns	24
berkshire pork belly, herb salad, coffee mayo, pickled radish, spicy cucumbers	
chicken meatballs	22
ginger tare, onsen tamago, oxtail dashi	
grilled pork riblets	24
bone-in, lemongrass-chili marinade, sweet & sour tamarind barbecue, ginger, fried garlic, cilantro	

LARGE PLATES

entrée size, intended to
share or eat on your own

thai jungle curry	36
braised lamb, thai eggplant, baby corn, chinese long beans, turmeric roti	
xo clams	36
manila clams, crispy rice noodles, spicy hong kong xo sauce, herbs	
blue crab fried rice	46
jumbo lump crab, garlic, scallion, crispy farm egg, thai lime nam jim sauce	
szechuan style dandan noodles	34
house-made noodles, heritage pork, szechuan peppercorns, chiles, ginger, peanuts	
chicken frites	48
half chicken seared on the plancha, black truffle- foie gras sauce, hand cut french fries, fines herbs	

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 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, Jeffery, Vinicio, Manuel, Darwin



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

zipolite sunburn	20
tequila, tamarind, lime, tajin rim - oaxacan classic	
ack nauti	20
tequila, fresh cranberry, lime juice, mint - cranberry capital of the world	
green monster	20
vodka, matcha, yuzu - maris' ode to boston	
kermie the frog	21
vodka, pineapple, lime, ginger - oh kermie	
clinton's lost loves	20
bourbon, purple basil, ginger, lemon - lots of stories	
blueberry & "soda"	19
888 blueberry vodka, lemon, spicy ginger - an island favorite	
tequila mockingbird	21
tequila, roasted grapefruit, chilis, rosemary - she's on fire	
nauti dog	20
vodka, campari, fresh squeezed grapefruit - literally a whole grapefruit	
almost naked & famous	21
mezcal, yellow chartreuse, aperol, lemon - sorry joaquin	
pisco sour	22
macchu pisco, citrus, bitters, egg white - ode to victor	
teach me how to dougie	21
del maguey mezcal, fresh grapefruit, ginger - the human beat box	
they call me king kong	22
vodka, coconut smoothie, vietnamese coffee - bac xiu!	
my mom's maple	20
bourbon, mud city maple syrup, lemon - love her	
nantucket nectar	20
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, 'aurore' grenache blend, languedoc, fr	18
sparkling rosé	arnaud lambert, crémant de loire, cab franc, loire valley, fr	19
brut cava	bohigas, reserva, brut cava, penedès, es	17
champagne	henri dosnon, brut, champagne, fr	27

WHITE WINE

orange	giornata, 'orango tango' skin contact falanghina, paso robles, ca	17
pinot grigio	purato, pinot grigio, friuli, it	16
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	jordan, chardonnay, russian river valley, sonoma, ca	22

RED WINE

chilled red wine	stolpman, 'crunchy roastie', syrah, santa barbara, ca	16
pinot noir	saalem wine company, eola-amity hills, or	20
red burgundy	domaine pavelot, pinot noir, savigny-les-beaune, fr	26
argentinian bordeaux	clos de los siete, malbec blend, valle de uco, ar	18
cabernet sauvignon	valrav, sonoma county, ca	21

SAKE

the clear glass jar	junmai ginjo	22 (180ml)
the cloudy cup	nigori unfiltered	22 (180ml)

BEER HERE!!!

two roads	'summer heaven' tropical IPA, CT (5.6%)	15 (16oz draft)
cisco brewers	'whale's tail' pale ale ACK (5.6%)	13 (16oz draft)
foam	'dead flowers' hazy IPA, VT (6.2%)	15 (16oz can)
artifact	'slow down' cider, MA (6%)	15 (16oz can)
cisco brewers	'gripah' grapefruit IPA, MA (5.5%)	10 (12oz can)
asahi	'super dry', japanese lager, JP (5.0%)	9 (12oz bottle)
tiger	asian lager, SG (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	amaro dell'etna, 'the bartender's handshake	7 (1oz)