

SALADS, SHARES, & RAW

Blistered Shishito Peppers bonito salt, garlic tare, sesame seeds	15
Scallion Pancake soy ginger dipping sauce	12
Heirloom Lettuces creamy feta, rhubarb, aleppo spiced migas, toasted hazelnuts, shaved fennel	19
Daikon Radish Cakes málà oil, shiitake mushrooms, chinese chives	18
Two Hawaiian Tuna Poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	27
Spicy Cucumber Salad kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asian pear	17
Crispy Marinated Calamari shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	27
Japanese Fried Chicken hot + sour mayo, wadaman togarashi, cilantro	21
Japanese Hamachi Crudo* sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	25
Tempura East Coast Oyster Tacos local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli	24
Local Oysters rotating selection on the 1/2 shell w/ persimmon mignonette	22 (for 6) 40 (for 12)
Blue Crab Fried Rice jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	48

BUNS, ROLLS, WRAPS, & BREAD

Steamed Pork Buns berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	20
Thai Sausage Lettuce Wraps spicy cabbage salad, lemongrass, mint, muddled thai jeaw, toasted rice, makrut lime	24
Nauti Burger of the Week COMES WITH FRIES dry aged beef, bacon-jalapeno jam, white american, ice box pickles, black garlic aioli	22
Eggplant Sandwich COMES WITH FRIES eggplant katsu w/ japanese curry, gree ncabbage, sesame, lemon	19
Lobster Roll COMES WITH FRIES maine lobster w/ ginger-scallion mayo, yellowchives, & fried shallot	39

DUCK, DUCK, DANDAN *NO GOOSE*

Spicy Szechuan Dandan Noodles house-made noodles, heritage pork, szechuan peppercorns, peanuts	29
Peking Inspired Whole Roasted Duck oven roasted breast, grilled confit, warm steamed buns, sushi rice w/ hoisin, smoked mayo, sriracha & herbs - 45min cook time	138

food

SEASONAL SIPPERS

Lost in Transfusion vodka, concord grape, yuzusake, ginger	17
Island Boi coconut & pineapple rums, tamarind, lime, orgeat	19
Hooked on Tonics gin& house made seasonal tonics	18

NAUTI CLASSICS & STANDARDS

cocktails

Teach Me How to Dougie mezcal, fresh grapefruit, ginger	19
Tequila Mockingbird tequila, roasted grapefruit, chilis, rosemary	18
ACK Nauti tequila, fresh cranberry, lime juice, mint - our namesake	18
Kermit the Frog vodka, pineapple, lime, ginger	19
Honey Crisp japanese whiskey, kabosu juice, spiced honey	20
Blueberry & Soda 888 blueberryvodka, lemon, ginger	17

beers +

WHAT'S ON TAP?

BOTTLE + CAN LIST AVAILABLE
JUST ASK!

& JUST TAP YOUR HANDS (16oz POUR)

Hill Farmstead, <i>Edward</i> , Pale Ale , VT (5.2%)	16
Schilling Beer Co., <i>Alexandr</i> , Czech Pilsner , VT (5.0%)	12
East Rock Brewing Co., Summer Wheat , CT (5.7%)	10
Bunker Brewing Co., <i>Hacienda Lime</i> , Mexican Lager , ME (4.1%)	12
Bissell Brothers, <i>Substance</i> , New England IPA , ME (6.6%)	15
Queen City Brewing, Hefeweisen , VT (5.8%)	11
Austin Street Brewery, <i>Paseo</i> , WCIPA , ME (6.5%)	13
Zero Gravity, <i>Green State Lager</i> , Light Lager , VT (4.9%)	11
Guinness, Dry Irish Stout , IR (4.2%)	12

DON'T MOCK IT TILL YA TRY IT

Cold Brew Coffee (on tap) la colombe dark roast beans	6
G + G guava, grapefruit, citrus, soda	13
Pineapple Express pineapple, house ginger soda, lime	13

+5 ADD YOUR CHOICE
OF WELL BOOZE



SPARKLING, ROSÉ, & ORANGE (5oz GLASS)

- brut sparkling rosé**, bourdy, crémant de jura, fr nv
brut cava, bohigas, sp nv
french rosé peyrassol, cinsault blend, provence, fr 2024
rosé martha stouman, post flirtation rosé, sonoma, ca 2023
orange kelley fox, *nert hus*, muscat/ pinot noir, willamette, or 2023

WHITE, BIANCO, BLANCO, WEISS (5oz GLASS)

- roman bianco** appia antica 400, malvasia/semillion, lazio, it 2023
southern italian grillo feudo di montoni, sicily, it 2023
high elevation greek white tetramythos, roditis, peloponnese, gr 2022
sancerre domaine thomas, 'le pierrier,' loire valley, fr 2022
nz sauvy b nautilus, marlborough, nz 2022
baby white burg (kiwi chard) kumeu river, 'village,' auckland, nz 2023

RED, ROSSO, ROJO, ROT (5oz GLASS)

- chilled red** es okay, portuguese field blend, mendocino, ca 2022
german pinot noir koehler-ruprecht, pfalz, de 2022
etna rosso barone di villagrande, sicily, it 2021
spanish garnacha mentridana, *uvas de la ira*, mentrida, es 2021
cab sauv babylonstoren, paarl, za 2021

NON-ALCOHOLIC OPTIONS (5oz GLASS)

- sparkling dry german riesling** dr. loosen, mosel, de nv

21
17
22
19
16

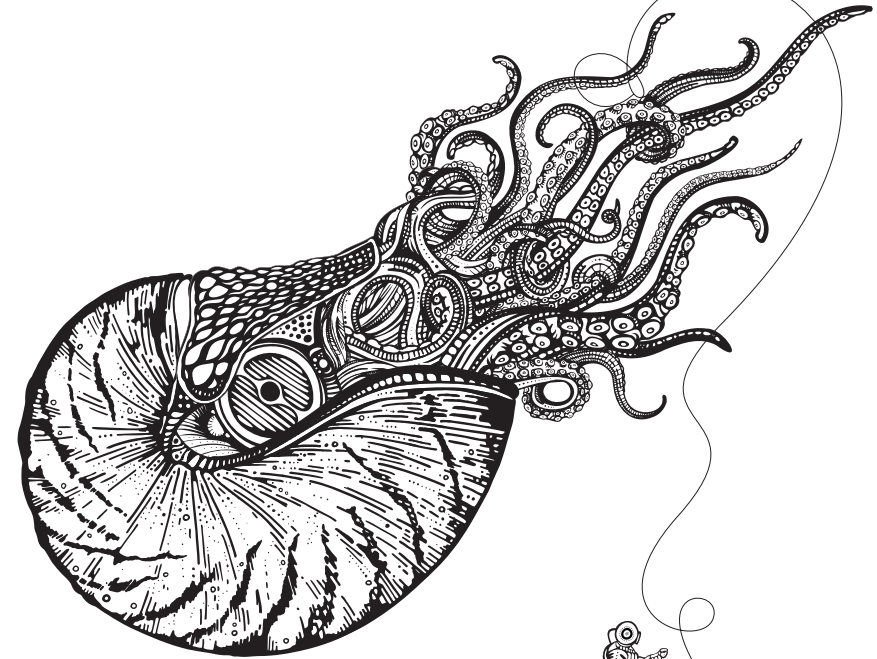
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THE NAUTILUS

Pier 4



Lunch

Saturdays, 12-3pm

KITCHEN CREW

Chef/Owner:
Liam Mackey

Executive Chef:
Stephen Marcaurelle

Chef de Cuisine:
Zach Watkins

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.