

FEATURED & SEASONAL SHARES

Japanese Street Corn	19
roasted garlic miso aioli, furikake, yuzu, buttery bread crumbs, parmesan	
Yellowfin Tuna Tataki*	43
chilled soba noodles, mentsuyu broth, pickled ramps, burdock root, asparagus tempura, shiso	
Clam Shack Fried Softshell Crab	28
kohlrabi slaw, szechuan pickles, dill gribiche, lemon zest	
Wagyu Yaki Udon	48
wok charred noodles, asparagus, snow peas, spring onions, black garlic chili crisp, thai basil	
Harissa Spiced Colorado Lamb Chops	64
tangy laccha onion salad, beetroot, black lime, chili oil, cilantro	
Scallion Pancakes & Caviar*	84
loz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake	
Whole Butterflied Fried Branzino	86
mango, lemongrass, thai chili, fried shallot, thai laap sauce, jasmine rice	

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

SHARES FROM THE GARDEN

Roasted Beet Salad	18
whipped goat's milk ricotta, pomegranate, watercrest, espelette, red currant emulsion	
Blistered Shishito Peppers	17
bonito salt, garlic tare, sesame seeds	
Roasted Cauliflower Salad	22
tahini, pickled kohlrabi, cara cara segments, enoki mushrooms, candied cashews	
Raclette-Stuffed Peppers	19
poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas	
Daikon Radish Cakes	18
màlà oil, shitake mushrooms, chinese chives	
Spring Salad	19
ricotta salata, sesame cracker, compressed rhubarb, green goddess dressing	

NAUTI FEASTS

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

Peking Inspired Whole Roasted Duck 145
oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces
warm steamed buns, hoisin, smokey mayo, sriracha

20oz Irodori Wagyu Ribeye 155
roasted mushroom, xo sauce, black garlic, sushi rice,
furikake, scallion pancake

SHARES FROM THE LAND

Japanese Fried Chicken	22
hot + sour mayo, wadaman togarashi, cilantro	
Vietnamese Beef Tataki Salad*	24
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	
Steamed Pork Buns	20
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	
Heritage Pork Riblets	24
hoisin bbq, toasted sesame seeds, puffed rice, scallions, pickled fresnos	
Shanghai Shrimp & Pork Dumplings	24
hong kong xo, black vinegar, chicken skin furikake	
Thai BBQ Beef Lettuce Wraps	41
spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder	
Spicy Szechuan Dandan Noodles	33
house-made noodles, heritage pork, szechuan peppercorns, peanuts	

SHARES FROM THE SEA

Two Hawaiian Tuna Poké*	28
dynamite yuzu, indonesian soy, sushi rice, tempura crisps, seaweed salad	
Tempura East Coast Oyster Tacos	25
local oysters, nori wrap, sushi rice, chili bbq, wasabi aioli	
Spanish Octopus à la Plancha	28
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	
Charcoal Prawns	23
roasted chili paste, fried garlic, black lime, coconut vinaigrette	
Spoon Tuna Chips & Dip*	21
dashi mayo, togarashi furikake, yuzu, shrimp chips	
Pan Roasted Day Boat Scallops	37
green garlic, stinging nettles, tomato confit, oyster mushroom, salt cod espuma	
Crispy Marinated Calamari	28
shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	
Japanese Hamachi Crudo*	26
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	
Blue Crab Fried Rice	56
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	

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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est. 2014 on Nantucket

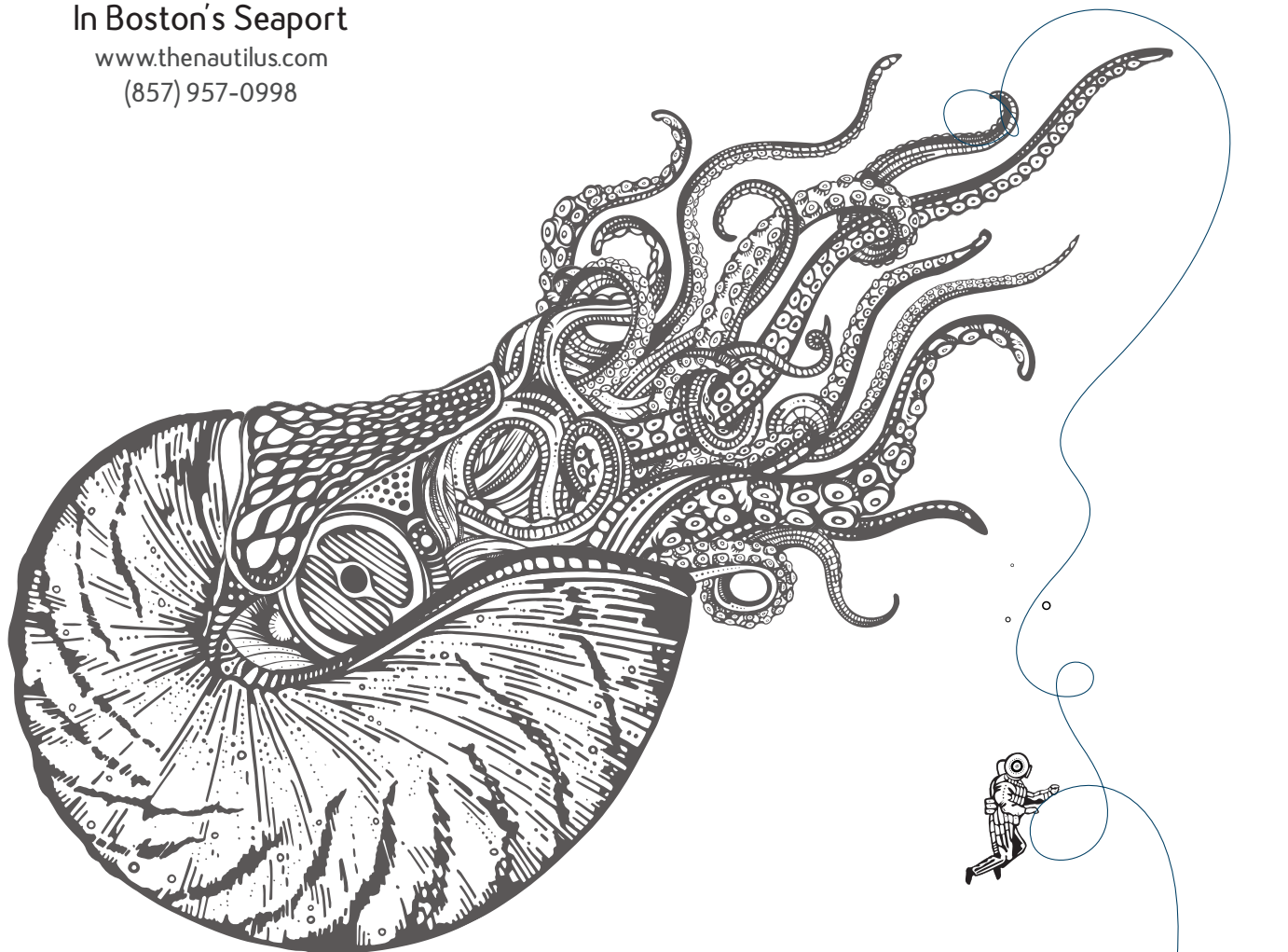
Pier 4

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 5% 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/Partner:

Stephen Marcaurelle

Chef/Owner:

Liam Mackey

Chef de Cuisine:

Vasil Matrapazov

