

## FEATURED & SEASONAL SHARES

<b>Whole Butterflied Fried Branzino</b> mango, lemongrass, thai chili, fried shallot, thai laap sauce	78
<b>Local Halibut</b> roasted sunchoke, cauliflower, sweet potatoes, bonito butter, house-made massaman curry	41
<b>Pan Roasted Day Boat Scallops</b> green garlic, stinging nettles, tomato confit, oyster mushroom, salt cod espuma	37
<b>Maple Brook Burrata</b> rhubarb, pistachio, wild mushroom xo sauce, shiso nettle shrub	26
<b>Wagyu Yaki Udon</b> wok charred noodles, asparagus, snow peas, sesame, black garlic, chili crisp, thai basil	42
<b>Scallion Pancakes &amp; Caviar*</b> loz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake	74
<b>Grilled Hamachi Collar</b> nam prik, tamarind, dried shrimp, lemongrass	22

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

## SHARES FROM THE GARDEN

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

## SHARES FROM THE LAND

<b>Japanese Fried Chicken</b> hot + sour mayo, wadaman togarashi, cilantro	22
<b>Vietnamese Beef Tataki Salad*</b> shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	23
<b>Steamed Pork Buns</b> berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	19
<b>Heritage Pork Riblets</b> hoisin bbq, toasted sesame seeds, puffed rice, scallions, pickled fresnos	23
<b>Shanghai Shrimp &amp; Pork Dumplings</b> hong kong XO black vinegar, chicken skin furikake	23
<b>Thai BBQ Beef Lettuce Wraps</b> spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder	38
<b>Spicy Szechuan Dandan Noodles</b> house-made noodles, heritage pork, szechuan peppercorns, peanuts	33

## SHARES FROM THE SEA

<b>Two Hawaiian Tuna Poké*</b> dynamite yuzu, indonesian soy, sushi rice, tempura crisps, seaweed salad	27
<b>Tempura East Coast Oyster Tacos</b> local oysters, nori wrap, sushi rice, chili bbq, wasabi aioli	24
<b>Spoon Tuna Chips &amp; Dip*</b> dashi mayo, togarashi furikake, yuzu, shrimp chips	20
<b>Charcoal Prawns</b> roasted chili paste, fried garlic, black lime, coconut vinaigrette	23
<b>Crispy Marinated Calamari</b> shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts	28
<b>Japanese Hamachi Crudo*</b> sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	26
<b>Spanish Octopus à la Plancha</b> duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	28
<b>Blue Crab Fried Rice</b> jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	51

## NAUTI FEAST

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

<b>Peking Inspired Whole Roasted Duck</b> oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces warm steamed buns, hoisin, smokey mayo, sriracha	138	<b>Creekstone Farms 18oz Irodori Wagyu Ribeye</b> roasted mushroom, xo sauce, black garlic, sushi rice, furikake, scallion pancake	155
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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.*

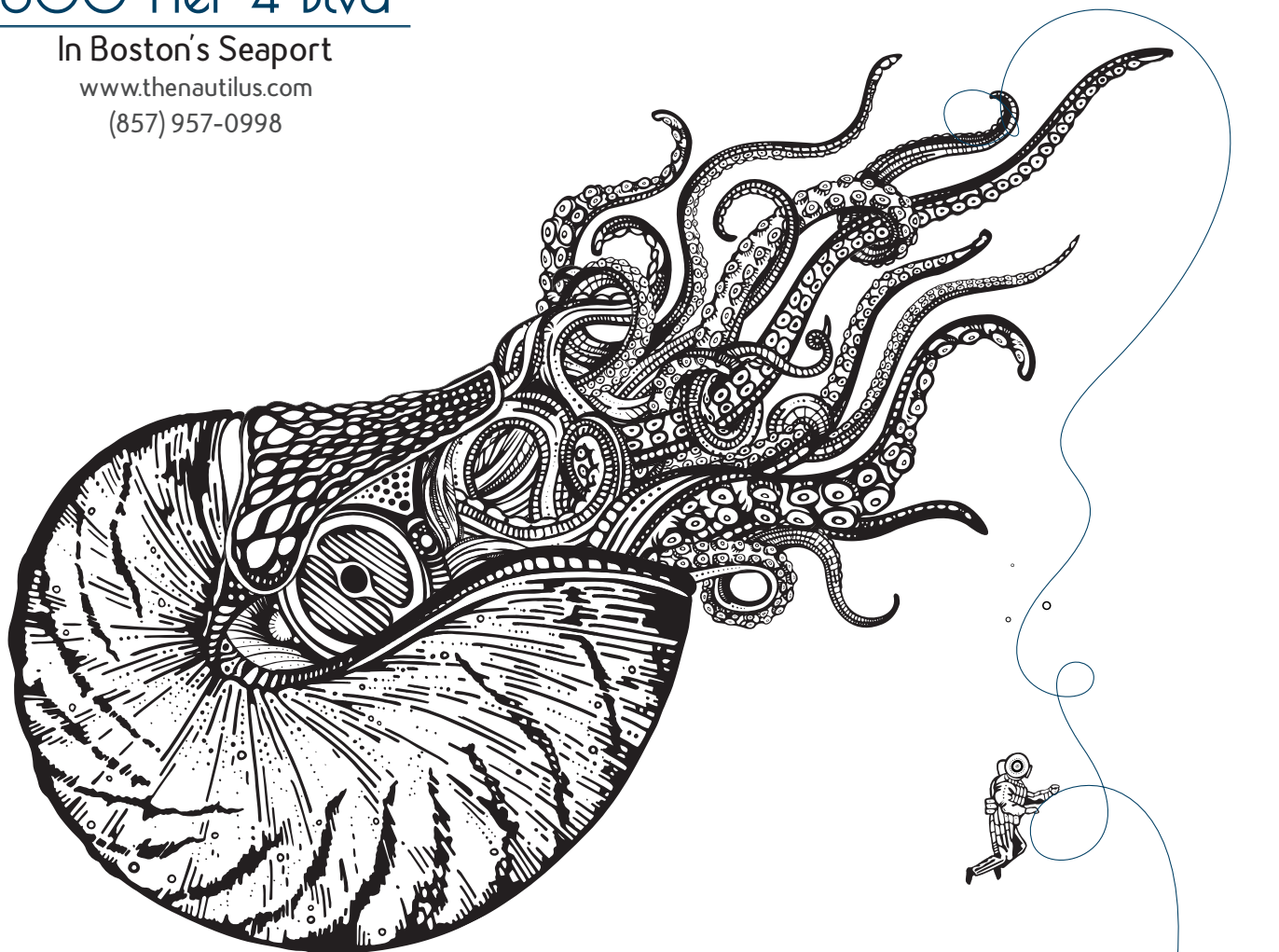
THE NAUTILUS  
Pier 4  
est. 2014 on Nantucket

300 Pier 4 Blvd

In Boston's Seaport

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

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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 Marcaurrelle**

Chef/Owner:

**Liam Mackey**

Chef de Cuisine:

**Vasil Matrapazov**

