

FEATURED & SEASONAL SHARES

Roasted Cauliflower Salad	20
tahini, pickled kohlrabi, cara cara segments, enoki mushrooms, candied cashews	
Scallion Pancakes & Caviar*	68
1oz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake	
Local Halibut	38
roasted sunchokes, cauliflower, sweet potatoes, bonito butter, house-made massaman curry	
Heiritage Pork Riblets	22
hoisin BBQ, toasted sesame seeds, puffed rice, scallions pickled fresnos	
Vietnamese Crepe	25
duck confit, roasted mushrooms, nuoc cham, fragrant herbs	

PLEASE NOTE:

DISHES ARE SERVED AS READY
& INTENDED TO SHARE

SHARES FROM THE GARDEN

Blistered Shishito Peppers	15
bonito salt, garlic tare, sesame seeds	
Roasted Beet Salad	17
goat's milk ricotta, pomegranate, espelette, red currant emulsion	
Mushrooms à la Plancha	16
chili, lemon, olive oil, parsley	
Raclette-Stuffed Peppers	18
poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas	
Daikon Radish Cakes	19
màlà oil, shiitake mushrooms, chinese chives	
Brussel Sprouts a la Plancha	18
ras el hanout, creamy turnip labne, crispy pancetta, kabosu vinaigrette, mint, pecorino romano	
Heirloom Chicories & Lettuces	19
compressed pear, creamy feta, sesame crackers, pepitas, walnuts, apple cider vinaigrette	
Szechuan Wok-Tossed Green Beans	19
crumbled tofu, shiitake mushroom, shaoxing	

SHARES FROM THE LAND

Japanese Fried Chicken	21
hot + sour mayo, wadaman togatashi, cilantro	
Vietnamese Beef Tataki Salad*	23
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	
Steamed Pork Buns	19
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	
Shanghai Shrimp & Pork Dumplings	23
hong kong XO, black vinegar, chicken skin furikake	
Thai BBQ Beef Lettuce Wraps	38
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*	27
dynamite yuzu, indonesian soy, fluffy sushi rice, tempura crisps, seaweed salad	
Tempura East Coast Oyster Tacos	24
local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli	
Spoon Tuna Chips & Dip*	18
dashi mayo, togarashi furikake, yuzu, shrimp chips	
Charcoal Prawns	25
roasted chili paste, fried garlic, black lime, coconut vinaigrette	
Crispy Marinated Calamari	27
shredded cabbage, cucumber, thai lime sauce, crumbled peanuts	
Japanese Hamachi Crudo*	25
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	
Spanish Octopus à la Plancha	28
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley	
Blue Crab Fried Rice	48
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce	

LARGE FORMAT FEASTS

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

20oz 'Winter Frost' Wagyu Steak Frites 165
red watercress, creamy french dressing, chimichurri, blue cheese butter, house-made fries, miso-scallion aioli

Peking Inspired Whole Roasted Duck 138
oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces warm steamed buns, hoisin, smokey 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

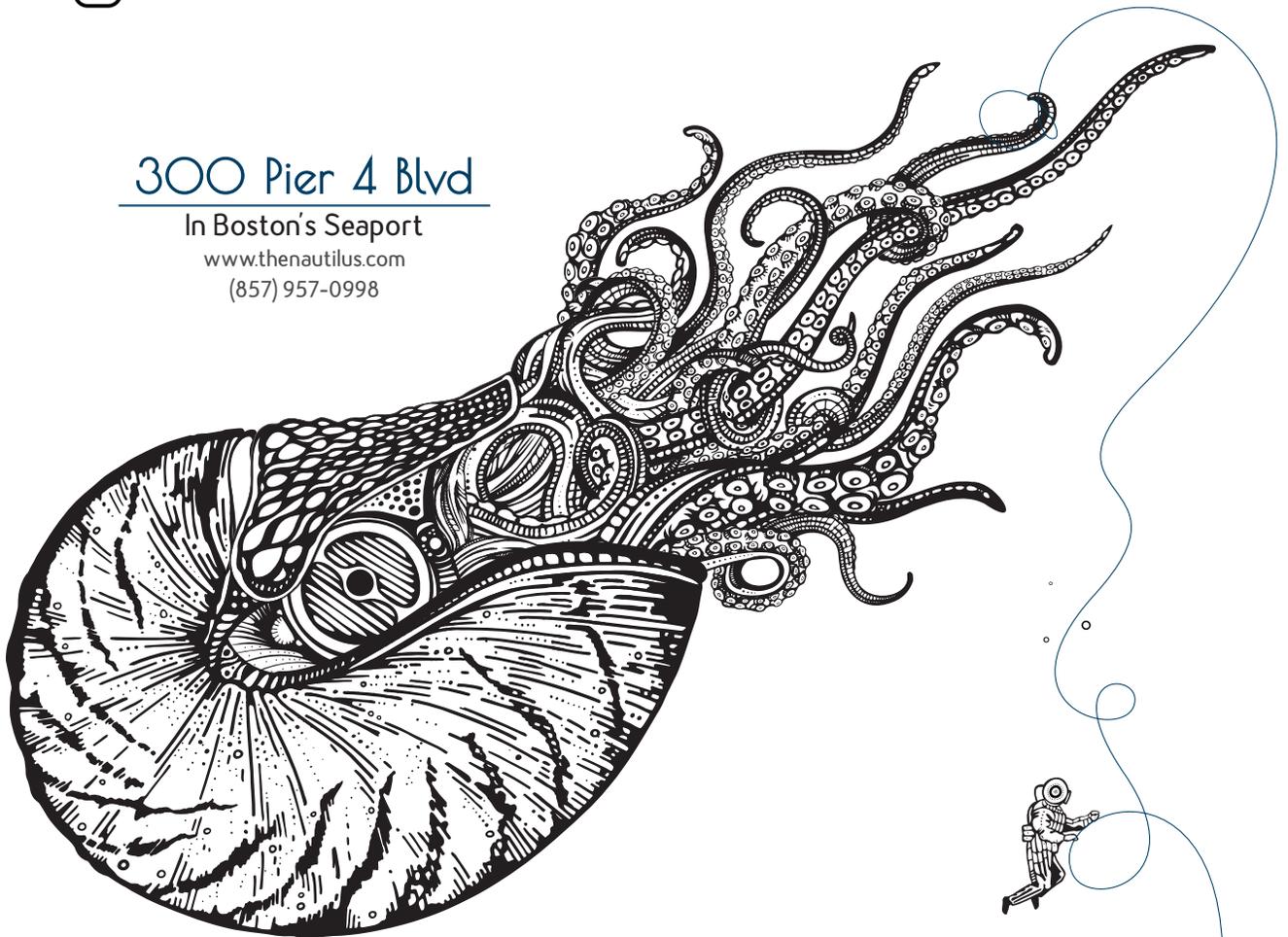
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300 Pier 4 Blvd

In Boston's Seaport

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 Marcaurrelle

Chef/Owner:

Liam Mackey

