

FEATURED & SEASONAL SHARES

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| Nantucket Bay Scallop Crudo* | 25 |
| soy mirin dashi, kumquats, white miso, pickled burdock, matsutake oil | |
| Norwegian Red King Crab | 36 |
| alba white truffle ponzo, warm silky chawanmushi, brown butter, ponzo, purple shiso, lemon zest, chives | |
| 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 | |
| Red Grouper | 42 |
| roasted sunchoke, cauliflower, sweet potatoes, bonito butter, house-made massaman curry | |
| Nantucket Bay Scallop Khao Soi | 46 |
| lobster curry, egg noodles, baby bokchoy, cilantro, lime | |

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

SHARES FROM THE GARDEN

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| Blistered Shishito Peppers | 15 |
| bonito salt, garlic tare, sesame seeds | |
| Mushrooms à la Plancha | 16 |
| chili, lemon, olive oil, parsley | |
| Spicy Cucumbers | 18 |
| kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asian pear | |
| Raclette-Stuffed Peppers | 18 |
| poblano peppers à la plancha, charred alliums, marcona almond romesco, roasted garlic migas | |
| Daikon Radish Cakes | 19 |
| mâlâ oil, shiitake mushrooms, chinese chives | |
| Heirloom Chicories & Lettuces | 19 |
| compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinagrette | |
| Szechuan Wok-Tossed Green Beans | 19 |
| crumbled tofu, shiitake mushroom, shaoxing | |

LARGE FORMAT FEASTS

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

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

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| 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.

SHARES FROM THE LAND

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| 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 Sausage Lettuce Wraps | 24 |
| spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime | |
| Spicy Szechuan Dandan Noodles | 33 |
| house-made noodles, heritage pork, szechuan peppercorns, peanuts | |
| BBQ Korean Style Short Ribs | 28 |
| nam jim jaew, toasted rice powder, herbs, crispy shallots | |



SHARES FROM THE SEA

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| 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 | |
| Crispy Marinated Calamari | 27 |
| shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts | |
| Japanese Hamachi Crudo* | 25 |
| sea buckthorn koshu chili vinaigrette, lime leaf oil, toasted rice powder | |
| Skull Island Prawns à la Plancha | 25 |
| fermented chili, lemongrass, ginger, toasted garlic, micro cilantro | |
| Spanish Octopus à la Plancha | 28 |
| duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley | |
| Blue Crab Fried Rice | mkt |
| jumbo lump crab, crispy farm egg, garlic, | |

THE

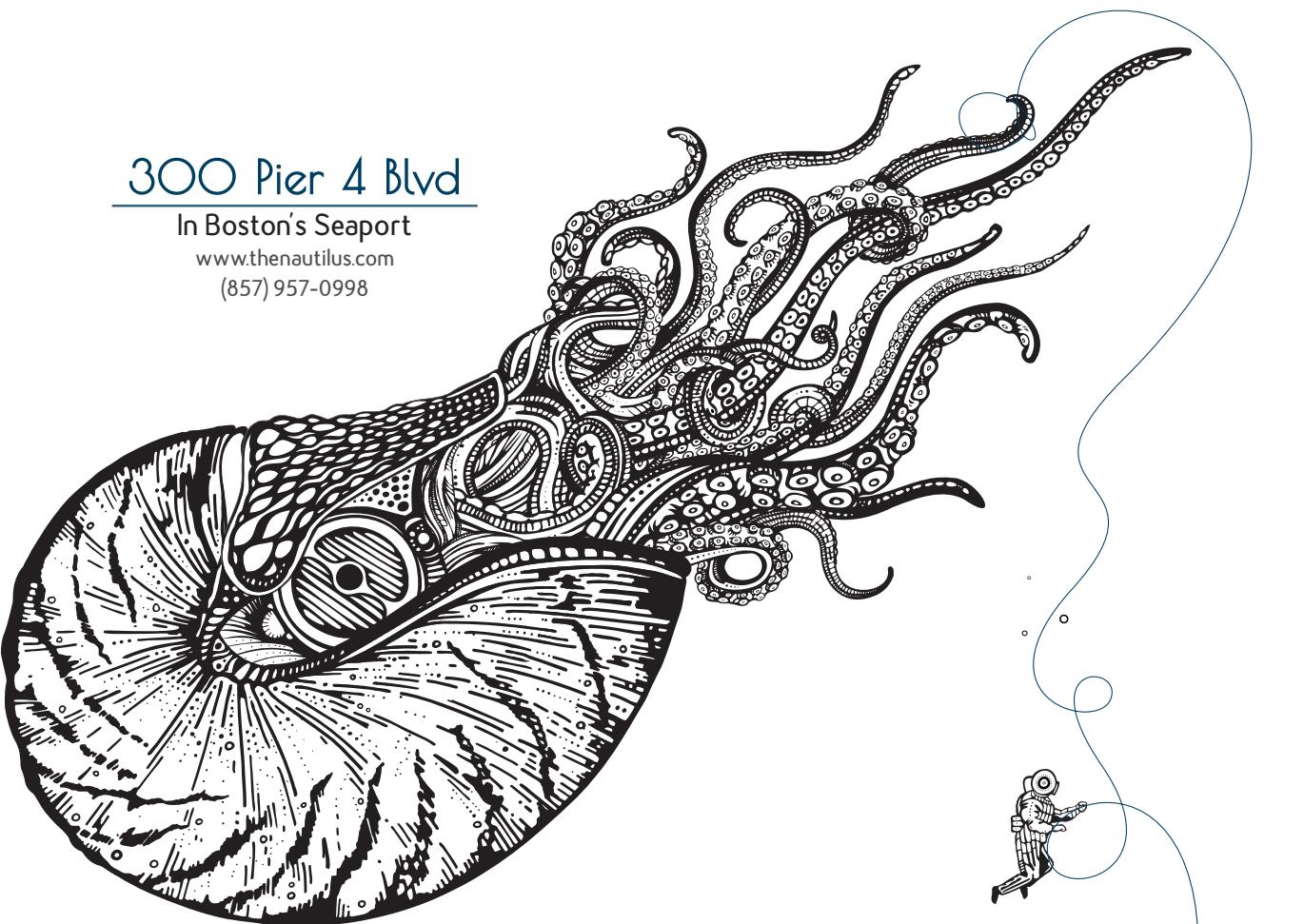
NAUTILUS

Pier 4

est. 2014 on Nantucket

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 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 Marcaurelle

Chef de Cuisine:
Zach Watkins

Chef/Owner:
Liam Mackey