

WHAT'S THAT NEW JAM

specials, seasonals, limiteds, test kitchen - get 'em while you can

1/2oz White Sturgeon Caviar 38
crispy farm egg, salt cod espuma, scallion pancake

Nantucket Bay Scallop Crudo* 23
winter citrus segments, vietnamese coriander, sea beans, aji amarillo, black lime

Roasted Beet Salad 17
goat's milk ricotta, pomegranate, espelette, red currant emulsion

Spicy Cucumber Salad 16
kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Daikon Radish Cakes 16
mala oil, shiitake mushrooms, chinese chives

Szechuan Wok Tossed Green Beans 17
crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce

Pan Roasted Striped Bass 38
artichoke barigoule, mussels, spring beans, roasted peppers, lemon, crispy kale

OG NAUTILUS CLASSICS

you know 'em, you love 'em, we got 'em, go on & get 'em

Blistered Shishito Peppers 14
bonito salt, garlic tare, sesame seeds

Mushrooms a la Plancha 16
chili, lemon, olive oil, parsley

Japanese Hamachi Crudo* 24
sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

Two Hawaiian Tuna Poké* 26
dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Tempura East Coast Oyster Tacos 24
local oysters, nori wrap, sushi rice, chili BBQ, wasabi aioli

Vietnamese Beef Tataki Salad* 22
shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro

Crispy Marinated Calamari 24
shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

Steamed Pork Buns 18
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers

Spicy Szechuan Dandan Noodles 29
house-made noodles, heritage pork, szechuan peppercorns, peanuts

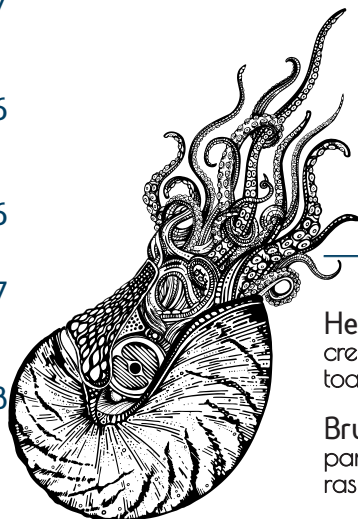
Blue Crab Fried Rice 43
jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

EXTENDED CUTS - BRING YOUR FRIENDS

larger table feasts intended for 3+, must be ordered at start of meal

Big Boy 'Kuro' Wagyu NY Strip Steak (8oz/16oz) 80/160
mushroom escabeche, butternut squash, chinese black vinegar, heirloom chicories, brown butter, turnip & bone marrow purée

Peking Inspired Whole Roasted Duck 130
oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns, hoisin, smoky mayo, sriracha



Caviar Your Meal +70

1 oz. white sturgeon
w/ a scallion pancake

PIER 4 PRODUCTIONS

nautilus pier 4 menu staples, only available in Boston

Heirloom Lettuces 17
creamy feta, rhubarb, aleppo spiced migas, toasted hazelnuts, shaved fennel

Brussels Sprouts a la Plancha 18
pancetta, creamy labne, mint, pecorino, ras el hanout

Roasted Cauliflower Salad 19
tahini, pickled kohlrabi, thai chili, candied cashews

Raclette-Stuffed Peppers 18
poblano peppers a la plancha, charred alliums, marcona almond romesco, roasted garlic migas

Spoon Tuna Chips & Dip* 19
dashi mayo, togarashi furikake, yuzu, shrimp chips

Charcoal Prawns 22
roasted chili paste, fried garlic, black lime, coconut vinaigrette

Japanese Fried Chicken 18
hot + sour mayo, wadaman togarashi, cilantro

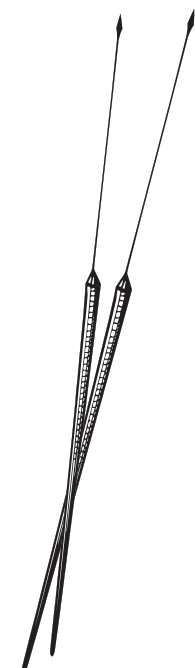
Spanish Octopus a la Plancha 26
duck fat potatoes, salsa verde, green olive aioli, pickled fresno chili, parsley

BBQ Korean Style Short Ribs 24
nam jim jaew, toasted rice, herbs, crispy shallots

Shanghai Chicken & Pork Dumplings 20
hong kong XO, black vinegar, chicken skin furikake

Thai Sausage Lettuce Wraps 26
spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime

Day Boat Scallops 31
green garlic, wild nettles, oyster mushrooms, tomato confit, salt cod espuma

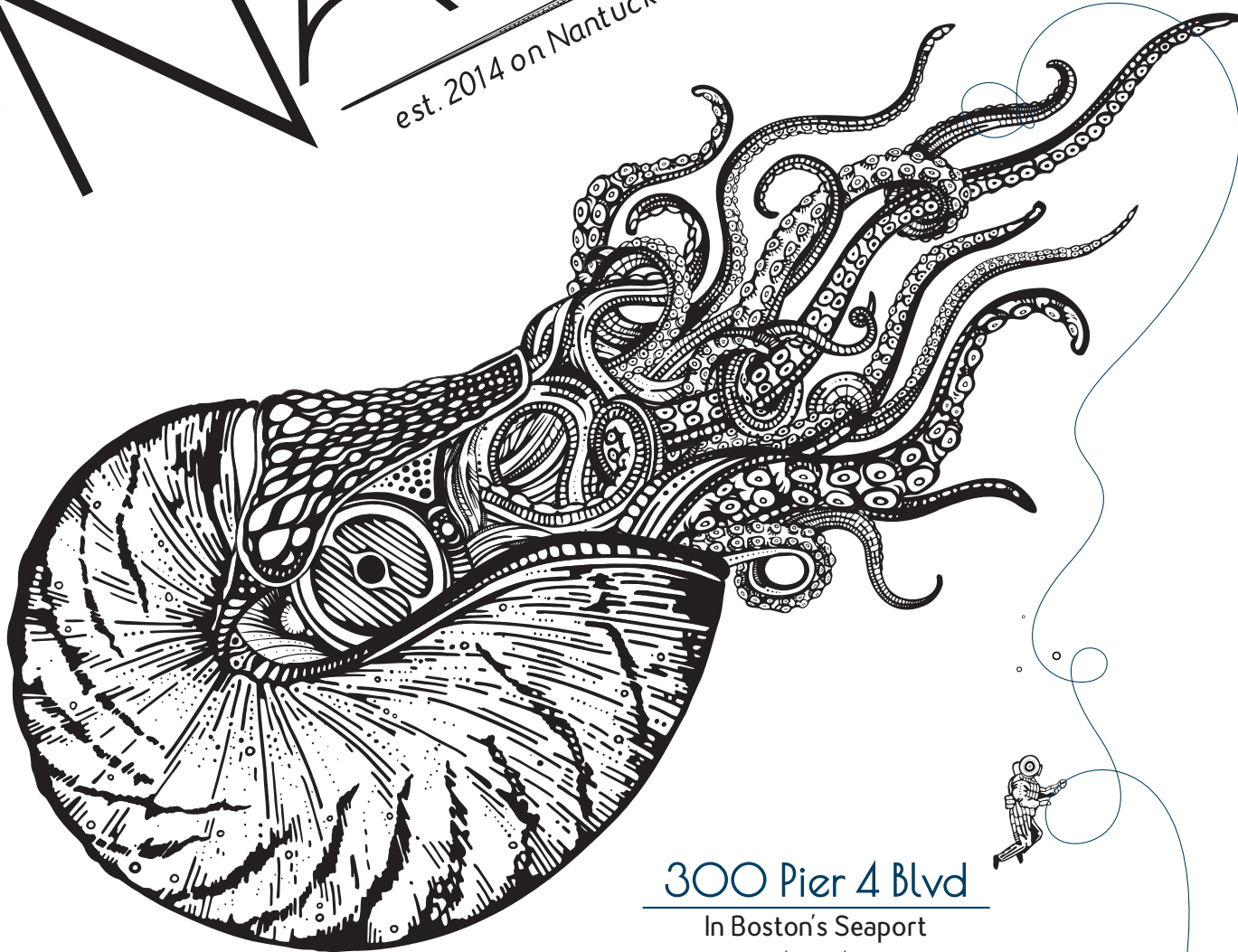


*Consuming raw or undercooked foods may increase the risk of food borne illness
PLEASE inform your server if you or a member of your party has any food allergies

THE NAUTILUS

est. 2014 on Nantucket

Pier 4



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

20% gratuity may be added to parties of 6 or more at the discretion of our staff

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

