

HOLIDAY LUNCHES 11:30AM - 3PM

SEASONAL RAW BAR

NAUTILUS CRUDO PLATTER* 105

chef's assorted preparations of lobster, nanucket bay scallops, hamachi, yellowfin tuna

add 1oz caviar +\$8

KING CRAB & ORA KING SALMON CHIRASHI* 42

sushi rice, cucumber, salmon roe, shiso, wasabi shoyu

TWO HAWAIIAN TUNA POKE* 27

dynamite yuzu, indonesian sweet soy, fluffy sushi rice, tempura crisps, seaweed salad

ISLAND CREEK OYSTERS* 6 for 25 (add'l @ 4/ea)

rotating selection on the 1/2 shell, persimmon mignonette

add 10g +\$24 caviar spoon

SPOON TUNA CHIPS & DIP* 18

dashi mayo, togarashi furikake, yuzu, shrimp chips

add 10g +\$24 caviar spoon

WRAP & ROLL

STEAMED PORK BUNS 2 for 19

berkshire pork belly, herb salad, coffee mayo, spicy cukes

THAI SAUSAGE LETTUCE WRAPS 24

spicy cabbage salad, muddled thai jaew, lemongrass, toasted rice powder, mint, makrut lime

FRIED FISH SANDWICH (w/ fries) 24

beer battered fluke, tartar, tangy cabbage slaw, brioche bun

CHAR SIU RIB-WICH (w/ fries) 26

cantonese style bbq pork, hakurei turnip pickles, ginger scallion marinated onions, mala mayo

HOUSE DRY-AGED BURGER (w/ fries) 28

smash patty style, dashi caramelized onions, fontina, roasted shrooms, griddled brioche bun

add side +\$10 housemade folie gras sauce

SIDE PIECES

HOUSE CUT FRIES 8

crispy french fried potatoes, shichimi togarashi, hot & sour aioli

add side +\$10 housemade folie gras sauce

SPICY CUCUMBERS 18

kimchi, toasted nori, toasted sesame, asian pear, charred scallion, gochujang

BLISTERED SHISHITO PEPPERS 15

bonito salt, garlic tare, sesame seeds



TABLE SHARES

SCALLION PANCAKES & CAVIAR* 62

1oz white sturgeon, crispy farm egg, salt cod espuma, scallion pancake

WINTER LETTUCE SALAD 19

compressed pear, goat cheese, sesame crackers, pepitas, walnuts, apple cider vinaigrette

DAIKON RADISH CAKES 19

mala oil, shiitake mushrooms, chinese chives

CRISPY MARINATED CALAMARI 27

shredded cabbage, charred corn, cucumber, crumbled peanuts, thai lime sauce

SHANGHAI SHRIMP & PORK DUMPLINGS 23

hong kong XO, black vinegar, chicken skin furikake

TEMPURA EAST COAST OYSTER TACOS 24

local oysters, nori wrap, suchi rice, chili bbq, wasabi aioli

JAPANESE FRIED CHICKEN 21

hot & sour mayo, togarashi, cilantro

add 10g +\$24 caviar spoon

FEELING A LITTLE NAUTI?

6 OR MORE LET US ORDER FOR YOU
\$55PP OR \$75PP



FESTIVE TABLE FEASTS

SPICY SZECHUAN DANDAN NOODLES 33

house-made noodles, heritage pork, peppercorns, peanuts

BLUE CRAB FRIED RICE mkt

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce

NANTUCKET BAY SCALLOP KHAO SOI 46

lobster curry, egg noodles, baby bokchoy, lime, cilantro

WINTER FROST WAGYU STEAK FRITES 128

16oz wagyu ribeye, chimichurri, blue cheese butter, creamy french dressing, habanada peppers, red watercress, house-made fries, miso-scallion aioli

add side +\$10 housemade folie gras sauce

PEKING INSPIRED WHOLE ROASTED DUCK 145

oven-roasted breast, crispy confit leg, sushi rice, herbs & lettuces, warm steamed buns, hoisin, smokey mayo, sriracha

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

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

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.

HOLIDAY SPECIALS



COCKTAILS



BEER & FIZZ

Charity Cocktail 19

Fall Sangria

Fausse Piste red blend, cinnamon, curacao, cranberry, demerara

\$2 from each drink benefits:

The Greater Boston Food Bank dedicated to ending hunger across Eastern Massachusetts. By providing nutritious food and resources to those in need.

Italian, Extra Hots 19

served warm | montenegro amaro, habanada pepper, empirical spirits - hot in temp, not in spice

Something About Merry 19

housemade kimchi bloody mary mix, oyster vodka, lemon, teryaki jerky, salt & pepper rim, celery

From the Barrel (#10) 28

barrel aged jefferson's ocean aged rye, sweet vermouth, angostura and black walnut bittes - the double barrel

O.G. NAUTICREATIONS & RE-CREATIONS

ACK Nauti 19

tequila, fresh cranberry, lime juice, mint - our namesake

Teach Me How to Dougie 20

mezcal, fresh grapefruit, ginger - teach me!

Kermit the Frog 19

vodka, pineapple, lime, ginger - oh kermyl!

Nauti Grind (espresso martini) 20

vodka, cold brew, lil simple aka - nauti dance water

For Heavens Sake 19

rye, mint, lemon, strawberry sake - tastes like heaven

Desert Blossom 19

condesa gin, cinnamon-pear syrup, lemon, egg white, orange bitters - autumn gimlet from south of the border

Thai One On 19

vodka, coconut, thai tea, pineapple, citrus, bitters - think velvety, tiki daquiri

Hooked on Tonics 19

gin & house made seasonal tonic - works for me!

BOTTLES (12oz UNLESS OTHERWISE NOTED)

Pacifico, Clara, Mexican Style Pilsner (4.4%) 9

Miller Brewing, High Life, Lager, (4.6%) 5

Boon Rawd Brewing Co., Leo, Lager (5.0%) 8

Huyghe Brewery, Delerium Tremens, Belgian Ale (8.5%) 18

CANS (12oz UNLESS OTHERWISE NOTED)

Dogfish Head, Sea Quench, Session Lime Sour Ale (4.9%) 8

Cisco Brewers, Gripah, Grapefruit IPA, (5.5%) 8

Athletic Brewing, Non-Alcoholic (-0.5%) 8

JUST TAP YOUR HANDS

(16oz POUR)

East Rock Brewing Co., Lager, (5.2%) 11

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Grimm Artisan Ales, Festooning, Fest Bier (5.5%) 12

Hill Farmstead, Edward, American Pale Ale, (5.0%) 16

Widowmaker Brewing, Green Wizard, WCIPA (6.66%) 14

WHERE IT'S AT (12oz)

888, Vodka Seltzer (Cranberry or Blueberry) (4.4%) 11

Hudson North, Standard, Hard Cider, NY (5.0%) 9

Surfside, Vodka Iced Tea (Half & Half or Peach) (4.5%) 10

WINE BY THE GLASS



SPARKLING

CHAMPAGNE, lejeune-dirvang, 1er cru brut, fr NV - finesse, classy, crisp - 36

ITALIAN BUBBLES, giannitessari, brut, veneto, it NV - mineral-kissed, citrus, bright - 18

WHITE WINE

GARNACHA BLANCA, bodegas nekeas, navarra, es '23 - peachy, crushable, crisp - 22

SAUV BLANC, oenoterra, pas de problème, fr '24 - lime zest, crispy, fresh - 18

CHARDONNAY, kumeu river, 'village', auckland, nz '24 - golden, peach skin, apple pie - 19

RED WINE

PINOT NOIR, armand heitz, côte de beaune village, fr '21 - elegant, smooth, red cherry - 32

BARBERA, cascina val del prete, piemonte, it '24 - strawberry, clove, fresh - 23

GREEK RED, naskiakos, peloponnese, gr '22 - lush, spiced, raspberries - 19

CABERNET SAUVIGNON, land of saints, california, us '23 - bold, blackberry, majestic - 25



DON'T MOCK IT 'TIL YA TRY IT

N/A BEVIES FOR THE SOBER CURIOUS

G + G 13

guava, grapefruit, citrus, soda
+6 add your choice of well booze

Pineapple Express 13

pineapple, house ginger soda, lime
+6 add your choice of well booze

The Jayebird 13

roasted grapefruit, lime, sriracha, soda
+6 add your choice of well booze

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.

