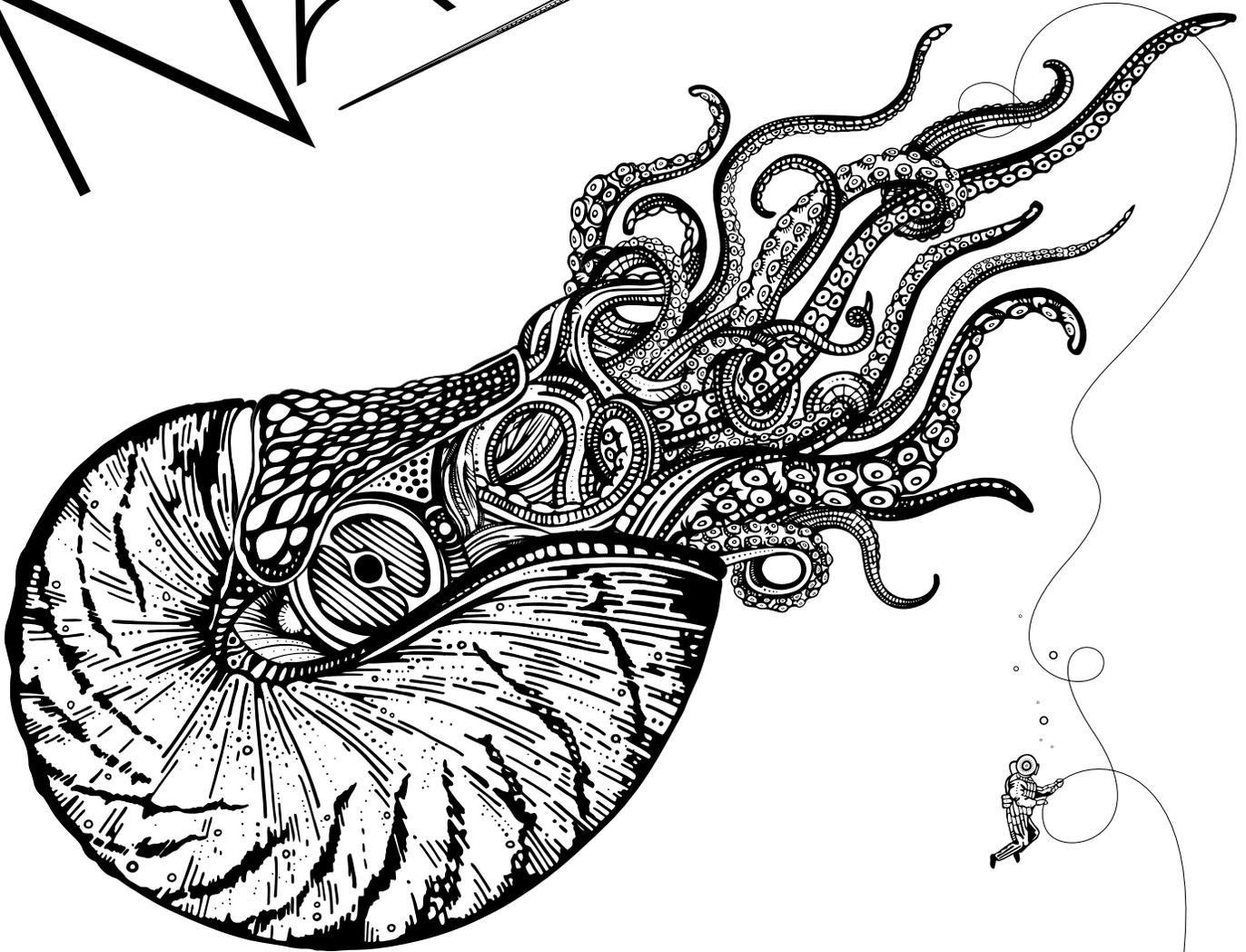


THE NAUTILUS

Pier 4



DINING NOTES

- In an effort to help support our back of the house staff, a 3% kitchen fee is added to all checks. This fee is voluntary, please inform your server if you would prefer to opt out.
- To accommodate all reservations in a timely manner we respectfully ask our guests to be mindful of the length of their dining experience.
- 20% gratuity may be added to parties of 6 or more.

KITCHEN CREW

Executive Chef:
Stephen Marcaurelle
Chef/Owner:
Liam Mackey
Chef de Cuisine:
Zach Watkins



FROM THE SEA

two hawaiian tuna poké* dynamite yuzu, indonesian soy, sushi rice, seaweed salad	26
tempura east coast oyster tacos local oysters, nori wrap, sushi rice, chile BBQ, wasabi aioli	20
chilled octopus salad cucumber sunomono, assorted seaweed, sesame chili ponzu, fried garlic	18
japanese hamachi crudo * sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder	23
spoon tuna chips & dip* dashi mayo, togarashi furikake, yuzu, shrimp chips	21
shiso hand rolls* arctic char tartare, umeboshi plum, trout roe, yuzu, chili, sesame	18

FROM THE LAND

vietnamese beef tataki salad* shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro	17
heritage bbq pork riblets morita chili, membrillo, tamarind, fried rosemary	18
thai sausage lettuce wraps spicy cabbage salad, lemongrass, mint, muddled thai jeaw, sticky rice, makrut lime	25
steamed pork buns berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	17
green garlic spaghetti xo clam ragout, smoked bacon, charred tomato butter, parmesan	28
japanese fried chicken hot + sour mayo, wadaman togarashi, cilantro	18
spicy szechuan dandan noodles house-made noodles, heritage pork, szechuan pepper corns, peanuts	29
prime hanger steak spring vegetables a la plancha, hon shimeji mushroom ragout, umeboshi butter	37

NAUTI TABLE FEASTS

peking inspired whole roasted duck	120
oven roasted breast, crispy confit leg, ginger scallion rice, warm steamed buns, hoisin, smoked mayo, sriracha, herbs	

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

day boat scallops green garlic, tomato confit, nettles oyster mushrooms, salt cod espuma	28
crispy marinated calamari shredded cabbage, cucumber, thai lime sauce, crumbled peanuts	21
tempura soft shell crab pickled persimmon, rau rum avocado, cucumber, nam chim thale	24
charcoal prawns roasted chili paste, fried garlic, black lime, coconut vinaigrette	21
local halibut roasted sunchokes, artichoke barigoule, wild rapini, yellow curry broth	43
blue crab fried rice jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce	44

FROM THE GARDEN

blistered shishito peppers bonito salt, garlic tare, sesame seeds	13
roasted beet salad goat's milk ricotta, rhubarb, espelette, red currant emulsion	17
raclette-stuffed peppers poblano peppers a la plancha, charred alliums, marcona almond romesco, roasted garlic migas	17
mixed green salad bibb hearts, baby kale, crispy quinoa, avocado green goddess, ricotta salata	16
mushrooms a la plancha chili, lemon, olive oil, parsley	14
maplebrook burrata morel mushroom, asparagus, oro blanco, fennel vinaigrette	26
wok tossed greens pea shoots, yellow chives, shaoxing, shiitake mushroom, marinated tofu	16
szechuan eggplant tofu, pickled chili, thai basil, cilantro, fried garlic	17

FEASTS HAVE A LIMITED AVAILABILITY &
MUST BE ORDERED AT THE START OF YOUR MEAL

32oz bone-in prime ribeye	125
cast iron roasted, brown butter basted, black garlic sauce, roasted mushrooms, scallion pancake, sushi rice, furikake	

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 food borne illness.