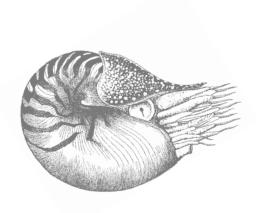
# <u>lunch menu</u>



## THE NAUTILUS

chef / owner: liam mackey

bar curator / owner: clinton terry

wine director / owner: stephen bowler

### **SANDWICHES & LUNCH SPECIALS**

scallop po-boy 24 nola french bread, corn meal crusted, old bay, celery root remoulade, lettuce & tomato
octo dog! 16 braised & grilled octopus, spicy aioli, cucumber relish, micro cilantro, housemade brioche bun, handcut fries
vegetarian chana masala rice bowl 15 indian spiced chick peas over rice, yogurt sauce, pea shoots, housemade naan bread
middle eastern street falafel 16 swensen's fried chickpeas,housemade flatbread, smoked baba ganoush & tzatziki sauce, LTO
japanese chicken katsu sandwich 17 panko fried chicken cutlet, okonomi mayo, shredded cabbage
blue crab fried rice 25 jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce
korean shortrib tacos 16 grilled marinated shortrib, scallion crema, shredded lettuce, kimchee, melted cheese
prime burger a la plancha 17 6oz patty, melted cheese, special sauce, housemade brioche bun, LTO, handcut fries
local cod fish tacos 16 beer battered, baja sauce, pickled cabbage slaw, spicy crema mayo, cilantro

#### **SMALL PLATES & NAUTILUS STANDARDS**

two hawaiian tuna pokē\* 24 dynamite & yuzu, indonesian soy, sushi rice, seaweed

winter salad 14 mixed lettuce, charred beet, goat cheese vinaigrette, wheatberries, pistachios, dry cranberry

manila clams 16 sake, chive, black beans, chinese sausage, scallions

mushrooms on the plancha 12 garlic, chile, lemon, olive oil & parsley

vietnamese beef tataki salad 18 shaved rare beef, peanuts, spicy lemon dressing, cucumber, pickled pineapple, cilantro, shallots

bbq pork riblets 15 marinated in lemongrass & char-grilled, chile black bean sauce

grilled spanish octopus 17 olive oil crushed potatoes, chimichurri sauce, smoked paprika oil

blistered shishito peppers 12 seared w/ bonito salt, kabayaki sauce

indonesian fried chicken drumettes 16 kecap manis, herb salad & pickled vegetables

## **TABLE FEAST** - limited availability, must be <u>ordered at the beginning of your meal</u>

crispy marinated calamari 15 shredded cabbage, cucumber & carrots, thai lime sauce, crumbled peanuts

**steamed pork buns** 16 berkshire pork belly, herb salad, coffee mayo, spicy cucumbers

**whole roasted peking duck** serves 3 or more, 50+ minutes to prepare warm steamed buns, ginger scallion rice, hoisin, smokey mayo, sriracha, mustard greens & herbs