

# lunch menu



## T H E N A U T I L U S

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

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

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

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

**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

*\*Consuming raw or undercooked foods may increase the risk of food borne illness*

*20% Gratuity may be added to parties of 6 or more*

*Before placing your order please inform your server if you or a member of your party has any food allergies*