

# Nautika

## Pasta

### CLASSICS

- HOUSEMADE GNOCCHI 18**  
Light potato & ricotta pillows, Parmigiano-Reggiano, tomato, fresh basil, touch of butter.
- SEA SHELLS & BROCCOLI AGLIO E OLIO 15**  
A Nautikal classic combination.
- PACCHERI AL POMODORO 13**  
Artisanal-cut pasta, plum tomatoes, E.V.O.O., garlic & fresh basil.
- RISOTTO AL LIMONE 19**  
Creamy Arborio rice, spring asparagus, kiss of lemon.

### ADD to any of the above Classics:

Grilled Chicken 5, Grilled Shrimp 10, Grilled Scallops 10

### SIGNATURES

- PASTA NAUTIKA 28**  
DeCecco Pappardelle, fresh lobster, haricots verts, diced tomato, lemon basil butter.
- LINGUINE UNO-DUE-TRE 29**  
One Lobster, two shrimp, three little necks in a spicy pomodoro.
- RAVIOLI NAUTIKA 23**  
Stuffed with crabmeat & served with baby spinach, vodka tomato cream & grilled artichokes.

## \*Seafood & Steak

- FISH & FRIES 17**  
Bass Ale battered fresh haddock filet, key lime tartar, white balsamic slaw.
- CRAB "PAN" CAKE 23**  
Pan-seared, pan-sized, jumbo lump crabmeat with stone-ground mustard aioli.
- SUMMER SEA SCALLOPS MKT**  
Roasted beets, fennel chive butter.
- DAYBOAT DELIVERY MKT**  
The season's freshest catch and today's creative recipe.
- FRESH LOBSTERS MKT**  
(ASK YOUR SERVER)  
Simply steamed or baked stuffed.

- PORK RIB CHOP 25**  
14 oz. spice-rubbed with balsamic roasted dark cherries and asparagus.
- ROASTED HADDOCK 23**  
Fresh filet over grilled spinach with panko crumbs & lobster butter sauce.
- GRILLED GULF SHRIMP 28**  
5 white shrimp with a summer tomato oreganata salad.
- \*N.Y. SIRLOIN 28**  
Choice 14 oz. served with house-made steak sauce.
- \*TERRA E MARE II MKT**  
6 oz. beef tenderloin & fresh lobster tail.
- DUE TERRE**  
**OR** **MKT**  
**DUE MARI**

Above served with baked potato, fresh corn on the cob & fresh broccoli OR Mixed Green Salad

## \*Mix'n Match

- |                                   |           |        |
|-----------------------------------|-----------|--------|
| <b>CHOICE OF</b>                  |           |        |
| <b>GRILLED ATLANTIC SALMON</b>    | <b>24</b> |        |
| <b>GRILLED NATIVE SWORDFISH</b>   | <b>27</b> | paired |
| <b>GRILLED EAST COAST HALIBUT</b> | <b>28</b> | with   |
| <b>ROASTED OCEAN PERCH</b>        | <b>22</b> |        |

- CHOICE OF**
- LEMON OREGANO AIOLI**
  - SWEET BASIL PESTO**
  - SCAMPI BUTTER**
  - HORSERADISH CREMA**
  - E.V.O.O. E LIMONE**

Above served with baked potato, fresh corn on the cob & fresh broccoli OR Mixed Green Salad

## Sides

- |  |          |  |                                |          |
|--|----------|--|--------------------------------|----------|
| <b>FRENCH FRIES</b>                          | <b>5</b> |  | <b>ENGLISH CUCUMBER SALAD</b>  | <b>6</b> |
| <b>PENNE MARINARA</b>                        | <b>5</b> |  | <b>FRENCH GREEN BEAN SALAD</b> | <b>6</b> |
| <b>SAUTEED CREMINI</b>                       | <b>6</b> |  | <b>MIXED GREEN SALAD</b>       | <b>5</b> |
| <b>STEAMED ASPARAGUS</b>                     | <b>6</b> |  | <b>FRESH CORN OFF THE COB</b>  | <b>4</b> |
| <b>CRISPY FRIED SPINACH</b>                  | <b>7</b> |  | <b>STEAMED BROCCOLI</b>        | <b>4</b> |
| <b>E.V.O.O. / PARMIGIANO MASHED POTATOES</b> | <b>6</b> |  |                                |          |

Bread and water served upon request.

*\*Advisory: Consumption of raw or under-cooked foods of animal origin may increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

