

Nautika

Pasta

CLASSICS

- HOUSEMADE GNOCCHI 20**
Light potato & ricotta pillows, Parmigiano-Reggiano, tomato, fresh basil, touch of butter.
- SEA SHELLS & BROCCOLI AGLIO E OLIO 16**
A Nautikal classic combination.
- PACCHERI AL POMODORO 14**
Artisanal-cut pasta, plum tomatoes, E.V.O.O., garlic & fresh basil.
- RISOTTO AL LIMONE 20**
Creamy Carnaroli 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 30**
DeCecco Pappardelle, 1/2 lb. fresh lobster, haricots verts, diced tomato, lemon basil butter.
- LINGUINE UNO-DUE-TRE 29**
One pound Lobster, two Gulf shrimp, three local little necks in a spicy pomodoro.
- RAVIOLI NAUTIKA 24**
Stuffed with crabmeat & served with baby spinach, vodka tomato cream & grilled artichokes.

Gluten Free Pasta Available: add 3

*Seafood & Steak

- FISH & FRIES 18**
Sam Summer Ale battered fresh haddock filet, key lime tartar, white balsamic slaw.
- CRAB "PAN" CAKE 24**
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 26**
14 oz. spice-rubbed with balsamic roasted dark cherries and asparagus.
- ROASTED HADDOCK 24**
Fresh filet over grilled spinach with panko crumbs & lobster butter sauce.
- ⚓ **GRILLED GULF SHRIMP 29**
5 Gulf shrimp over creamy polenta with a bacon & tomato jam.
- ⚓ ***N.Y. SIRLOIN 29**
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

- | | | | |
|-----------------------------------|-----------|------------------------|------------------------------|
| <u>CHOICE OF</u> | | | <u>CHOICE OF</u> |
| GRILLED ATLANTIC SALMON | 25 |
paired
with
 | ⚓ LEMON OREGANO AIOLI |
| GRILLED NATIVE SWORDFISH | 27 | | ⚓ SWEET BASIL PESTO |
| GRILLED EAST COAST HALIBUT | 29 | | ⚓ SCAMPI BUTTER |
| ROASTED OCEAN PERCH | 23 | | ⚓ 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

- | | | | |
|--|----------|-----------------------------------|----------|
| SHOE STRING FRIES | 5 | ENGLISH CUCUMBER SALAD | 6 |
| PENNE MARINARA | 5 | MIXED GREEN SALAD | 5 |
| SAUTEED CREMINI | 6 | FRESH CORN OFF THE COB | 4 |
| STEAMED ASPARAGUS | 6 | STEAMED BROCCOLI | 4 |
| CRISPY FRIED BABY BOK CHOY | 7 | SAUTEED FRENCH GREEN BEANS | 6 |
| E.V.O.O. / PARMIGIANO MASHED POTATOES | 6 | | |

Bread and Water Served Upon Request.

⚓ **Gluten Free**

**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.*

Nautika

Starters

- ⚓ **LITTLENECKS NAUTIKA 15**
With pepperoni, shaved fennel, sweet vermouth & clam brodo.
- CALAMARI & ZUCCHINI FRITTI 14**
Lemon-oregano aioli & spicy sriracha tomato sauce.
- BITE SIZED CLAM CAKES 12**
Fresh minced clams, housemade key lime tartar.
- SCALLOPS CASINO 15**
Apple cider smoked bacon with seasoned panko crumbs.
- SPARE RIBS AGRODOLCE 15**
Sweet, spicy & sticky, with fresh chives, sesame seeds and chili threads.
- BRUSCHETTA 16**
Avocado, lump crab, Burrata & basil oil.

- PIZZA MARGHERITA 12**
Sliced summer tomato, whole-milk mozzarella, julienne basil.
- PIZZA MELANZANA 13**
Sliced eggplant, tomato sauce, mozzarella, ricotta & basil.
- FUSION WINGS 13**
Orange soy-balsamic glaze, chopped scallion, wasabi drizzle.
- ⚓ **NEW ENGLAND CLAM CHOWDA 8**
Light & creamy summer classic.
- ⚓ **NAUTIKA CHOWDA 8**
With pancetta and clear clam brodo.
- ⚓ **TUSCAN KALE & SUMMER CORN SOUP 9**
Cavolo nero, sweet corn, Yukon Golds & creamy vegetable brodo.

***RAW**

	3 pc	6 pc	12 pc
R.I. Littlenecks	4	7	13
Today's Selected Oysters	Mkt	Mkt	Mkt
Jumbo White Gulf Shrimp	12	23	42
Mix 6 (2 of each)	\$17		
Mix 12 (4 of each)	\$32		

BAR*

*Salads

- ⚓ **SUMMER TOMATO & CREAMY MOZZARELLA 12**
Vine ripe red & yellow tomatoes, fresh mozzarella, julienne basil, E.V.O.O.
 - FORK & KNIFE SEASAR 10**
Artisanal baby romaine, Parmigiano-Reggiano, housemade crouton & Caesar dressing.
 - ⚓ **BABY SPINACH, STRAWBERRIES & BLUEBERRIES 11**
Candied pecan garnish & a port wine vinaigrette.
 - ⚓ **ARUGULA, WATERMELON & GOAT CHEESE 12**
Summer fun flavors with a champagne vinaigrette.
- ADD** Grilled Chicken 5, Grilled Salmon 8, Grilled Shrimp 10, Grilled Scallops 10

- ⚓ **FRUTTI DI MARE 18**
Shrimp, scallops & squid marinated with fresh herbs and lemon.
- ⚓ **BIBB LETTUCE, PROSCIUTTO, CANTALOUPE & MOZZARELLA 13**
A spin on an Italian favorite, with a white balsamic vinaigrette.
- ARUGULA & CHICKEN MILANESE 19**
Panko breaded breast with baby arugula & a lemon-shallot vinaigrette.
- ⚓ **MEDITERRANEAN OCTOPUS 19**
Grilled and chilled octopus with Kalamata olive, roasted tomato, Yukon Gold potato & red wine vinaigrette.

*Sandwiches

All served with French Fries OR Mixed Green Salad

- *BLACK ANGUS BURGER 13**
10 oz. Certified Angus Beef, crusty burger bun, lettuce & tomato.
- GRILLED CHICKEN BREAST 13**
Focaccia bread, vine-ripe tomatoes, fresh mozzarella & fresh basil.
- PROSCIUTTO PANINO 13**
Prosciutto, brie, fig jam, baby arugula & balsamic reduction.
- ITALIAN TUNA & CANNELLINI 13**
Genovese olive oil poached tuna, cannellini beans, kalamata olives with sliced tomato & mixed greens.

- CALIFORNIA FISH TACOS 14**
Grilled ocean perch, soft tortillas & wasabi / lime sour cream.
- CALIFORNIA SHRIMP TACOS 15**
Fried white shrimp, soft tortillas & wasabi / lime sour cream.
- BLACK ANGUS HOT DOG 11**
½ lb. premium beef served on a crusty baguette with house-made corn and red pepper relish.
- BRIOCHE LOBSTER ROLL 24**
Fresh whole lobster, light lemon mayo, fresh chives.

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