
Nautilus Cafe's Restaurant Week Menu

THREE COURSE PRIX-FIXE DINNER

\$46*
per person

Appetizers

CHOPPED BAKED CLAMS
SHRIMP & CORN CHOWDER

ARUGULA SALAD

Pine Nuts, Lemon, EVO, Shaved Parmesan

LOADED CAESAR SALAD

JUMBO SHRIMP COCKTAIL TRIO
(add+\$8)

Mains

PAN SEARED ATLANTIC SALMON

Lobster Sauce, Burnt Broccoli

MACADAMIA CRUSTED ST. PETER'S FISH

Citrus Beurre Blanc, Asparagus

SLOW ROASTED PRIME RIB

Au Jus, Mashed Potatoes

CODFISH, SHRIMP & CLAMS

Plum Tomatoes, White Wine, Burnt Broccoli

BLACKENED SWORDFISH

Mango Salsa, Dill Mayo, Asparagus

BRONZINO FILLET

Lobster Meat, Mushrooms

Dessert

CHOCOLATE MOUSSE CAKE

LIMONCELLO CAKE CHEESECAKE

SELECT BOTTLES OF WINE \$42

NO SUBSTITUTIONS PLEASE.

Price excludes tax and gratuity. Due to high credit card fees, payments in cash are greatly appreciated.



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