Nautilus Cafe's Restaurant Week Menu

$48* per person

THREE COURSE FALL PRIX-FIXE DINNER

SUNDAY, NOVEMBER 1st – SUNDAY, NOVEMBER 8th

Appetizers

BAKED CHOPPED CLAMS

SOUP OF THE DAY

MARINATED SEAFOOD SALAD

TRADITIONAL CAESAR SALAD

Mains

GRILLED ATLANTIC SALMON
Pesto Compound Butter

MACADAMIA CRUSTED SAINT PETER'S FISH
Mango Salsa, Lemon Beurre Blanc

GRILLED CODFISH
Artichokes, Tomatoes, Capers

BLACKENED SWORDFISH
Dill Lemon Mayo

PORK RIB CHOP
Maple Bourbon Rub, Apple Compote

GRILLED SKIRT STEAK
House Marinade, Onions **(add +$10)**

Desserts

LIMONCELLO CAKE

SCOTCH & SIRLOIN MUD PIE

CHOCOLATE MOUSSE CAKE

WINE BOTTLE SPECIALS $42
(ask your server for selections)

NO SUBSTITUTIONS PLEASE. Not valid with any other offers/discounts. No coupons or birthday certificates may be applied to this menu. Price excludes tax and gratuity. Due to high credit card fees, payments in cash are greatly appreciated. Saturday, Nov. 7th, must be seated no later than 6:30pm. CLOSED MONDAYS.

NAUTILUS Cafe

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Nautilus Cafe's Restaurant Week Menu

TWO COURSE FALL PRIX-FIXE **LUNCH**

SUNDAY, NOVEMBER 1st – SUNDAY, NOVEMBER 8th $25pp

First Course

CHOPPED BAKED CLAMS

TRADITIONAL CAESAR SALAD

FRIED LOCAL OYSTERS
Chipotle Mayo

Second Course

PARMESAN CRUSTED JUMBO SHRIMP

BRONZINO FRANCAISE WITH SHRIMP & CAPERS

BROOK TROUT ALMONDINE
Lemon Butter

GRILLED CENTER-CUT ATLANTIC SALMON
Pesto Butter

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Prix-fixe menu is priced per person. No sharing, NO SUBSTITUTIONS PLEASE. Not valid with any other offers/discounts.
No coupons or birthday certificates may be applied to this menu. Beverages, tax & tip are not included.
CLOSED MONDAYS. MENU ITEMS SUBJECT TO CHANGE. DINE-IN ONLY.