

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 4 Grilled Shrimp 9

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 21**
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 21**
Fresh filet over grilled spinach with lobster butter sauce.
- GRILLED GULF SHRIMP 27**
5 white shrimp with grilled fennel & sambuca tomato coulis.
- *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.

*Mix'n Match

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

- | | |
|----------------------------|--|
| <u>CHOICE OF</u> | |
| 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.

Sides

- | | | | | |
|--|----------|--|-------------------------------|----------|
| FRENCH FRIES | 4 | | CITRUS FARRO SALAD | 5 |
| PENNE MARINARA | 4 | | COLD CUCUMBER SALAD | 4 |
| SAUTEED CREMINI | 5 | | COLD HARICOTS VERTS | 5 |
| STEAMED ASPARAGUS | 4 | | SIDE HOUSE SALAD | 4 |
| CRISPY FRIED SPINACH | 6 | | FRESH CORN OFF THE COB | 3 |
| E.V.O.O. / PARMIGIANO MASHED POTATOES | 5 | | STEAMED BROCCOLI | 3 |

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.*

Nautika

Starters

LITTLENECKS NAUTIKA 14

With pepperoni, shaved fennel, sweet vermouth & clam brodo.

CALAMARI & ZUCCHINI FRITTI 12

Lemon-oregano aioli & spicy sriracha tomato sauce.

BITE SIZED CLAM CAKES 10

Fresh minced clams, housemade key lime tartar.

SCALLOPS CASINO 14

Apple cider smoked bacon with seasoned panko crumbs.

SPARE RIBS AGRODOLCE 13

Sweet, spicy & sticky, with fresh chives, sesame seeds and chili threads.

PIZZA MARGHERITA 12

Sliced summer tomato, whole-milk mozzarella, julienne basil.

PIZZA BIANCA 13

White shrimp, spinach, grape tomatoes, garlic & oil.

FUSION WINGS 11

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.

SUMMER VEGETABLE SOUP 8

Garnished with sweet basil pesto.

	3 pc	6 pc	12 pc
<i>R.I. Littlenecks</i>	4	7	13
<i>Malpeque Long Island Oysters</i>	8	15	29
<i>Jumbo White Gulf Shrimp</i>	10	19	34
Mix 6 (2 of each) \$15			
Mix 12 (4 of each) \$28			

RAW** **BAR

*Salads

SUMMER TOMATO & CREAMY MOZZARELLA 11

Vine ripe red & yellow tomatoes, fresh mozzarella, julienne basil, E.V.O.O.

FORK & KNIFE SEASAR 9

Artisanal baby romaine, Parmigiano-Reggiano, housemade crouton & Caesar dressing.

BABY SPINACH, PEACHES & BLUEBERRIES 10

Candied pecan garnish & a port wine vinaigrette.

ARUGULA, WATERMELON & GOAT CHEESE 11

Summer fun flavors with a champagne vinaigrette.

FRUTTI DI MARE 16

Shrimp, scallops & squid marinated with fresh herbs and lemon.

BIBB LETTUCE, PROSCIUTTO, CANTALOUPE & MOZZARELLA 12

A spin on an Italian favorite, with a white balsamic vinaigrette.

CHICKEN & ARUGULA MILANESE 18

Panko breaded breast with baby arugula & a lemon-shallot vinaigrette.

NAUTIKA NICOISE 18

Genovese olive oil poached tuna, with mixed greens, haricots verts, artichoke hearts, roasted red peppers, Nicoise olives & rice wine vinaigrette.

*Sandwiches

All served with French Fries

*BLACK ANGUS BURGER 11

10 oz. Certified Angus Beef, crusty burger bun, lettuce & tomato.

GRILLED CHICKEN BREAST 12

Herbed focaccia, vineripe tomatoes, fresh mozzarella & fresh basil.

GRILLED CHEESE PANINO 11

Prosciutto, brie, fig jam, baby arugula & balsamic reduction.

ITALIAN TUNA & CANNELLINI 12

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 10

½ lb. premium beef served on a crusty baguette with house-made corn and red pepper relish.

BRIOCHE LOBSTER ROLL 21

Fresh whole lobster, light lemon mayo, fresh chives.

Bread and water served upon request.

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