

3 COURSE PRIX-FIXE



\$35
per person

FIRST COURSE

SOUP OF THE DAY LOBSTER CAESAR SALAD

NAUTILUS BAKED CLAMS

FRIED OYSTERS

Chipotle Mayo

MARYLAND CRAB CAKE (add \$7)

MAIN

NEW ENGLAND STYLE STUFFED SOLE

Asparagus, Lemon Beurre Blanc

EVERYTHING CRUSTED RARE TUNA

Shrimp Dumplings, Hoisin Glaze, Wakame

BRAISED BEEF SHORT RIB

Demi Glace, Mashed Sweet Potato

ROASTED LONG ISLAND HALF DUCK

Port Raspberry Sauce, Parmesan Risotto

SEA BASS FRANCAISE

Shrimp, Lemon Butter, Asparagus

TWIN LOBSTER TAILS, SOUTH AFRICAN

Burnt Broccoli (add \$20)

DESSERT

NAUTILUS MUD PIE CARROT CAKE

CHOCOLATE MOUSSE CAKE

MARBLE CHEESECAKE OREO® COOKIE ICE CREAM

WINE BOTTLE SPECIALS \$38

(ask your server for selections)

No substitutions, not valid with any other offers or discounts. No coupons or birthday certificates may be applied to this menu.
Closed Monday 10/19/20. Saturday 10/24/20 entire party must be seated by 6:30pm to receive this menu.

