
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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