



The NAUTI DAWG MARINA CAFE

Dinner Menu Sat and Sun 4:00 - 9:00 Mon-Fri 3:00- 9:00 Closed Tuesday

APPETIZERS

Coconut Shrimp

Butterflied Jumbo Coconut Shrimp with Island Dipping Sauce 19

Conch Fritters

Our own Nauti recipe, served with Pick-a-Peppa Aioli 21

Edamame ^{GF} *no soy sauce*

Sautéed in Sesame Oil and tossed with Soy sauce, Garlic Onion, crushed Red Pepper and Sesame Seeds. *spicy!* 16

Truffle Parmesan Fries

Our signature Fries seasoned with White Truffle Oil and Parmesan Cheese 14

Crispy Brussel Sprouts

Served with Horseradish Aioli 14

Chicken Wings ^{GF} *hot or bbq sauce only*

1lb of Jumbo Wings - Served with Carrots, Celery and Bleu Cheese
Mild, Hot, BBQ or Sweet Thai Sauce 19 **Parmesan Garlic** 20

Crab Cake

House made Jumbo Lump Crab Cake served with Roasted Red Pepper Aioli 24

Smoked Mahi Dip ^{GF} *sub crudité for flatbread*

House made, Smoked Mahi Dip served with diced Onion, Tomato, Capers, sliced Jalapeno & Flatbread 24

Baked Goat Cheese

Goat Cheese with Roasted Garlic, Red Pepper and fresh Herbs baked to perfection. Served with a toasted Baguette 21

Fried Calamari

Tender flash fried Calamari served with Marinara 21

Tuna Wontons* ^{GF} *sub sliced cukes for wontons*

Crispy Wontons topped with Seaweed Salad, Tuna Tartar, roasted Red Pepper & Wasabi Aioli Garnished with toasted Sesame Seeds and a Sriracha drizzle 24

Chicken Tender Appetizer

Served with BBQ sauce, Honey Mustard or Ranch 16
Shake in Hot Sauce +2

Bavarian Pretzels and Bier Cheese

2 Jumbo German style Pretzels served with our signature Bier Cheese 14

Roasted Garlic Beet Hummus

House made Garlic Oil and Beet Hummus served with Naan Bread and Crudité 18

NAUTI CREATIONS

Sesame Crusted Pan Seared Ahi Tuna

Served over Rice with Avocado and topped with Red Pepper and Wasabi Aioli or Asian Glaze and topped with the Vegetable of the Day 28

Chicken Piccata

Chicken breast pounded thin and lightly breaded and sautéed in a White Wine, Lemon Butter Caper Sauce. 26
Seafood Piccata Option /mp/

Fettucine Alfredo/Marinara

Fettucine Pasta in Alfredo or Marinara Sauce 24
Chicken +10 **Shrimp** +12 **Mahi+** | mp | **Fresh Catch+** | mp |

Vegetable Stir Fry

Assorted fresh Vegetables Stir Fried in Pad Thai Sauce and served over Rice Noodles garnished with Lime 18
Chicken +10 **Shrimp** +12 **Mahi+** | mp | **Fresh Catch+** | mp |

Tuna Poke Bowl * ^{GF} *no poke sauce*

Rice, shredded Carrots, Seaweed Salad, Cucumber, pickled Red Onion, Avocado and cubed Ahi Tuna Tartar, topped with Poke sauce and Sesame Seeds 24

Lobster and Shrimp Ravioli

In a creamy Mushroom Marsala sauce 48

Fresh Mahi Dinner

Served grilled, blackened or fried with seasonal Vegetables, Rice and Beans and a side of Remoulade | mp |

Shrimp Creole Pasta

New Orleans-style spicy Creole Sauce made with Tomatoes, Onions and Peppers tossed with Fettucine and Shrimp 38

BBQ Beef Short Rib Dinner

Slow cooked BBQ Beef Short Rib with Black Beans and Rice and the Vegetable of the Day 28

Shrimp Quesadilla

Shrimp grilled in a Flour Tortilla with Cheddar Jack Cheese and fresh Tomato Pepper mix; served with Sour Cream and Salsa 28

Fried Shrimp Platter

Jumbo fried Shrimp served with Coleslaw, French Fries and Cocktail sauce 28

TACOS ^{GF} *select corn tortillas*

Seafood Tacos

Two soft Flour or Corn Tortillas filled with Mahi or Shrimp (*grilled or blackened*) shredded Lettuce, Black Bean Corn Salsa, Red Pepper and Wasabi Aiolis. Served with Rice and Beans
Mahi | mp | Shrimp 21 **Add a taco** +9

Short Rib Tacos

Two soft flour or corn tortillas filled with slow roasted braised Short Rib and Cole Slaw; served with Rice and Beans 19 **Add a Taco** +8

SIDES

Coleslaw ∞ Cucumber Salad ∞ Rice & Beans ∞ Onion Rings ∞ Fries
Sweet Potato Fries ∞ Seasonal Veggies ∞ Side House or Caesar Salad ∞ Seaweed Salad

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

*These items are cooked to order and may be served **raw** or undercooked.



The NAUTI DAWG

MARINA CAFE

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SALADS

Ranch, Bleu Cheese, Sweet Chili Vinaigrette, Balsamic Vinaigrette, Champaign Vinaigrette, Greek Vinaigrette, Island Dressing, Honey Mustard, Caesar and Oil and Vinegar

Chopped Mediterranean **GF**

Chopped Romaine with Tomatoes, Cucumbers, Red Onion, Banana Peppers, Chickpeas, Kalamata Olives and Feta Cheese. Tossed with Greek Vinaigrette 19

Caesar salad **GF** *no croutons*

Romaine with shaved Parmesan and toasted Croutons, tossed in Caesar Dressing 16

Port 32 Cobb Salad **GF**

Mixed Greens topped with Ham, Bacon, Tomatoes, Avocado, Egg, Red Onions, Cheddar and Bleu Cheese. Served with a Thai Chili Vinaigrette 26

House Salad **GF**

Mixed Greens with Cherry Tomatoes, Red Onions, Carrots and Cucumbers 8

Coconut Shrimp Salad

Mixed Greens and Coconut Shrimp with fresh Pineapple, Strawberries, Cucumber and topped with Toasted Coconut and served with Island Dressing 28

Marina Beet Salad **GF**

Spring Mix, Roasted Red and Golden Beets, and Goat Cheese Crumbles. Drizzled with a Champagne Vinaigrette 19

Spinach Berry Salad **GF**

Tender Baby Spinach tossed with Strawberries, Blueberries, Red Onion, Avocado and crumbled Goat Cheese. Served with a Balsamic Vinaigrette 19

Soup of the Day

Cup 5 Bowl 8

Add-Ons

Shrimp 12 **Chicken** 10 **Mahi-Mahi** | mp|
Fresh Catch | mp|

BURGERS & MORE **GF** *sub gluten free bread*

Served with choice of side. **Extras:** add Bacon, Grilled Onions or Grilled Mushrooms \$2 each

Fresh Mahi Sandwich

Served grilled, blackened or fried on a Brioche Bun with Lettuce, Tomato and a side of Remoulade and your choice of side. | mp|

Make it a Reuben | mp|

Galley Burger

1/2 LB Fresh Ground Chuck cooked to order. Topped with Lettuce, Tomato, Onion, Cheese and Pickle 19

Make it a Double +8

Make it a Veggie Burger

Black & Bleu Burger

1/2 LB Fresh Ground Chuck cooked to order. Served with Bleu Cheese, Bacon and Onion Frizzles on a Brioche Bun 21

Nauti Dawg

1/4 pound all Beef Jumbo Hot Dog served grilled and topped with Onions, Relish, Tomatoes, shredded Cheddar Cheese and a Sriracha drizzle 12

Fresh Maine Lobster Roll

Mayonnaise based Lobster Salad on a grilled Roll and your choice of side. | mp|

Chicken Sandwich

Chicken Breast served grilled, blackened or fried on a Brioche Bun with Lettuce, Tomato & Onion 18

Vegan Chick'N available at no extra charge

Short Rib Grilled Cheese

Braised Short Rib topped with melted Cheddar Cheese and BBQ Sauce. Served on grilled Challah Bread 21

Cuban Sandwich

Ham, Pork, and Swiss cheese served on Cuban Bread with a Nauti twist of Jalapeno Pickle Relish, Dijon Mustard and Cuban Sauce 19

Corned Beef Reuben Sandwich

Grilled Corned Beef, German Sauerkraut, Swill Cheese and our Signature Sauce on Marbled Rye Bread 24

FOR THE DAWGS

A menu specifically designed for Man's best friend. Each item is grilled without spices, cut into bite-size pieces and served in a dawg bowl.

Chicken Breast 10 Bacon 8

Hot Dawg 10 Hamburger 14

Cheeseburger 15

KID'S PORTIONS

Kids 10 & Under

Penne with Butter or Marinara 6

Grilled Cheese with Fries 7

Grilled Chicken with Fries 10

3 Chicken Tenders with Fries 8

Fried Shrimp with Fries 12

Special Kid Dessert 3

2 scoops of vanilla ice cream, served with a chocolate sauce

GF Gluten Notification*

While we have done our best to minimize cross-contamination, Nauti Dawg is not a gluten free establishment. All food is prepared in a shared space, including fryer oil. If you have a severe gluten sensitivity, please take this into consideration.

A gratuity of 20 percent will be added to parties of 5 or more.

Menu prices are subject to change