

NAUTICA GRILL & WINE



SIGNATURE BRUNCH

we use only organic free-range eggs

CROQUE MADAME SANDWICH 24

fig jam, rosemary ham, Swiss cheese, Mornay sauce, rustic French bread, topped with organic sunny egg; mixed baby greens

SKILLET (GF) 25

spicy sausage, rosemary ham, back bacon, red onion, bell pepper, mini potatoes, sharp cheddar cheese, 3 organic over easy eggs, hollandaise; multigrain (GF without bread)

LOX SALAD 25

Scottish style smoked salmon on ciabatta bread, cream cheese, heirloom cherry tomatoes, red onion, olive, capers; mixed baby greens

BRUNCH BURGER 25

8 oz. handcrafted premium beef ground chuck, applewood smoked bacon, back bacon, Monterey jack cheese, caramelized onion, organic fried egg, tomato, arugula, potato bun, chipotle ketchup; breakfast potatoes or mixed baby greens

KEFTEDES SOUTZOUKIA (GF) 25

Greek style meatballs, spicy Mediterranean tomato harissa stew with roasted red pepper, spinach, Kalamata olives; feta cheese, two poached organic eggs; rustic bread (GF without bread)

LOUKANIKO 26

spicy sausage spread, balsamic onions, on artisan flatbread with two organic za'atar fried eggs in EVOO; topped with arugula, feta, parm



SCRAMBLES

three organic free-range eggs, with breakfast potatoes or mixed baby greens; rustic bread (GF-gluten free w/o bread)

FETA TOMATO & SPINACH (V, GF) 22

Mediterranean style soft scrambled organic free-range eggs with spinach, tomato, caramelized onion, feta cheese,

CHORIZO (GF) 24

soft scrambled organic free-range eggs, chorizo sausage, serrano ham, piquillo peppers, cherry tomatoes, pepper jack cheese

FARMER'S MARKET (V, GF) 23

soft scrambled organic free-range eggs, mushroom, zucchini, tomatoes, roasted peppers, wilted spinach, Swiss cheese

POLLO (GF) 24

soft scrambled organic eggs, smoked chicken sausage, sun dried tomato, caramelized onions, wilted arugula, shaved parmesan



VEGETARIAN FARE

we use only organic free-range eggs

CALIFORNIA TOAST (V) 20

smashed Hass avocado, over easy organic egg, heirloom tomato salsa, feta cheese on artisan sourdough bread; mixed baby greens

BABA G (V) 24

roasted eggplant spread, 2 over easy organic eggs, za'atar, tomato-olive tapenade; open face on artisan sourdough bread; baby greens

TSOUREKI (V) 22

Mediterranean French toast, cinnamon orange egg bread, honey-labneh frosting, fresh berries, fruit coulis, pistachios

BRUSCHETTA MORNING SALAD (V) 23

two organic poached eggs in olive oil, grilled ciabatta, marinated heirloom cherry tomatoes, roasted red pepper, Kalamata olives, feta cheese; mixed baby greens

MEDITERRANEAN GRILLED CHEESE (V) 20

spinach, roasted red pepper, Kalamata olive, caramelized onion, feta cheese, provolone, basil pesto, sourdough, mixed baby greens



VEGETARIAN BOWLS

we use only organic free-range eggs (GF-gluten free w/o bread)

VEGETABLE SHAKSHUKA (V, GF) 24

spiced tomato bell pepper sauce with zucchini, haricots verts, carrots, spinach, 2 soft poached organic eggs, feta cheese; naan bread

CHAMPINONES (V, GF) 24

wild mushroom, truffle cream sauce; asparagus, roasted red pepper, caramelized onion, roast potatoes, smoked cheddar; 2 soft poached eggs, balsamic reduction; rustic bread

STIFADO (V,GF) 24

tomato-braised lentils & chickpeas, spinach, Kalamata, carrots, 2 poached organic eggs, feta cheese; rustic bread.

CILBIR - MEDITERRANEAN POACHED EGGS (V, GF) 24

vegetable rosti topped with thick Greek dill yogurt, poached eggs, spiced Aleppo butter, roasted cherry tomatoes; naan bread

HASH TAG (V, GF) 24

sauteed French beans, summer squash, asparagus, sun-dried tomatoes, rainbow carrots, petit potato, pine nuts, over easy balsamic organic eggs, za'atar, Parmesan cheese; rustic bread

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<p> BRUNCH SANDWICHES with mixed baby greens or breakfast potatoes</p> <p>BROKEN YOLK 20 crispy applewood smoked bacon, over easy organic free-range egg, Monterey cheese, sliced tomatoes, arugula, mayo, artisan sourdough</p> <p>FIG, APPLE GRILLED CHEESE (V) 21 fig jam, honey crisp apple, caramelized onions, pepper jack, provolone cheese, arugula, sourdough</p> <p>THE HANGOVER 23 rosemary ham, applewood smoked bacon, lean pork loin, caramelized onion, Monterey jack cheese, 2 organic free-range fried eggs, sriracha mayo, arugula, artisan sourdough</p> <p>AVOCADO BLT 21 crushed Hass avocado, feta cheese, crispy applewood smoked bacon, sliced tomatoes, arugula, artisan sourdough</p>	<p> BENEDICT & FRIENDS 2 poached organic free-range eggs on grilled ciabatta, with breakfast potatoes or mixed baby greens</p> <p>TRADITIONAL 20 back bacon, arugula, saffron hollandaise</p> <p>NOVA 25 Scottish style smoked salmon, arugula, saffron hollandaise, capers</p> <p>CHORTA (V) 24 hummus, sautéed spinach, mushrooms, asparagus, sun-dried tomato, avocado harissa- hollandaise, balsamic reduction</p> <p>SHORT RIBS 27 braised beef short ribs, caramelized onions, arugula, red wine hollandaise</p> <p>OSCAR 33 crab cakes (2), wilted spinach, sriracha-hollandaise, capers</p> <p>substitute grilled ciabatta with GF Vegetable rosti +4</p>
<p> CLASSICS two organic free-range eggs, with breakfast potatoes, or mixed baby greens, sourdough toast or whole grain multigrain toast</p> <p>BACON 16 Applewood Smoked Bacon or Back Bacon (Peameal)</p> <p>SAUSAGE</p> <p>Farmer's Breakfast Sausage 17 Chicken & Apple Sausage 20 Andouille (spicy) Sausage 20 .</p> <p>HOG TIED 24 3 organic free-range eggs, applewood smoked bacon, farmer's sausage and rosemary ham</p> <p>QUICK START (V) 14 2 organic free-range eggs</p> <p><i>Menu updated 05/2023</i></p>	<p> OMELETTES 3 organic free range eggs, with breakfast potatoes or mixed baby greens, rustic bread (GF-gluten free w/o bread)</p> <p>GREEK (V, GF) 22 feta cheese, spinach, roasted red pepper, red onion,</p> <p>MEAT LOVERS (GF) 24 applewood smoked bacon, spicy sausage, rosemary ham red onion, sharp cheddar cheese</p> <p>TUSCAN (V, GF) 23 mushroom, zucchini, roasted red pepper, tomato, arugula, mozzarella & parmesan cheese</p> <p>CRAB OMELET (GF) 33 wild caught Atlantic blue crab meat, asparagus, sun dried tomato, lemon zest, Swiss cheese, parmesan</p> <p>EXECUTIVE CHEF: MICHALIS G. EFTHIMIOU</p>

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<p> LUNCH FARE <i>with fries or baby greens</i></p> <p>TRIPLE DECKER CHICKEN CLUB 21 chicken breast, bacon, Swiss, tomato, arugula, mayo, whole grain</p> <p>HOUSE BURGER 23 8 oz. handcrafted premium beef ground chuck cooked to order, applewood bacon, cheddar & Swiss cheese with tomato, caramelized onions, arugula, pickle, mayo, ketchup, mustard, potato bun</p> <p>OPEN FACE VEGGIE SANDWICH (V, VGP) 22 asparagus, roasted red pepper, mushroom, zucchini, heirloom cherry tomato, provolone, crushed Hass avocado & hummus, za'atar, arugula, artisan multigrain bread</p> <p>PORCHETTA SANDWICH 23 Tuscan pork roast, caramelized onions, roasted red pepper, arugula, zesty mustard aioli; schiacciata Tuscan bread</p> <p>ITALIAN TUNA SANDWICH 23 sun-dried tomato, red onion, Castelvetrano olives, roasted red pepper, bacon, olive oil, lemon, balsamic, arugula, artisan multigrain</p> <p>GRILLED CHICKEN & BASIL PESTO 21 tomatoes, mayo, provolone, pickles, arugula, artisan multigrain</p>	<p> PASTA</p> <p>LOBSTER RAVIOLI 41 citrus cream sauce, shrimp marinara, roasted asparagus, walnuts, fresh grated parmesan</p> <p>BUTTERNUT SQUASH RAVIOLI (V) 32 sage & orange brown butter sauce, spinach, sun dried tomato, pumpkin seeds, parmesan,</p> <p>VILLAGE PASTA (V) 34 asparagus, mushroom, zucchini, roasted tomato, Mediterranean olives, feta cheese, casarecce pasta</p> <p>BEEF SHORT RIB RAVIOLI 37 mushroom - parmesan truffle cream sauce</p> <p>AMATRICIANA 31 pancetta, pecorino Romano, tomato sauce, chili pepper, bucatini</p>
<p> SALADS</p> <p>STACKED AVOCADO, BEET, APPLE SALAD (V, VGP) 27 crushed avocado, diced beets & apple; roasted balsamic asparagus, with sunny organic egg, walnuts, caperberries, artisan bread</p> <p>ANTIPASTO SALAD (GF) 25 prosciutto, salami, Castelvetrano & Kalamata olives, roasted red peppers, heirloom cherry tomatoes, baby greens, feta cheese, lemon Za'atar vinaigrette</p> <p>NISI SALAD (V,GF,VGP) 24 spinach, arugula, sliced Honeycrisp, strawberries, beets, walnuts, pepitas, roasted red pepper, goat cheese, agave-balsamic dressing</p>	<p> SEAFOOD & MEAT</p> <p>PESCADOS (GF) 35 Parmesan crusted sole, sun dried tomato-olive caper salsa; rice pilaf</p> <p>RED SNAPPER FILLET (GF) 44 lean, firm, moist mildly sweet and nutty; chorizo, shrimp and rice</p> <p>BEER BATTER FISH & CHIPS 24 haddock fillet, house remoulade, pickle spear, fries or baby greens</p> <p>PERCH PLATTER (GF) 27 polenta crusted with fries or mixed baby greens, spicy lemon aioli, pickle spear</p> <p>LAVRAKI (GF) 41 Mediterranean sea bass, lean, mild fillet, slightly sweet & flaky; with asparagus, cherry tomatoes, potato</p>
<p> PIZZA <i>(personal size)</i></p> <p>SUPREMA 24 spicy sausage & salami, Applewood smoked bacon, red onion, roasted red pepper, tomato sauce, mozzarella, parmesan</p> <p>SPANAKOPIZZA (V) 23 spinach, roasted red pepper, caramelized onion, Kalamata, dill, feta, mozzarella</p> <p>CAULIFLOWER (V, GF) 25 cauliflower crust, basil pesto, fresh tomato, mushroom, zucchini, bell pepper, arugula, mozzarella, parmesan, balsamic reduction</p>	<p>SEARED VEAL LIVER (GF) 38 tender calf's liver with red wine reduction sauce, melted onions; rainbow carrots, roasted petit potatoes, crispy bacon</p> <p>CHICKEN PARMESAN ESCALOPE 37 panko crusted organic chicken cutlet, crushed tomato, provolone, parmesan, mozzarella; tomato, olive, and spinach pasta</p> <p>PORK PAILLARD 39 Dijon crusted bone in pork loin cutlet; rocket apple salad; roasted potatoes</p>

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