

NAUTICA GRILL & WINE

VEGETARIAN BOWLS

with crusty breads; we use only organic free-range brown eggs (gluten free w/o vegan rustic bread)

STIFADO (V,GF) 22
tomato-braised lentils, chickpeas, carrots, preserved lemon, spinach, Kalamata, organic free range soft poached eggs, feta cheese

HASH TAG (V, GF) 23
French beans, carrots, summer squash, asparagus, sun-dried tomatoes, baby potato, pine nuts, over easy balsamic organic eggs, za'atar, Parmesan cheese

CHAMPINONES (V, GF) 22
wild mushroom, asparagus, roasted red pepper, caramelized onion, roasted baby potatoes, truffle demi-glace; smoked cheddar, organic free - range soft poached eggs, balsamic reduction

VEGGIE BREAKFAST FRIED RICE (V, GF) 21
cabbage, spinach, bell pepper, petite pois, onion, topped with organic sunny side egg, Asian demi-glaze

SIGNATURE BRUNCH *we use only organic free-range brown eggs*

KEFTEDES SOUTZOUKIA 22
Greek style meatballs, spicy Mediterranean tomato harissa stew with roasted red pepper, spinach, Kalamata olives; feta cheese, two poached organic eggs; rustic bread

TSOUREKI (V) 19
Mediterranean French toast, cinnamon orange egg bread, honey-labneh frosting, fresh berries, fruit reduction, pistachios

BRUNCH BURGER 22
8 oz. handcrafted premium beef ground chuck, applewood smoked bacon, pea meal, Monterey jack cheese, caramelized onion, organic fried egg, tomato, arugula, potato bun, chipotle ketchup; breakfast potatoes or baby greens

CROQUE MADAME SANDWICH 21
fig jam, Mornay cheese sauce, rosemary ham, Swiss & white cheddar cheese, sourdough panini, over easy organic egg; baby greens

LOX SALAD 23
Nova smoked salmon on ciabatta bread, cream cheese, heirloom cherry tomatoes, herbs, red onion, olives, capers; baby greens

V- vegetarian: GF – gluten free

VEGETARIAN FARE *we use only organic free-range brown eggs*

organic free-range brown eggs

CALIFORNIA TOAST (V) 18
smashed Hass avocado, over easy organic free-range egg, heirloom tomato salsa, feta cheese, sourdough panini; baby greens

BRUSCHETTA MORNING SALAD (V) 20
2 organic free-range eggs poached in olive oil, grilled ciabatta, marinated heirloom cherry tomatoes, roasted red pepper, Kalamata olives, herbs, feta cheese; baby greens

FETA & TOMATO SCRAMBLE (V) 18
Mediterranean style soft scrambled organic free-range eggs with feta cheese, tomato, roasted red pepper, red onion; served with baby greens, rustic bread

MEDITERRANEAN GRILLED CHEESE SANDWICH (V) 18
feta cheese, spinach, roasted red pepper, black olive, caramelized onion, provolone, basil pesto, rustic sourdough bread; baby greens

FLEXITARIAN FARE *we use only organic free-range brown eggs*

BEEF KIMCHI FRIED RICE 25
shredded beef short ribs, jasmine rice, fermented napa cabbage, sesame seeds, soft poached eggs

SKILLET 21
Italian sausage, pork loin, rosemary ham, red onion, bell pepper, new potatoes, sharp cheddar cheese, 3 organic fried eggs topped with hollandaise; rustic multigrain bread

POLLO SCRAMBLE 19
organic chicken apple sausage, soft scrambled organic eggs, spinach, sun dried tomato, balsamic onions, parmesan cheese; baby greens or breakfast potato, rustic bread

SERRANO 23
savory parmesan French toast, prosciutto crudo, roasted asparagus, organic poached egg, saffron hollandaise, baby greens

MUSHROOM TOAST 21
dry cured ham, spinach, scrambled eggs, hollandaise, red wine sauce, sourdough, baby greens

EXECUTIVE CHEF: MICHAEL G. EFTHIMIOU

NAUTICA GRILL & WINE

BRUNCH SANDWICHES *with*

baby greens or breakfast potatoes

BROKEN YOKE 17

crispy applewood smoked bacon, over easy organic free-range egg, Monterey cheese, tomato, arugula, mayo, rustic sourdough bread

BREAKFAST CLUB 19

rosemary ham, pea meal pork loin, roasted red pepper omelet style organic eggs, swiss cheese, tomato, arugula, mayo, multigrain panini

THE HANGOVER 20

applewood smoked bacon, lean pork loin, rosemary ham, balsamic onions, Monterey jack cheese, over easy organic free-range egg, sriracha mayo, rustic sourdough bread

AVOCADO BLT 19

crispy applewood smoked bacon, crushed Hass avocado, feta cheese, sliced tomatoes, arugula, rustic sourdough bread

FARMER'S CLASSICS *two organic*

free-range brown eggs, served with breakfast potatoes, pain au levain (sourdough toast) or artisan multigrain toast

CANADIAN choice of:

BACON 12

Applewood Smoked Bacon or Lean Peameal Bacon

SAUSAGE 13

Farmer's Breakfast Sausage or Chicken & Apple Sausage or Andouille Sausage

QUICK START (V) 10

2 organic free-range eggs, toast, breakfast potatoes

HOG TIED 19

3 organic free-range eggs, applewood smoked bacon, farmers sausage and pea meal pork loin add caramelized

add onions to breakfast potatoes + 1

Limited Gluten-free toast available upon request +2

BENEDICT & FRIENDS *2 poached*

organic free-range brown eggs on grilled ciabatta, breakfast potatoes or baby greens

TRADITIONAL 18

lean peameal pork loin, arugula, saffron hollandaise,

NOVA 23

Nova style smoked salmon, arugula, saffron hollandaise, capers

CHORTA (V) 21

hummus, sautéed spinach, mushrooms, asparagus, sun-dried tomato avocado harissa- hollandaise, balsamic reduction

OSCAR 27

crab cakes, wilted spinach, sriracha-hollandaise, capers,

OMELETTES *3 organic free-range*

brown eggs, breakfast potatoes or baby greens, rustic bread

GREEK (V) 19

feta cheese, spinach, roasted red pepper, red onion, herbs

MEAT LOVERS 21

applewood smoked bacon, Andouille sausage, rosemary ham red onion, sharp cheddar cheese

TUSCAN (V) 19

mushroom, zucchini, roasted red pepper, tomato, arugula, mozzarella & parmesan cheese

BOKEN CRAB OMELET 27

wild caught Atlantic blue crabmeat, asparagus, sun dried tomato, lemon zest, Swiss cheese

V- vegetarian

Substitutions & modifications may slow down your order & are subject to an additional charge. Please inform your server of any allergies prior to ordering

FREE WIFI PASSWORD: 6135342113

NAUTICA GRILL & WINE

LUNCH FARE *with fries or baby greens*

TRIPLE DECKER CHICKEN CLUB 19
chicken breast, bacon, swiss, tomato, rocket, mayo, multigrain panini

HOUSE BURGER 20
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

GRILLED CHICKEN & BASIL PESTO SANDWICH 19
tomatoes, mayo, provolone, pickles, arugula, rustic sourdough bread

ITALIAN TUNA SANDWICH 20
sun-dried tomato, red onion, Castelvetrano olives, roasted red pepper, bacon, olive oil, lemon, balsamic, arugula; rustic sourdough

OPEN FACE VEGGIE SANDWICH (V) 19
asparagus, roasted red pepper, mushroom, zucchini, heirloom cherry tomato, provolone, crushed Hass avocado & hummus, za'atar, arugula, vegan sourdough

SALADS

ANTIPASTO SALAD 22
prosciutto, salami, Castelvetrano & Kalamata olives, roasted red peppers, heirloom cherry tomatoes, baby greens, feta cheese, lemon Za'atar vinaigrette

LOX SALAD 23
Nova style smoked salmon on ciabatta bread, cream cheese, heirloom cherry tomatoes, red onion, olives, capers; baby greens

NISI SALAD (V,GF,VGP) 22
spinach, arugula, sliced Honeycrisp, strawberries, beets, walnuts, pepitas, roasted red pepper, mild goat cheese, agave-balsamic dressing,

PIZZA *(personal size)*

SUPREMA 21
Italian sausage, genoa salami, applewood smoked bacon, red onion, roasted red pepper, tomato sauce, mozzarella, parmesan

SPANAKOPIZZA (V) 19
spinach, roasted red pepper, onion, black olive, dill, feta, mozzarella

CAULIFLOWER (V, GF) 21
cauliflower crust, basil pesto, fresh tomato, mushroom, zucchini, bell pepper, arugula, mozzarella, parmesan, balsamic reduction

PASTA

PAPPARDELLE BOLOGNESE 23
traditional house-meat sauce (beef) pappardelle pasta, parmesan

BUTTERNUT SQUASH RAVIOLI (V) 25
sage & orange brown butter sauce, spinach, sun dried tomato, pumpkin seeds, fresh grated parmesan

VILLAGE PASTA (V) 23
asparagus, sundried tomato, mushroom, feta cheese, tagliatelle pasta add chicken + 6

LOBSTER RAVIOLI 37
limoncello cream sauce, shrimp marinara, roasted asparagus, walnuts, fresh grated parmesan

SEAFOOD

PESCADOS 31
Parmesan crusted sole, olive-tomato salsa; vegetable rice pilaf

BEER BATTER FISH & CHIPS 21
haddock fillet, house remoulade, fries & pickle spear

PAN SEARED HALIBUT (GF) 44
lemon caper sauce, crushed fingerling potatoes vinaigrette, asparagus medley

CRISPY PERCH PLATTER (GF) 23
cornmeal crusted, spicy lemon aioli, fries & pickle spear

SEA BASS FILLET (GF) 37
lemon-herb sauce, sweet potato mash & feta cheese, asparagus medley

GARBANZO FISHERMAN'S STEW (GF) 43
wild caught scallops, shrimp, salmon, cod; chickpea & tomato vegetable broth with saffron

OTHER FARE

PARMESAN CHICKEN ESCALOPE 27
panko crusted chicken cutlet, crushed tomato, provolone, parmesan, mozzarella; pasta with grape tomato, olive & spinach

STEAK, FRITES & HUEVOS 29
Flatiron steak (6. oz) sauteed mushrooms & caramelized onions, side choron sauce, French fries, 2 organic over easy eggs, rustic bread

Menu updated June 2021

V-vegetarian GF – gluten free VGP - vegan possible