



SIGNATURE BRUNCH

GARBANZO

\$17

2 poached eggs, seasonal vegetable stew with chick peas, prosciutto, preserved lemon, black olive, arugula, parmesan cheese, grilled rustic bread, mixed greens, fresh fruit garnish:

BREAKFAST TRIPLE DECKER CLUB

\$14

peameal bacon, smoked ham, roasted red pepper omelet style eggs, swiss cheese, tomato, lettuce, mayo, multigrain toast, home fries or mixed greens, fresh fruit garnish

HASH TAG

\$15

sautéed pan roasted seasonal vegetables, cheddar cheese, 2 balsamic fried eggs, grilled rustic bread, fresh fruit garnish

BRUNCH BURGER

\$17

8 oz. handcrafted Canadian beef ground chuck, peameal & double smoked bacon, Monterey cheese, fried egg, tomato, lettuce, brioche bun, chipotle ketchup, home fries or mixed greens, fresh fruit garnish

FETA & TOMATO SCRAMBLE

\$14

feta cheese, tomato, roasted red pepper, onion, served with home fries or mixed greens, grilled rustic bread, fresh fruit garnish

KEFTEDES SOUTZOUKIA

\$17

baked house-made Greek style meatballs, spicy Mediterranean tomato harissa stew with roasted pepper, spinach, black olive, feta cheese, 2 poached eggs, mixed greens, grilled rustic bread, fresh fruit garnish

THE HANGOVER SANDWICH

\$15

double smoked bacon, peameal bacon, smoked ham, onion, Monterey jack cheese, fried egg, sriracha mayo, white Artisan bread, home fries or mixed greens, fresh fruit garnish

SKILLET

\$15

Italian sausage, double smoked bacon, ham, onion, bell pepper, potato, cheddar cheese, topped with 3 fried eggs; Texas toast, fresh fruit

BRIZOLA & EGGS

\$22

7 oz. rib eye steak, fresh tomato – olive relish, 2 over easy eggs, peameal bacon, mixed greens, red skin potato, rustic bread, fresh fruit garnish

BRUNCH BLT PASTA

\$17

spaghetti, bacon, arugula, tomato marinara, parmesan, sunny side egg



EXECUTIVE CHEF – MICHAEL G. EFTHIMIOU



OMELETTES 3 eggs, home fries or

mixed greens, rustic toast, fresh fruit garnish

GREEK

\$15

feta cheese, spinach, roasted red pepper, red onion

PATATAS BRAVAS

\$15

potato, spicy Spanish sofrito with bell pepper, onion, melted cheddar cheese; dollop sour cream

MEAT LOVERS

\$15

double smoked bacon, sausage, ham, onion, cheddar cheese

HEUVO - POUTINE

\$16

potato omelet with caramelized onion, bacon, cheddar cheese, hollandaise; mixed greens

TUSCAN

\$15

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

WESTERN PARM

\$15

Italian sausage, ham, bell pepper, onion, parmesan cheese



EGGS BENEDICT 2 poached eggs on grilled

ciabatta, hollandaise, home fries or mixed greens, fresh fruit garnish

TRADITIONAL

\$14

lean pea meal bacon, arugula

NOVA

\$17

Scottish style smoked salmon, arugula, capers

BELLA HAM

\$16

prosciutto ham, arugula, tomato, basil pesto

FLORENTINE

\$15

sautéed spinach, tomato, roasted red pepper, asiago cheese, balsamic glaze

CREVETTE

\$18

jumbo shrimp, arugula, bacon, sriracha



facebook.com/nauticagrill

FREE WIFI PASSWORD: 6135342113



CLASSICS

two large eggs, sunny, over, or scrambled, served with home fries, Texas toast

CANADIAN*

choice of double smoked bacon or breakfast sausage
*Canadian served w/complimentary drip brewed coffee

PROVINCIAL with lean peameal bacon

REGIONAL with farmer's sausage

HOG TIED

3 eggs, double smoked bacon, breakfast sausage, ham

substitute home fries for mixed greens +\$3

substitute home fries for sliced tomato +\$2

add caramelized onions to home fries +\$1



BRUNCH SANDWICHES

served with home fries or mixed greens, fresh fruit garnish

FRITTATA SANDWICH

omelette style eggs, mushroom, zucchini, roast red pepper, mozzarella cheese, sliced tomato, arugula, 12 grain artisan bread

BROKEN YOKE SANDWICH

crispy double smoked bacon, fried egg, Monterey jack cheese, tomato, lettuce, mayo, 12 grain artisan bread

PEAMEAL-BLT SANDWICH

pea meal bacon, lettuce, tomato, mayo, white artisan bread, add egg +\$2

GRILLED CHEESE MELTDOWN

on multigrain with cheddar, swiss, Monterey jack, mozzarella, provolone, arugula
add bacon + \$2, add egg +\$2

WILD WESTERN SANDWICH

omelette style eggs, smoked ham, bell pepper, onion, white artisan bread. add cheddar cheese + \$2

MONTERREY SANDWICH

sautéed spinach & arugula, caramelized onion, marbled eggs parmesan, crispy bacon, sriracha mayo, white artisan bread,



LIFESTYLE FARE

LOX SALAD

Scottish style smoked salmon, on rustic grilled bread with cream cheese, topped with marinated fresh tomatoes, herbs, red onion, black olive, capers, served with mixed greens, fresh fruit garnish

MEDITERRANEAN GRILLED CHEESE SANDWICH

spinach, roasted red pepper, black olive, red onion, feta cheese, provolone, basil pesto, sourdough bread, mixed greens, fresh fruit garnish

BRUSCHETTA MORNING SALAD

2 eggs poached in extra virgin olive oil, topped with fresh marinated tomato, roasted red pepper, herbs, on ciabatta, freshly grated Parmesan cheese, served with mixed greens, fresh fruit garnish add prosciutto +\$2

STIFADO

2 poached eggs, lentil vegetable stew with, spinach, tomato, feta cheese; rustic bread, mixed greens, fresh fruit

HEALTHY YOLK

2 poached eggs, mixed greens, sliced tomato, multigrain toast, fresh fruit

PESCADOS

parmesan crusted lemon sole, tomato-olive capers, sautéed spinach w/mushroom & roasted red pepper, 2 poached eggs, hollandaise, rustic bread, mixed greens, fresh fruit

CALIFORNIA TOAST

smashed avocado, over easy egg, fresh tomato salsa, feta cheese, grilled sourdough, mixed greens, fresh fruit garnish



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



FREE WIFI PASSWORD: 6135342113



facebook.com/nauticagrill

18% gratuity will be added to parties of 6 or more



SALAD & APP'S

PANZANELLA SALAD \$16

salami, tomato, red onion, olive, classic house made crostini, leafy greens, provolone & parmesan, Dijon vinaigrette

NISI SALAD \$16

spinach, arugula, pickled beets, walnuts, sliced apple, roasted red pepper, feta, balsamic vinaigrette

CLASSIC CAESAR SALAD \$13

romaine, creamy Caesar dressing, house made croutons, double smoked bacon, freshly grated parmesan
add poached egg +\$2 - add chicken + \$5

MIXED GREEN SALAD \$11

parmesan, red wine vinaigrette; add chicken + \$5

DEEP FRIED PICKLES \$11

with ranch dressing

CHICKEN WINGS BY THE POUND \$13

crispy wings; mild, medium, hot, honey garlic

BREADED ZUCHINI \$11

creamy spicy aioli

PARMESAN TRUFFLE FRIES \$8

parmesan, garlic and truffle oil



FLATBREAD PIZZA personal size

with fries or mixed greens

SPANAKOPIZZA \$16

spinach, roasted red pepper, onion, black olive, dill, feta & mozzarella cheese,

SUPREMA \$16

Italian sausage, salami, onion, roasted red pepper, tomato sauce, mozzarella & parmesan cheese

PESTO \$16

basil pesto, fresh tomato, mushroom, zucchini, bell pepper, arugula, mozzarella, parmesan, balsamic reduction

GORGONZOLA \$16

fig jam, bacon, caramelized onion, blue cheese, mozzarella cheese, arugula,



LUNCH STUFF served with fries or mixed greens

TRIPLE DECKER CHICKEN CLUB \$15

sliced chicken breast, bacon, swiss, tomato, lettuce, mayo, on multigrain

THE BURGER \$15

8 oz. handcrafted Canadian beef ground chuck cooked to order with, cheddar & swiss, tomato, onion, lettuce, pickle, mayo, ketchup, mustard, brioche bun

GRILLED CHICKEN \$15

swiss cheese, tomato, pickle, lettuce, mayo, 12 grain soft artisan bread

AVOCADO & ROASTED RED PEPPER \$15

tomato, red onion, swiss, arugula, 12 grain soft artisan bread

TUNA SANDWICH \$15

red onion, olive, roasted red pepper, lemon, olive oil, balsamic, tomato, bacon, arugula, 12 grain artisan bread



FISH, PASTA, OTHER FARE

BEER BATTER FISH & CHIPS \$17

haddock fillet, tartar sauce, fries or mixed greens

PERCH ROLL PLATTER \$18

open face, toasted brioche bun,
house special sauce, fries or mixed greens

PESCADOS \$19

parmesan crusted lemon sole, tomato-olive capers, sautéed spinach w/mushroom & roasted red pepper, 2 poached eggs, hollandaise, rustic bread, mixed greens, fresh fruit garnish

BOLOGNESE PASTA \$18

traditional meat sauce, tagliatelle noodle, parmesan: add sunny egg +\$2

BUTTERNUT SQUASH RAVIOLI \$17

butter sage sauce, spinach, roasted red pepper, parmesan

MEDITERRANEAN PASTA \$18

angel hair pasta, fresh pan roasted seasonal vegetables, olive oil, feta cheese, grilled chicken

BRIZOLA & EGGS \$22

7 oz. rib eye steak, peameal bacon, 2 over easy eggs, fresh tomato - olive relish, mixed greens, red skin potato, rustic bread, fresh fruit garnish

PARMESAN CRUSTED ESCALOPE OF CHICKEN \$19

crushed tomato, provolone & mozzarella cheese, capellini with olive oil and garlic



ESPRESSO BAR

| | |
|--|--------|
| Espresso/Decaf Espresso | \$3.50 |
| Americano | \$3.50 |
| Cappuccino | \$4.50 |
| Latte | \$4.50 |
| Mocha | \$5.00 |
| Drip Brewed Coffee / Tea | \$2.50 |
| Nautica Grand Cru Coffee :Regular/Decaf | \$3.50 |

After 11:00 am add Bailey's + \$5



BRUNCH COCKTAILS

| | |
|---|------|
| CAESAR | \$11 |
| Stolichnaya Vodka clamato juice, horseradish, Worcestershire & hot sauce, celery salt rim and pickled bean. | |
| CLASSIC MIMOSA triple sec, bubbles, orange juice, | \$10 |
| SPANISH MIMOSA tequila, bubbles, passion juice | \$10 |
| PAPI MIMOSA white rum, bubbles, OJ, lemon, | \$10 |
| SKINNY MARGARITA tequila, orange juice, lemon, | \$10 |
| SANGRIA brandy, red wine, orange, mango juice | \$10 |



BEER & WINE*

| | |
|--|------|
| DOMESTIC BEER (can) | \$6 |
| BLUE, BLUE LITE, CANADIAN, COORS LITE | |
| PREMIUM BEER (can) | \$7 |
| MICHELOB ULTRA, CORONA | |
| TALL CANS | \$8 |
| HEINEKEN (500ml), GUINNESS DRAFT (440ml) | |
| HOUSE WHITE WINE | \$10 |
| SAUVIGNON BLANC Woodbridge, California, | |
| PINOT GRIGIO, Folonari, Italy | |
| CHARDONNAY, Grand Sud, France | |
| HOUSE RED WINE | \$10 |
| CABERNET SAUVIGNON Beringer, Main & Vine, California | |
| SHIRAZ, Lindemans Bin 50, Australia | |
| ROSE, Beringer, White Zinfandel, California | |

*Bottle list also available

18% gratuity will be added to parties of 6 or more



SIDES/EXTRAS

| | |
|----------------------------------|--------|
| DOUBLE SMOKED BACON | \$4.00 |
| PEAMEAL BACON | \$4.50 |
| BREAKFAST SAUSAGE | \$4.00 |
| FARMER'S SAUSAGE | \$4.50 |
| TOAST | \$2.50 |
| EGG | \$2.00 |
| SLICED TOMATOES | \$2.00 |
| FRENCH FRIES / HOME FRIES | \$5.00 |



BEVERAGES

| | |
|--|--------|
| JUICE orange, cranberry, tomato, clamato | \$3.50 |
| ORGANIC Apple juice, mango passion, lemonade | \$4.50 |
| SPARKLING WATER Perrier (500ml) | \$4.00 |
| Sanpellegrino (750ml) | \$6.00 |
| SANPELLEGRINO SPARKLING FRUIT BEVERAGE | \$4.00 |
| grapefruit, aranciatta rosa, pomegranate & orange, | |
| MILK/CHOCOLATE MILK | \$3.00 |
| SOFT DRINKS (can) Pepsi, diet Pepsi, ginger ale | \$2.50 |
| OLD FASHIONED BOTTLED SODA with cane sugar | \$3.50 |
| orange, root beer, cream soda, cherry | |



At Nautica we focus at what we do best; eclectic comfort food with Mediterranean and Canadian influences. Nautica is about how people eat today: fresh, seasonal ingredients, artisanal preparation, inventive flavor combinations, and therefore we are devoted to perfecting flavors from the garden, farm, and sea. Our goal at Nautica is to maintain the highest possible standards of food quality and service in a relaxed and pleasant atmosphere. We start from scratch to create our hand-crafted dishes and take pride serving a broad selection of freshly made to order comfort food. From breakfast to lunch, with family or friends, our wish is to make your visit an exceptional experience.

Thank you for visiting us and being our guest.

Susan & Mike



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



facebook.com/nauticagrill