

LIGHT START

SEACHFRONT SEASONAL PARFAIT

Fresh fruit, Chobani vanilla yogurt, and granola 12.00

Oui Oui OATMEAL

Instant oats with sweetened coconut milk, topped with craisins, granola, bananas, and apples, served with extra milk and brown sugar 14.00

AVOCADO TOAST

Sourdough and rye toast, sliced avocado, half cherry tomatoes, feta cheese, garnished with an in-house made "everything bagel seasoning" served with two eggs any style and choice of potato 12.00

HANGOVER PLATTER

Two eggs any style, choice of bacon, sausage, or ham steak, with hashbrowns or breakfast potatoes, served with choice of toast or biscuits & gravy 17.00

Upgrade to pork chop 10.00 or steak 11.00

COUNTRY FRIED STEAK & EGGS

Two eggs any style, crispy country-fried steak with gravy, choice of hashbrowns or breakfast potatoes, served with choice of toast or biscuits & gravy 18.75

THE BEST

BISCUITS & SAUSAGE GRAVY

Freshly baked biscuits smothered in homemade sausage country gravy 8.00

"MAKE IT A BISCUIT MEAL"

Topped with two eggs, and a side of 2 pieces of bacon, 2 sausage links, or ham 17.00

ISLAND LOCO MOCO

Sticky rice topped with a beef patty, brown gravy, and two eggs any style 18.00

SOUTHWEST BREAKFAST BURRITO

A warm, locally made tortilla with eggs, cheese, bell peppers, onions, jalapeños, and your choice of bacon, sausage, ham, or chorizo 17.00

SIMPLY NAUTI BURRITO

A warm, locally made tortilla with eggs, cheese, potatoes, and refried beans 15.00 Add bacon, sausage, ham, or chorizo 2.00

CHILAQUILES

Crispy flash-fried tortilla chips marinated with in-house made ranchero salsa, topped with two eggs any style, sour cream, and cilantro 16.00 This is a great start for a "desayuno perfecto" when tossed with one of the items below: Add bacon 1.00 chicken 3.00 pork 1.00 or steak 5.00



SCORCHING MARY

Absolut Peppar Vodka, signature bloody mary mix, bartenders' bacon, picked asparagus 12.00

NAUTI MIMOSA

Our signature mimosa with J Roget Champagne and OJ 12.00

THE TURTLE BREAKFAST SHOT

Jameson Whiskey, butterscotch Schnapps, orange juice, maple syrup, topped with bartenders' bacon 12.00

MAN-MOSA

Absolut Mandrin Vodka, sparkling wine, and orange juice 12.00





NAUTI OMELET

S. A.C.HFRONT The only tools required are silverware... and your imagination. Start by choosing your favorite cheese of Swiss, colby, provolone, or pepper jack and then add your favorite ingredients listed below 14.00

bacon pieces 1.50 pork sausage 1.50 diced ham 1.50 hashbrowns inside 1.50 avocado 2.50 tomatoes 1.50 sour cream 1.50 extra cheese 1.50 bell peppers 1.50 fresh salsa 1.50 mushrooms 1.50 sautéed red onions 1.50



FRENCH-ROLLED OR SCRAMBLED STYLE

All omelets are made with three farm-fresh eggs and comes with your choice of fresh fruit, country style crispy potatoes or golden hash browns, and choice of deli-style toast

HAM & CHEESE

Smoked diced ham and shredded colby cheese 16.00

VEGETABLE

Mushrooms, red onions, bell peppers, spinach, and provolone cheese 16.00

CHORIZO

Chorizo with pepper jack cheese and hashbrowns inside, topped with queso sauce and crispy tortilla strips, and garnished with cilantro 17.00

BACON & AVOCADO

Crispy bacon with sautéed red onions and mushrooms, Swiss cheese, topped with avocado 17.00





SHORT STACK

Three fluffy pancakes served with maple syrup 8.00

LUMBERJACK STACK

Three pancakes layered with bacon, served with two eggs any style and maple syrup 12.00

NAUTI FRENCH TOAST

Thick-cut Brioche French toast with your choice of bacon, sausage, or ham 12.00

STUFFED FRENCH TOAST

Brioche slices filled with cream cheese and mascarpone, topped with seasonal berries and whipped cream 15.00

MONTE CRISTO

Shaved ham, seasonal jelly, and Swiss cheese omelet between two slices of French toast, dipped in pancake batter, deep-fried, and served with country style crispy potatoes or golden hash browns 16.00

DON'T FORGET TO ORDER ONE OF OUR SIGNATURE COFFEES OR SMOOTHIES FROM THE COFFEE COVE - ASK YOUR SERVER OR VISIT OUR BARISTA