Nautilus 340

CUISINE BY

Chef Nathan Ryan

WELCOME

At Nautilus 340, French technique, Japanese precision, and vibrant island flavors define our Coastal Caribbean cuisine. We highlight fresh reef-caught seafood, tropical ingredients, and refined techniques inspired by the surrounding sea.

Bon appétit!

In the VI, 340 is our code for "you're one of us." No matter where you're from, when you dine with us—sit, sip, and savor—tonight, you're 340, too.

STARTERS

MAHI CEVICHE LETTUCE WRAPS 19
Citrus-Cured Mahi, Coconut–Chipotle Leche de Tigre, Tomato–Cucumber Relish

LOCAL REEF FISH TARTARE 22
Hand-Cut Reef Fish, Scallion–Ginger Oil, Mojo Verde, Citrus-Cane Pickled Onion, Cassava Chips

SEASONAL FISH TIRADITO 21
Thin-Sliced Reef Fish, Passionfruit–Miso Vinaigrette, Coconut Milk Gel, Chili Oil

NAUTILUS STEAK PÂTÉ 19
Spiral Puff Pastry, Red Sofrito Steak, Yellow Curry Aioli

YELLOW CURRY FISH CAKES 18
Pan-Seared Fish Cakes, Caribbean Remoulade

SWEET PLANTAIN LOBSTER ROLL 22
Coconut-Poached Local Lobster, Roasted Sweet Plantain, Chayote Slaw, Rice Paper Wrap

SALADS

ISLAND GREEN SALAD 17
Mixed Island Greens, Cucumber, Shaved Cabbage, Citrus-Cane Pickled Onion, Culantro Cream Dressing, Island Root Crumble

ISLAND CASSAVA SALAD 21
Tender Cassava, Mustard Green Dressing, Scallion, Red Onion, Island Herbs

SEARED YELLOWFIN TUNA SALAD 24
Island Greens, Passionfruit Pepper Gastrique, Tomato–Citrus Relish, Herb Crunch

MAINS

GRILLED LOCAL SNAPPER 46
Turmeric Jasmine Rice, Charred Broccolini, Callaloo Coulis, Red Sofrito

PAN-SEARED MAHI-MAHI 42
Torched Island Root Purée, Coconut Som-Tam Slaw, Tropical Fruit Emulsion

GRILLED NEW YORK STRIP 56
Yucca Frites, Charred Broccolini, Mojo Verde

CRISPY AIRLINE CHICKEN LEG QUARTERS 34
Tamarind Barbecue Jus, Coconut–Cassava Cakes, Brown Butter Bok Choy

LOCAL LOBSTER TAIL 64
Brown Butter Herb Poached Lobster, Coconut Curry, Roasted Island Roots, Green Papaya Slaw

ISLAND ROOT MÉLANGE 32
Roasted Island Roots, Torched Root Purée, Bok Choy, Coconut–Herb Velouté