

Beginnings

- Crispy Calamari** 12
Basil aioli & soy ginger-sesame-lime-cilantro sauces
- Jumbo Lump Crab Cake** 16
Mandarin-peanut slaw
- Bahamian Conch Fritters** 10
Four fritters with hot mustard & cocktail sauces
- Stone Crabs ½ lb.** 24
Hot mustard sauce

- Six Boathouse Baked Oysters** 15
Cayenne pepper-apple wood bacon butter, garlic, watercress
- Six Cold Water Oysters** 13
On the half shell
- Shrimp Cocktail** 4 per shrimp
Fresh shrimp, remoulade

Soups and Chowders

- Bahamian Conch Chowder** 6/8
- New England Clam Chowder** 6/8
- Lobster Bisque** 6/8
- Black Bean** 5/7

Starter Salads

- Sea Watch Field Greens** 4
Seven different greens, Gouda cheese, artichoke heart, tomato, Kalamata olives, & candied walnuts
- Boston Wedge Salad** 7
Apple wood bacon, radishes, chives, Buttermilk-blue cheese dressing
- Caesar Salad** 5
Shaved Parmigiano-Reggiano

Main Course

Seafood Selections

- Triggerfish Schnitzel** 21
Lightly breaded and fried, & chili lime butter
- Char-Grilled Swordfish** 29
Roma tomato, balsamic vinegar, basil
- Seared, Blackened Mahi Mahi** 22
Cajun spices, tomatillo pineapple salsa
- Roasted Salmon** 22
Kalamata olive, sun-dried tomato, garlic
- Broiled Grouper** 29
Roasted dill tomato half, Kalamata olives, hard-cooked egg, capers, anchovy, Dijon mustard
- Orange Roughy** 22
New Zealand whitefish sautéed with dill Chardonnay sauce
- Seared Scallops** 26
Roasted red pepper, thyme, coriander, corn relish
- Crispy Fried Shrimp** 22
Mandarin orange-peanut slaw
- Stone Crabs 1 lb.** 48
Hot mustard sauce



Easter Specials



Crab Stuffed Snapper 36
Lemon butter, mashed potatoes, glazed carrots, & green beans

Sugar Glazed Spiral Slice Ham 29
Pecan crusted sweet potato, green beans, & glazed carrots



Sea Watch Specialties

- “The Original Sea Watch Medley”** 38
Our own combination of a fresh lobster tail, shrimp, & tender scallops brushed with garlic butter and white wine broiled.
- Bouillabaisse** 29
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-chicken-Pernod broth, garlic croustade
- Sea Watch Salad** 24
Plump charbroiled shrimp, lump crabmeat, julienne of grilled red peppers, Kalamata olives, hard-boiled egg, on a bed of tossed baby leaf greens with Louie dressing
- 1 ¼ Lb. Broiled or Steamed Lobster** 34
Corn on the cob

Land and Sea

- Seafood Paella** 29
King crab, chicken, shrimp, chorizo, clams, salmon, mussels, Spanish rice, & peas
- Lobster Tail & Top Sirloin** 37
- Slow-Roasted Prime Rib 10 oz.** 29
Creamy horseradish sauce, au jus

Fresh Pasta

- Rigatoni Sorrentina** 13
Tomato sauce, mozzarella cheese, fresh basil, parmigiana-reggiano, parsley
- Add Chicken** 6 **Add Shrimp** 8



CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. All deep-fried items are cooked in “trans-fat free oil.” Availability of fresh seafood is subject to weather and sea conditions.

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