

Beginnings

- Smoked Salmon Tartine** 14
Focaccia toast, fried capers, pickled red onion,
Crème fraiche, chives
- 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
- Tuna Avocado Tartare** 16
Cucumber, cilantro, soy sauce, mustard seed,
wasabi, seaweed, crispy focaccia
- Stone Crabs ½ lb.** 24
Hot mustard sauce

- Six Boathouse Baked Oysters** 15
Cayenne pepper-apple wood bacon butter,
garlic, watercress
- Steamed Clams & Mussels** 15
Tomato, saffron, white wine broth
- Steamed Clams** 18 **Steamed Mussels** 14
Tomato, saffron, white wine broth

- Chilled Seafood Tower** 39
King crab, Shrimp, lump crab meat, cold
water oysters, and clams
- Six Cold Water Oysters** 13
On the half shell
- Shrimp Cocktail** 4 per shrimp
Fresh shrimp, remoulade

Soups, Chowders, & Starter Salads

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

- Sea Watch Field Greens** 4
Seven different greens, Gouda cheese, artichoke heart,
tomato, Kalamata olives, & candied walnuts
- Beet, Endive and Walnut Salad** 6
Pears, walnut oil, Roquefort, red wine vinaigrette

- 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

Back by popular demand!

“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.

Sea Watch Specialties

- Bouillabaisse** 29
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels,
saffron-chicken-Pernod broth, garlic croustade
- Seafood Paella** 29
King crab, chicken, shrimp, chorizo, clams, salmon, mussels, Spanish rice, & peas
- 1 ¼ Lb. Broiled or Steamed Lobster** 34
Corn on the cob
- Sea Watch Salad** 24
Plump charbroiled shrimp, lump crabmeat, julienne of grilled red peppers,
Kalamata olives, hardboiled egg, on a bed of tossed baby leaf greens with Louie dressing

Fresh Pasta

- Angel Hair Pasta with Goat Cheese** 15
White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts
- Add Chicken** 6 **Add Shrimp** 8
- Rigatoni Sorrentina** 13
Tomato sauce, mozzarella cheese, fresh basil, parmigiana-reggiano, parsley
- Add Chicken** 6 **Add Shrimp** 8

Land & Sea

- Slow-Roasted Prime Rib 10 oz.** 29
Creamy horseradish sauce, au jus
- Sliced Prime Sirloin** 24
Crispy Onions
- Grilled Shrimp & Top Sirloin** 32
Béarnaise Sauce
- Scallops & Top Sirloin** 29
Béarnaise Sauce
- Lobster Tail & Top Sirloin** 37
Béarnaise Sauce
- Grilled Shrimp & Scallops** 26
Garlic Butter & Corn Relish

Side Attractions

- Red Skillet Corn Bread** 3
- Mashed Potatoes** 4
- French Fries** 3
- Macaroni & Cheese** 5
- Loaded Baked Potato** 4
- Skillet of Caramelized Mushrooms** 5



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. APRIL 2017

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