

## 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

## SOUPS & CHOWDERS

### BAHAMIAN CONCH CHOWDER 6 | 8

### NEW ENGLAND CLAM CHOWDER 6 | 8

### LOBSTER BISQUE 6 | 8

### BLACK BEAN 5 | 7

### FRENCH ONION 8

### TUNA AVOCADO TARTARE 16

Cucumber, cilantro, soy sauce, mustard seed, wasabi, seaweed, crispy focaccia

### BAHAMIAN CONCH FRITTERS 10

Four fritters with hot mustard & cocktail sauces

### SIX BOATHOUSE BAKED OYSTERS 15

Cayenne pepper-apple wood bacon butter, garlic,

### STEAMED CLAMS 18

Tomato, saffron, white wine broth

### STEAMED MUSSELS 14

Tomato, saffron, white wine broth

### STEAMED CLAMS & MUSSELS 15

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

## STARTER SALADS

### 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

*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

### BOUILLABAISSSE 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

### BAKED POTATO 5 LOADED BAKED POTATO 7

### 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. MAY 2017

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