

Soups & Chowders

- BAHAMIAN CONCH CHOWDER** 6 | 8
NEW ENGLAND CLAM CHOWDER 6 | 8
LOBSTER BISQUE 6 | 8
BLACK BEAN 5 | 7

Sea Watch Specialties

“THE ORIGINAL SEA WATCH MEDLEY” 38
OUR OWN COMBINATION OF A FRESH LOBSTER TAIL, SHRIMP, & TENDER SCALLOPS BRUSHED WITH GARLIC BUTTER & 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, HARDBOILED EGG, ON A BED OF TOSSED BABY LEAF GREENS WITH LOUIE DRESSING

1 ¼ LB. BROILED OR STEAMED LOBSTER 34
CORN ON THE COB

Fresh Pasta

RIGATONI SORRENTINA 13

TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL, PARMIGIANA-REGGIANO, PARSLEY
ADD CHICKEN 6 **ADD SHRIMP** 8

Appetizers

- 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
- 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

Starter Salads

- SEA WATCH FIELD GREENS** 4
SEVEN DIFFERENT GREENS, GOUDA CHEESE, ARTICHOKE HEART, TOMATO, KALAMATA OLIVES, CARROTS, & CANDIED WALNUTS
- BOSTON WEDGE SALAD** 7
APPLE WOOD BACON, RADISHES, CHIVES, BUTTERMILK-BLUE CHEESE DRESSING
- CAESAR SALAD** 5
SHAVED PARMIGIANO-REGGIANO

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

Mother's Day Specials

FILET MIGNON 48

TOPPED WITH CRISPY ONIONS & BÉARNAISE SAUCE
ADD LOBSTER TAIL 17

LOBSTER ROLL 27

SERVED CHILLED NEW ENGLAND STYLE, CELERY, LEMON, MAYONNAISE, & CHIVES. SERVED WITH COLE SLAW

CRAB TOSTADA 26

JUMBO LUMP CRABMEAT, BLACK BEANS, CORN TORTILLAS, AVOCADO, & PICO DE GALLO

Land & Sea

SEAFOOD PAELLA 29

KING CRAB, CHICKEN, SHRIMP, CHORIZO, CLAMS, SALMON, MUSSELS, SPANISH RICE, & PEAS

SLOW-ROASTED PRIME RIB 10 OZ. 29

CREAMY HORSERADISH SAUCE, AU JUS



6002 NORTH OCEAN BOULEVARD FORT LAUDERDALE, FLORIDA 33308 954-781-2200 WWW.SEAWATCHONTHEOCEAN.COM @SEAWATCHONTHEOCEAN

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. MOTHER'S DAY 2018