

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

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, watercress

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

SOUPS & CHOWDERS

BAHAMIAN CONCH CHOWDER 6 | 8

NEW ENGLAND CLAM CHOWDER 6 | 8

LOBSTER BISQUE 6 | 8

FRENCH ONION 8

FIELD OF GREENS 4

Seven different greens, Gouda cheese, artichoke heart,
tomato, Kalamata olives, carrots, & candied walnuts

BEEF, ENDIVE AND WALNUT SALAD 6

Pears, walnut oil, Roquefort, red wine vinaigrette

STARTER SALADS

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-scented-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, heart of palm,
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

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. 05.22.2018

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