

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
- 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
- STONE CRABS ½ LB. 24**
HOT MUSTARD SAUCE

STARTER SALADS

- 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 BATHHOUSE BAKED OYSTERS 15**
CAYENNE PEPPER-APPLE WOOD BACON BUTTER,
GARLIC, WATERCRESS
- 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

- FIELD OF GREENS 4**
SEVEN DIFFERENT GREENS, GOUDA CHEESE,
ARTICHOKE HEART, TOMATO, KALAMATA OLIVES,
CARROTS, & 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
- BAHAMIAN CONCH CHOWDER 6 | 8**
- NEW ENGLAND CLAM CHOWDER 6 | 8**
- LOBSTER BISQUE 6 | 8**
- FRENCH ONION 8**

MAIN COURSE

SEAFOOD SELECTIONS

- 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, DION 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-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

PASTA DISHES

- ANGEL HAIR PASTA WITH GOAT CHEESE 15**
WHITE WINE, RED PEPPER FLAKES, FRESH BASIL, TOMATOES, & ROASTED PINE NUTS
- RIGATONI SORRENTINA 13**
TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL, PARMIGIANA-REGGIANO, PARSLEY
- ADD CHICKEN 6 ADD SHRIMP 8**
- 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

- SKILLET CORN BREAD 3**
- MASHED POTATOES 4**
- FRENCH FRIES 3**
- MACARONI & CHEESE 5**
- BAKED POTATO 5 LOADED BAKED POTATO 7**
- SKILLET OF SAUTÉED 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. **DECEMBER 2018**

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