

Easter Sunday

Appetizers

- JUMBO LUMP CRAB CAKE 16**
MANDARIN-PEANUT SLAW
- CRISPY CALAMARI 12**
BASIL AIOLI
& SOY GINGER-SESAME-LIME-CILANTRO SAUCES
- SHRIMP COCKTAIL 4 (PER SHRIMP)**
FRESH SHRIMP, REMOULADE
- 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
- SMOKED SALMON TARTINE 14**
FOCACCIA TOAST, FRIED CAPERS, PICKLED RED ONION,
CRÈME FRAICHE, CHIVES

Soups & Chowders

- BAHAMIAN CONCH CHOWDER 6 | 8**
- NEW ENGLAND CLAM CHOWDER 6 | 8**
- LOBSTER BISQUE 6 | 8**

Starter Salads

- 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
- BOSTON WEDGE SALAD 7**
APPLE WOOD BACON, RADISHES, CHIVES,
BUTTERMILK-BLUE CHEESE DRESSING
- CAESAR SALAD 5**
SHAVED PARMIGIANO-REGGIANO

Sea Watch Specialties

- “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.
- BOUILLABAISSE 29**
LOBSTER, SHRIMP, SCALLOPS, CALAMARI,
FRESH FISH, CLAMS, MUSSELS,
SAFFRON-SCENTED-CHICKEN-PERNOD BROTH,
GARLIC CROUSTADE
- 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

Land & Sea

- SEAFOOD PAELLA 29**
KING CRAB, CHICKEN, SHRIMP, CHORIZO, CLAMS, SALMON,
MUSSELS, SPANISH RICE, & PEAS
- LOBSTER TAIL & TOP SIRLOIN 37**
BÉARNAISE SAUCE

Fresh Pasta

- RIGATONI SORRENTINA 13**
TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL,
PARMIGIANA-REGGIANO, PARSLEY
ADD CHICKEN 6 ADD SHRIMP 8

Easter Specials

- CRAB STUFFED SNAPPER**
LEMON BUTTER, MASHED POTATOES,
GLAZED CARROTS, & GREEN BEANS
- SUGAR GLAZED SPIRAL SLICE HAM**
PECAN CRUSTED SWEET POTATO,
GLAZED CARROTS, & GREEN BEANS

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 KEY WEST RED SNAPPER 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