

## BEGINNINGS

**SMOKED SALMON TARTINE 15**  
FOCACCIA TOAST, FRIED CAPERS,  
PICKLED RED ONION, CRÈME FRAICHE, CHIVES

**CRISPY CALAMARI 14**  
BASIL AIOLI &  
SOY GINGER-SESAME-LIME-CILANTRO SAUCES

**JUMBO LUMP CRAB CAKE 18**  
MANDARIN-PEANUT SLAW

**STEAMED CLAMS 19**  
TOMATO, SAFFRON, WHITE WINE BROTH

**STEAMED MUSSELS 16**  
TOMATO, SAFFRON, WHITE WINE BROTH

**STEAMED CLAMS & MUSSELS 18**  
TOMATO, SAFFRON, WHITE WINE BROTH

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

**TUNA AVOCADO TARTARE 19**  
CUCUMBER, SOY SAUCE, MUSTARD SEED,  
CILANTRO, WASABI, SEAWEED, CRISPY FOCACCIA

**CONCH FRITTERS 12**  
FOUR FRITTERS WITH  
HOT MUSTARD & COCKTAIL SAUCES

**SIX BOATHOUSE BAKED OYSTERS 17**  
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 15**  
ON THE HALF SHELL

**SHRIMP COCKTAIL 4 (PER SHRIMP)**  
FRESH SHRIMP, REMOULADE

## STARTER SALADS

**FIELD OF GREENS 5**  
SEVEN DIFFERENT GREENS, GOUDA CHEESE,  
ARTICHOKE HEART, TOMATO, KALAMATA  
OLIVES, CARROTS, & CANDIED WALNUTS

**BEET, ENDIVE AND WALNUT SALAD 7**  
PEARS, WALNUT OIL, ROQUEFORT,  
RED WINE VINAIGRETTE

**BOSTON WEDGE SALAD 9**  
APPLE WOOD BACON, RADISHES, CHIVES,  
BUTTERMILK-BLUE CHEESE DRESSING

**CAESAR SALAD 7**  
SHAVED PARMIGIANO-REGGIANO

## SOUPS & CHOWDERS

**BAHAMIAN-STYLE CONCH CHOWDER 6 | 8**

**NEW ENGLAND CLAM CHOWDER 6 | 8**

**LOBSTER BISQUE 7 | 9**

**FRENCH ONION 9**

## MAIN COURSE

### SEAFOOD SELECTIONS

**CHAR-GRILLED SWORDFISH 29**  
ROMA TOMATO, BALSAMIC VINEGAR, BASIL

**SEARED, BLACKENED MAHI MAHI 24**  
CAJUN SPICES, TOMATILLO PINEAPPLE SALSA

**ROASTED SALMON 24**  
KALAMATA OLIVE, SUN-DRIED TOMATO, GARLIC

**BROILED GROUPEL 31**  
ROASTED DILL TOMATO HALF, KALAMATA OLIVES,  
HARD-COOKED EGG, CAPERS, ANCHOVY, DIJON MUSTARD

**ORANGE ROUGHY 24**  
NEW ZEALAND WHITEFISH SAUTÉED  
WITH DILL CHARDONNAY SAUCE

**SEARED SCALLOPS 28**  
ROASTED RED PEPPER, THYME, CORIANDER, CORN RELISH

**CRISPY FRIED SHRIMP 24**  
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 32**  
LOBSTER, SHRIMP, SCALLOPS, CALAMARI, FRESH FISH, CLAMS, MUSSELS,  
SAFFRON-SCENTED-CHICKEN-PERNOD BROTH, GARLIC CROUSTADE

**SEAFOOD PAELLA 31**  
KING CRAB, CHICKEN, SHRIMP, CHORIZO, CLAMS, SALMON, MUSSELS, SPANISH RICE, & PEAS

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

### PASTA DISHES

**ANGEL HAIR PASTA WITH GOAT CHEESE 17**  
WHITE WINE, RED PEPPER FLAKES, FRESH BASIL, TOMATOES, & ROASTED PINE NUTS  
**ADD CHICKEN 6    ADD SHRIMP 8**

**RIGATONI SORRENTINA 15**  
TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL, PARMIGIANA-REGGIANO, PARSLEY  
**ADD CHICKEN 6    ADD SHRIMP 8**

### LAND & SEA

**SLICED PRIME SIRLOIN 26**  
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 4**

**MASHED POTATOES 4**

**FRENCH FRIES 4**

**MACARONI & CHEESE 5**

**BAKED POTATO 5    LOADED BAKED POTATO 7**

**SKILLET OF SAUTÉED MUSHROOMS 6**



CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
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. **FEBRUARY 2020**

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