

## 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
- BUTTERY SPICED PEEL-N-EAT SHRIMP 19**  
JALAPEÑO, LIME, CILANTRO
- \* **TUNA AVOCADO TARTARE 19**  
CUCUMBER, SOY SAUCE, MUSTARD SEED,  
CILANTRO, WASABI, SEAWEED, CRISPY FOCACCIA

- JUMBO LUMP CRAB CAKE 24**  
MANDARIN-PEANUT SLAW
- CONCH FRITTERS 13**  
HOT MUSTARD & COCKTAIL SAUCES
- BOATHOUSE BAKED OYSTERS 18**  
CAYENNE PEPPER-APPLE WOOD BACON BUTTER,  
GARLIC, WATERCRESS
- \* **COLD WATER OYSTERS 16**  
COCKTAIL SAUCE, HORSERADISH
- SHRIMP COCKTAIL 16**  
REMOULADE

## STARTER SALADS

- FIELD OF GREENS 7**  
SEVEN DIFFERENT GREENS, GOUDA CHEESE,  
ARTICHOKE HEART, TOMATO, KALAMATA OLIVES,  
CARROTS, & CANDIED WALNUTS
- BOSTON WEDGE SALAD 11**  
APPLE WOOD BACON, RADISHES, CHIVES,  
BUTTERMILK-BLUE CHEESE DRESSING
- CAESAR SALAD 8**  
SHAVED PARMIGIANO-REGGIANO

## SOUPS & CHOWDERS

- NEW ENGLAND CLAM CHOWDER 7**
- LOBSTER BISQUE 9**
- FRENCH ONION 10**

## MAIN COURSE

SELECT ENTREES COME WITH FRESH BREAD, RICE AND VEGETABLES

### SEAFOOD SELECTIONS

- CHAR-GRILLED SWORDFISH 29**  
ROMA TOMATO, BALSAMIC VINEGAR, BASIL
- SEARED, BLACKENED MAHI MAHI 26**  
CAJUN SPICES, TOMATILLO PINEAPPLE SALSA
- ROASTED SALMON 26**  
KALAMATA OLIVE, SUN-DRIED TOMATO, GARLIC
- BROILED GROUPER 32**  
ROASTED DILL TOMATO HALF, KALAMATA OLIVES,  
HARD-COOKED EGG, CAPERS, ANCHOVY, DIJON MUSTARD
- ORANGE ROUGHY 26**  
NEW ZEALAND WHITEFISH SAUTÉED  
WITH DILL CHARDONNAY SAUCE
- SEARED SCALLOPS 29**  
ROASTED RED PEPPER, THYME, CORIANDER, CORN RELISH
- SHRIMP TEMPURA 24**  
MANDARIN ORANGE-PEANUT SLAW

### “THE ORIGINAL SEA WATCH MEDLEY” 38

OUR OWN COMBINATION OF A LOBSTER TAIL, SHRIMP, & SCALLOPS  
BRUSHED WITH GARLIC BUTTER AND WHITE WINE BROILED.

### SEA WATCH SPECIALTIES

- BOUILLABAISSE 34**  
LOBSTER, SHRIMP, SCALLOPS, CALAMARI, FRESH FISH, CLAMS, MUSSELS,  
SAFFRON-SCENTED-CHICKEN-PERNOD BROTH, GARLIC CROUSTADE
- ANGEL HAIR PASTA WITH GOAT CHEESE 17**  
WHITE WINE, RED PEPPER FLAKES, FRESH BASIL, TOMATOES, & ROASTED PINE NUTS  
**ADD CHICKEN 6    ADD SHRIMP 8**

### LAND & SEA

- GRILLED SHRIMP & FILET 42**  
BÉARNAISE SAUCE
- SCALLOPS & FILET 44**  
BÉARNAISE SAUCE
- LOBSTER TAIL & FILET 59**  
MELTED BUTTER, BÉARNAISE SAUCE
- GRILLED SHRIMP & SCALLOPS 28**  
GARLIC BUTTER & CORN RELISH

### SIDE ATTRACTIONS

- SKILLET CORN BREAD 4**
- MASHED POTATOES 4**
- FRENCH FRIES 4**
- IDAHO BAKED POTATO 6**

## DESSERT

**KEY LIME PIE 8**

**CRÈME BRÛLÉE 8**

**CHOCOLATE TRIFLE 8**

