

## BEGINNINGS

- \* **SMOKED SALMON TARTINE 15**  
FOCACCIA TOAST, FRIED CAPERS,  
PICKLED RED ONION, CRÈME FRAÎCHE, CHIVES
- CRISPY CALAMARI 14**  
BASIL AIOLI &  
SOY GINGER-SESAME-LIME-CILANTRO SAUCES
- CONCH FRITTERS 13**  
HOT MUSTARD & COCKTAIL 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
- BOATHOUSE BAKED OYSTERS 18**  
CAYENNE PEPPER-APPLE WOOD BACON BUTTER,  
GARLIC, WATERCRESS
- \* **COLD WATER OYSTERS 16**  
COCKTAIL SAUCE, HORSE RADISH
- SHRIMP COCKTAIL 16**  
REMOULADE

- 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**

## 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 34**  
ROASTED DILL TOMATO HALF, KALAMATA OLIVES,  
HARD-COOKED EGG, CAPERS, ANCHOVY, DIJON MUSTARD
- ORANGE ROUGHY 26**  
NEW ZEALAND WHITEFISH SAUTÉED  
WITH DILL CHARBONNAY SAUCE
- SEARED SCALLOPS 29**  
ROASTED RED PEPPER, THYME,  
CORIANDER, CORN RELISH
- SHRIMP TEMPURA 24**  
MANDARIN ORANGE-PEANUT SLAW

SELECT ENTREES COME WITH FRESH BREAD, POTATOES, AND VEGETABLES

## MAIN COURSE

“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

- BOULLABAISSE 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

- 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

## LAND & SEA

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



KEY LIME PIE 8

CRÈME BRÛLÉE 8

CHOCOLATE TRIFLE 8

## DESSERT

\* 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. All deep-fried items are cooked in “trans-fat free oil.” Availability of fresh seafood is subject to weather and sea conditions. JUNE 2021  
CONSUMER INFORMATION: There is a 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.