



THANKSGIVING ON THE OCEAN

Beginnings

*** SMOKED SALMON TARTINE** 16
Focaccia toast, fried capers, pickled red onion, Crème fraiche, chives

CRISPY CALAMARI 15
Basil aioli & soy ginger-sesame-lime-cilantro sauces

CONCH FRITTERS 15
Hot mustard & cocktail sauces

BOATHOUSE BAKED OYSTERS 19
Cayenne pepper-apple wood bacon butter, garlic, watercress

*** COLD WATER OYSTERS** 18
Cocktail sauce, horseradish

SHRIMP COCKTAIL 16
Remoulade

Sea Watch Specialties

THE ORIGINAL SEA WATCH MEDLEY 39
Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled.

BOUILLABAISSE 34
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented-chicken-Pernod broth, garlic croustade

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 pineapple salsa

SEARED SCALLOPS 32
Roasted red pepper, thyme, coriander, corn relish

SHRIMP TEMPURA 24
Mandarin orange-peanut slaw

PRIME RIB 39
Creamy horseradish sauce, Au jus

Side Attractions

SKILLET CORN BREAD 4

MASHED POTATOES 4

FRENCH FRIES 4

IDAHO BAKED POTATO 6

Soups & Chowders

NEW ENGLAND CLAM CHOWDER 7

LOBSTER BISQUE 9

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

Traditional Turkey Dinner

CREAMY MUSHROOM SOUP WITH HARVEST RICE
OR
FIELD OF GREENS SALAD

HERB ROASTED BREAST OF TURKEY
with our house giblet gravy
Country style peppered pork & bread Stuffing
Fresh green beans
Mashed potatoes
Pecan topped sweet potatoes
Fresh cranberry cassis relish

GINGER SNAP CRUSTED PUMPKIN CHEESECAKE
with vanilla crème & toasted pecans

38

CHILDREN 12 & UNDER

24

Dessert

KEY LIME PIE 8
Graham cracker crust, vanilla bean sauce

CRÈME BRÛLÉE 8
Layered with hazelnut chocolate

CHOCOLATE TRIFLE 8
Chocolate mousse, brownies, & raspberries