

## Beginnings

- \* SMOKED SALMON TARTINE** 1 6  
Focaccia toast, fried capers, pickled red onion, Crème fraîche, chives
- CRISPY CALAMARI** 1 5  
Basil aioli &  
soy ginger- sesame- lime- cilantro sauces
- CONCH FRITTERS** 1 5  
Hot mustard & cocktail sauces
- BUTTERY SPICED PEEL-N-EAT SHRIMP** 1 9  
Jalapeño, lime, cilantro

- \* TUNA AVOCADO TARTARE** 1 9  
Cucumber, soy sauce, mustard seed, cilantro, wasabi, seaweed, crispy focaccia
- BOATHOUSE BAKED OYSTERS** 1 9  
Cayenne pepper- apple wood bacon butter, garlic, watercress
- \* COLD WATER OYSTERS** 1 8  
Cocktail sauce, horseradish
- SHRIMP COCKTAIL** 1 6  
Remoulade

- FIELD OF GREENS** 7  
Seven different greens, Gouda cheese, artichoke heart, tomato, Kalamata olives, carrots, & candied walnuts
- BOSTON WEDGE SALAD** 1 1  
Apple wood bacon, radishes, chives, Buttermilk- blue cheese dressing
- CAESAR SALAD** 8  
Shaved Parmigiano-Reggiano

- NEW ENGLAND CLAM CHOWDER** 7
- LOBSTER BISQUE** 9
- FRENCH ONION** 1 0

## Starter Salads

## Soups & Chowders

## Seafood Selections

- CHAR-GRILLED SWORDFISH** 2 9  
Roma tomato, Balsamic vinegar, basil
- SEARED, BLACKENED MAHI MAHI** 2 6  
Cajun spices, tomatillo pineapple salsa
- ROASTED SALMON** 2 6  
Kalamata olive, sun-dried tomato, garlic
- BROILED GROUPE** 3 4  
Roasted dill tomato half, Kalamata olives, hard-cooked egg, capers, anchovy, Dijon mustard
- ORANGE ROUGHY** 2 6  
New Zealand whitefish sautéed with dill Chardonnay sauce
- SEARED SCALLOPS** 3 2  
Roasted red pepper, thyme, coriander, corn relish
- SHRIMP TEMPURA** 2 4  
Mandarin orange- peanut slaw
- GRILLED SHRIMP & SCALLOPS** 3 0  
Garlic Butter & Corn Relish

## Main Course

Select entrees come with fresh bread, potatoes, and vegetables

**“THE ORIGINAL SEA WATCH MEDLEY”** 3 9  
Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled.

## Land & Sea

- GRILLED SHRIMP & FILET MIGNON** 4 2  
Garlic Butter, Béarnaise Sauce
- SCALLOPS & FILET MIGNON** 4 7  
Sweet Corn Relish, Béarnaise Sauce
- LOBSTER TAIL & FILET MIGNON** 5 9  
Melted Butter, Béarnaise Sauce
- FILET MIGNON 8 OZ.** 4 9  
Béarnaise Sauce

## Sea Watch Specialties

- BOUILLABAISSE** 3 4  
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented- chicken- Pernod broth, garlic croustade
- ANGEL HAIR PASTA WITH GOAT CHEESE** 1 7  
White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts  
**ADD CHICKEN** 6    **ADD SHRIMP** 8

## Side Attractions

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

## 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



**SEA WATCH**  
*on the ocean*

\* 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. **DECEMBER 2021**  
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.