

Beginnings

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| <p>CRISPY CALAMARI 15
Basil aioli & soy ginger-sesame-lime-cilantro sauces</p> <p>* COLD WATER OYSTERS 18
Cocktail sauce, horseradish</p> <p>SHRIMP COCKTAIL 16
Remoulade</p> | <p>CONCH FRITTERS 15
Hot mustard & cocktail sauces</p> <p>BUTTERY SPICED PEEL-^WEAT SHRIMP 19
Jalapeño, lime, cilantro</p> <p>BOATHOUSE BAKED OYSTERS 19
Cayenne pepper-apple wood bacon butter, garlic, watercress</p> | <p>* TUNA AVOCADO TARTARE 19
Cucumber, soy sauce, cilantro, mustard seed, wasabi, seaweed, crispy focaccia</p> <p>* SMOKED SALMON TARTINE 16
Focaccia toast, fried capers, chives, pickled red onion, & Crème fraiche</p> |
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Starter Salads

- FIELD OF GREENS** 8
Seven different greens, Gouda cheese, tomato, carrots, artichoke heart, Kalamata olives, & candied walnuts
- BOSTON WEDGE SALAD** 12
Apple wood bacon, radishes, chives, Buttermilk-blue cheese dressing
- CAESAR SALAD** 9
Shaved Parmigiano-Reggiano

Soups & Chowders

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

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

- CHAR-GRILLED SWORDFISH** 34
Roma tomato, balsamic vinegar, basil
- SEARED, BLACKENED MAHI MAHI** 28
Cajun spices, tomatillo pineapple salsa
- ROASTED SALMON** 28
Kalamata olive, sun-dried tomato, garlic
- BROILED GROUPER** 34
Roasted dill tomato half, capers, Kalamata olives, hard-cooked egg, anchovy, Dijon mustard
- ORANGE ROUGHY** 26
New Zealand whitefish sautéed with dill Chardonnay sauce
- SEARED SCALLOPS** 33
Roasted red pepper, thyme, coriander, corn relish
- SHRIMP TEMPURA** 24
Mandarin orange-peanut slaw
- GRILLED SHRIMP & SCALLOPS** 30
Garlic Butter & Corn Relish

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.
- TWIN LOBSTER TAILS** 49
Drawn Butter
- 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 7 **ADD SHRIMP** 9

Land & Sea

- GRILLED SHRIMP & FILET MIGNON** 47
Garlic Butter, Béarnaise Sauce
- SCALLOPS & FILET MIGNON** 47
Sweet Corn Relish, Béarnaise Sauce
- LOBSTER TAIL & FILET MIGNON** 59
Drawn Butter, Béarnaise Sauce

Side Attractions

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| SKILLET CORN BREAD 4 | MASHED POTATOES 4 | FRENCH FRIES 4 |
| IDAHO BAKED POTATO 6 | LOADED BAKED POTATO 8 | |

Dessert

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| <p>KEY LIME PIE 8
Graham cracker crust, vanilla bean sauce</p> | <p>CRÈME BRÛLÉE 8
Layered with hazelnut chocolate
Topped with fresh berries</p> | <p>CHOCOLATE TRIFLE 8
Chocolate mousse, brownies, & raspberries</p> |
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