

Beginnings

<p>CRAB CAKE 24 <i>Mandarin-peanut slaw</i></p> <p>CRISPY CALAMARI 16 <i>Basil aioli & soy ginger-sesame-lime-cilantro sauces</i></p> <p>SHRIMP COCKTAIL 17 <i>Remoulade</i></p> <p>* COLD WATER OYSTERS 19 <i>Cocktail sauce, horseradish</i></p>	<p>BUTTERY SPICED PEEL-^NEAT SHRIMP 20 <i>Jalapeño, lime, cilantro</i></p> <p>BOATHOUSE BAKED OYSTERS 20 <i>Cayenne pepper-apple wood bacon butter, garlic, watercress</i></p> <p>* TUNA AVOCADO TARTARE 20 <i>Cucumber, soy sauce, cilantro, mustard seed, wasabi, seaweed, crispy focaccia</i></p> <p>* SMOKED SALMON TARTINE 17 <i>Focaccia toast, fried capers, chives, pickled red onion, & Crème fraiche</i></p>	<p>CONCH FRITTERS 16 <i>Hot mustard & cocktail sauces</i></p> <p>SMOKED FISH DIP 15 <i>Variety of local fish, served with crackers & cucumbers</i></p> <p>SPINACH ARTICHOKE DIP 15 <i>Served with corn tortilla chips</i> ADD CRAB MEAT 8</p>
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Starter Salads

FIELD OF GREENS 9
Seven different greens, Gouda cheese, tomato, carrots, artichoke heart, Kalamata olives, & candied walnuts

BOSTON WEDGE SALAD 13
Apple wood bacon, radishes, chives, Buttermilk-blue cheese dressing

CAESAR SALAD 10
Shaved Parmigiano-Reggiano

Soups & Chowders

NEW ENGLAND CLAM CHOWDER 8

LOBSTER BISQUE 10

FRENCH ONION 11

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

CHAR-GRILLED SWORDFISH 35
Roma tomato, balsamic vinegar, basil

SEARED, BLACKENED MAHI MAHI 29
Cajun spices, tomatillo pineapple salsa

ROASTED SALMON 29
Kalamata olive, sun-dried tomato, garlic

BROILED GROUPER 36
Roasted dill tomato half, capers, Kalamata olives, hard-cooked egg, anchovy, Dijon mustard

ORANGE ROUGHY 27
New Zealand whitefish sautéed with dill Chardonnay sauce

SEARED SCALLOPS 34
Roasted red pepper, thyme, coriander, corn relish

SHRIMP TEMPURA 25
Mandarin orange-peanut slaw

GRILLED SHRIMP & SCALLOPS 31
Garlic Butter & Corn Relish

TWIN LOBSTER TAILS 50
Drawn Butter

Sea Watch Specialties

"THE ORIGINAL SEA WATCH MEDLEY" 40
Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled.

BOUILLABAISSE 35
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented-chicken-Pernod broth, garlic croustade

ANGEL HAIR PASTA WITH GOAT CHEESE 18
White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts
ADD CHICKEN 7 **ADD SHRIMP** 9

RIGATONI SORRENTINA 18
Fresh tomato sauce, basil, Mozzarella, Parmigiano-Reggiano
ADD CHICKEN 7 **ADD SHRIMP** 9

Land & Sea

GRILLED SHRIMP & FILET MIGNON 48
Garlic Butter, Béarnaise Sauce

SCALLOPS & FILET MIGNON 48
Sweet Corn Relish, Béarnaise Sauce

LOBSTER TAIL & FILET MIGNON 59
Drawn Butter, Béarnaise Sauce

FILET MIGNON 49
8oz. center cut prime beef, Béarnaise Sauce

Side Attractions

SEASONAL VEGETABLES 6	SPANISH RICE 6	SKILLET CORN BREAD 5	IDAHO BAKED POTATO 7
SAUTÉED SPINACH 6	FRENCH FRIES 5	MASHED POTATOES 5	LOADED BAKED POTATO 9