

Beginnings

CRAB CAKE 24 <i>Mandarin-peanut slaw</i>	BUTTERY SPICED PEEL-^NEAT SHRIMP 20 <i>Jalapeño, lime, cilantro</i>	CONCH FRITTERS 17 <i>Hot mustard & cocktail sauces</i>
CRISPY CALAMARI 17 <i>Basil aioli & soy ginger-sesame-lime-cilantro sauces</i>	BOATHOUSE BAKED OYSTERS 21 <i>Cayenne pepper-apple wood bacon butter, garlic, watercress</i>	SMOKED FISH DIP 15 <i>Variety of local fish, served with crackers & cucumbers</i>
SHRIMP COCKTAIL 18 <i>Remoulade</i>	* TUNA AVOCADO TARTARE 21 <i>Cucumber, soy sauce, cilantro, mustard seed, wasabi, seaweed, crispy focaccia</i>	SPINACH ARTICHOKE DIP 15 <i>Served with corn tortilla chips</i>
* COLD WATER OYSTERS 20 <i>Cocktail sauce, horseradish</i>	* SMOKED SALMON TARTINE 18 <i>Focaccia toast, fried capers, chives, pickled red onion, & Crème fraiche</i>	ADD CRAB MEAT 8

Starter Salads

FIELD OF GREENS 10 <i>Seven different greens, Gouda cheese, tomato, carrots, artichoke heart, Kalamata olives, & candied walnuts</i>
BOSTON WEDGE SALAD 14 <i>Apple wood bacon, radishes, chives, Buttermilk-blue cheese dressing</i>
CAESAR SALAD 11 <i>Shaved Parmigiano-Reggiano</i>

Soups & Chowders

NEW ENGLAND CLAM CHOWDER 10
LOBSTER BISQUE 10
FRENCH ONION 11

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

CHAR-GRILLED SWORDFISH 36 <i>Roma tomato, balsamic vinegar, basil</i>
SEARED, BLACKENED MAHI MAHI 30 <i>Cajun spices, tomatillo pineapple salsa</i>
ROASTED SALMON 30 <i>Kalamata olive, sun-dried tomato, garlic</i>
BROILED GROUPER 38 <i>Roasted dill tomato half, capers, Kalamata olives, hard-cooked egg, anchovy, Dijon mustard</i>
ORANGE ROUGHY 28 <i>New Zealand whitefish sautéed with dill Chardonnay sauce</i>
SEARED SCALLOPS 35 <i>Roasted red pepper, thyme, coriander, corn relish</i>
SHRIMP TEMPURA 25 <i>Mandarin orange-peanut slaw</i>
GRILLED SHRIMP & SCALLOPS 31 <i>Garlic Butter & Corn Relish</i>
TWIN LOBSTER TAILS 50 <i>Drawn Butter</i>

Sea Watch Specialties

"THE ORIGINAL SEA WATCH MEDLEY" 41 <i>Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled.</i>
BOUILLABAISSE 35 <i>Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented-chicken-Pernod broth, garlic croustade</i>
ANGEL HAIR PASTA WITH GOAT CHEESE 20 <i>White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts</i>
ADD CHICKEN 7 ADD SHRIMP 9
RIGATONI SORRENTINA 20 <i>Fresh tomato sauce, basil, Mozzarella, Parmigiano-Reggiano</i>
ADD CHICKEN 7 ADD SHRIMP 9

Land & Sea

* GRILLED SHRIMP & FILET MIGNON 48 <i>Garlic Butter, Béarnaise Sauce</i>
* SCALLOPS & FILET MIGNON 48 <i>Sweet Corn Relish, Béarnaise Sauce</i>
* LOBSTER TAIL & FILET MIGNON 60 <i>Drawn Butter, Béarnaise Sauce</i>
* FILET MIGNON 50 <i>8oz. center cut prime beef, Béarnaise Sauce</i>

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