

Beginnings

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| Crab Cake 24 <i>Mandarin-peanut slaw</i> | Buttery Spiced Peel[™]-Eat Shrimp 20 <i>Jalapeño, lime, cilantro</i> | Conch Fritters 17 <i>Hot mustard & cocktail sauces</i> |
| Char-grilled Octopus 25 <i>Chimichurri sauce, arugula, street corn</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> |
| Crispy Calamari 17 <i>Basil aioli & soy ginger-sesame-lime-cilantro sauces</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> Add crab meat 8 |
| Shrimp Cocktail 18 <i>Remoulade</i> | * Smoked Salmon Tartine 18 <i>Focaccia toast, fried capers, chives, pickled red onion, & Crème fraiche</i> | Shrimp Tempura 25 <i>Mandarin orange-peanut slaw</i> |
| * Cold Water Oysters 20 <i>Cocktail sauce, horseradish</i> | | |

Starter Salads, Soups & Chowders

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| Caesar Salad 11 <i>Shaved Parmigiano-Reggiano</i> | 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> |
| Lobster Bisque 10 | French Onion 11 | New England Clam Chowder 10 |

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

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| “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> |
| 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

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| Bouillabaisse 35 <i>Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented-chicken-Pernod broth, garlic croustade</i> |
| Beth's Chicken Piccata 25 <i>Classic lemon & white wine cream sauce accented with capers and garnished with fresh Italian parsley</i> <i>Served with angel hair pasta</i> |
| Seafood Pappardelle Pasta 48 <i>Sautéed shrimp, scallops, and lobster, tossed with asparagus, sun dried tomato, toasted pecans and roasted garlic, finished with Parmigiano-Reggiano</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> |
| * Pecan Glazed Bone-In Pork Chop 42 <i>12oz. Accompanied with garlic mashed potatoes & seasonal vegetables</i> |

Side Attractions

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| Seasonal Vegetables 6 | French Fries 5 | Idaho Baked Potato 7 |
| Sautéed Spinach 6 | Skillet Corn Bread 5 | Loaded Baked Potato 9 |
| Spanish Rice 6 | Three Cheese Macaroni 9 | Mashed Potatoes 5 |