

Beginnings

Crab Cake 25 <i>Mandarin-peanut slaw</i>	Buttery Spiced Peel[™]-Eat Shrimp 20 <i>Jalapeño, lime, cilantro</i>	Conch Fritters 18 <i>Hot mustard & cocktail sauces</i>
Char-grilled Octopus 26 <i>Chimichurri sauce, arugula, street corn</i>	Boathouse Baked Oysters 22 <i>Cayenne pepper-apple wood bacon butter, garlic, watercress</i>	Smoked Fish Dip 16 <i>Variety of local fish, served with crackers & cucumbers</i>
Crispy Calamari 18 <i>Basil aioli & soy ginger-sesame-lime-cilantro sauces</i>	* Tuna Avocado Tartare 22 <i>Cucumber, soy sauce, cilantro, mustard seed, wasabi, seaweed, crispy focaccia</i>	Spinach Artichoke Dip 16 <i>Served with corn tortilla chips Add crab meat 8</i>
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 21 <i>Cocktail sauce, horseradish</i>		

Starter Salads, Soups & Chowders

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 12	New England Clam Chowder 10

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

"The Original Sea Watch Medley" 42 <i>Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled</i>
Char-Grilled Swordfish 37 <i>Roma tomato, balsamic vinegar, basil</i>
Seared, Blackened Mahi Mahi 32 <i>Cajun spices, tomatillo pineapple salsa</i>
Roasted Salmon 31 <i>Kalamata olive, sun-dried tomato, garlic</i>
Broiled Grouper 39 <i>Roasted dill tomato half, capers, Kalamata olives, hard-cooked egg, anchovy, Dijon mustard</i>
Orange Roughy 30 <i>New Zealand whitefish sautéed with dill Chardonnay sauce</i>
Seared Scallops 36 <i>Roasted red pepper, thyme, coriander, corn relish</i>
Grilled Shrimp & Scallops 32 <i>Garlic Butter & Corn Relish</i>
Twin Lobster Tails 50 <i>Drawn Butter</i>

Sea Watch Specialties

Bouillabaisse 38 <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 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 22 <i>White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts Add chicken 7 Add shrimp 9</i>
Rigatoni Sorrentina 22 <i>Fresh tomato sauce, basil, Mozzarella, Parmigiano-Reggiano Add chicken 7 Add shrimp 9</i>
Land & Sea
* Grilled Shrimp & Filet Mignon 48 <i>Garlic Butter, Béarnaise Sauce</i>
* Scallops & Filet Mignon 49 <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

Seasonal Vegetables 6	French Fries 5	Idaho Baked Potato 7
Sautéed Spinach 6	Skillet Corn Bread 5	Loaded Baked Potato 9
Portobello Mushroom Risotto 9	Three Cheese Macaroni 9	Mashed Potatoes 5