

Appetizers

Shrimp Cocktail 18
Remoulade

Char-grilled Octopus 26
*Chimichurri sauce,
arugula, street corn*

Crispy Calamari 18
*Soy ginger-sesame-lime-cilantro
& basil aioli sauces*

Conch Fritters 18
Hot mustard & cocktail sauces

Boathouse Baked Oysters 22
*Cayenne pepper-apple wood bacon butter,
garlic, watercress*

*** Cold Water Oysters** 21
Cocktail sauce, horseradish

Crab Cake 25
Mandarin-peanut slaw

Spinach Artichoke Dip 16
*Served with corn tortilla chips
Add Crab Meat 8*

Smoked Fish Dip 16
*Variety of local fish
Served with crackers & cucumbers*

Sea Watch Specialties

Choice of French fries, coleslaw, potato salad, or fresh vegetables

Blackened Mahi Mahi 28
Cajun spices, tartar sauce

Roasted Salmon 22
Kalamata olives, sun-dried tomato, garlic

Orange Roughy 24
*New Zealand white fish, sautéed
with dill chardonnay sauce*

Seared Scallops 29
*Roasted red pepper, thyme,
coriander, corn relish*

Fish-n-Chips 22
Blue Maine Cod

Crab Tostada 28
*Crisp corn tortillas, with avocado,
tomato, red onion, cilantro,
parmesan cheese, & black beans*

Beth's Chicken Piccata 23
*Classic lemon & white wine cream sauce accented
with capers and garnished with fresh Italian parsley
Served with angel hair pasta*

Soups & Chowders

Lobster Bisque 10

New England Clam Chowder 10

French Onion 12

Salad Entrees

Dianne Salad 19

*Diced chicken breast, slivered almonds, crisp noodles,
shredded lettuce, toasted sesame seeds*

Cobb Salad 20

*Chicken, tomato, bacon, hard-boiled egg,
crumbled blue cheese, red onion, and avocado*

Caesar Salad 16

*Shaved Parmigiano-Reggiano
Add Chicken 7 Add Shrimp 9*

Sandwiches

Choice of French fries, coleslaw, potato salad, or fresh vegetables

Blackened Mahi Mahi Sandwich 22

*Lettuce, tomato, mayonnaise,
Brioche bun*

Karen's Club 18

*Sliced grilled chicken breast, Monterey Jack cheese,
crisp Applewood bacon, tomato, avocado,
& mayonnaise on grilled sourdough bread*

Avocado Shrimp Roll 20

*Chilled, celery, dill, red onion, lime zest
New England split bun*

*** Sea Watch Cheeseburger** 18

*Caramelized onions, sliced pickles, tomato,
lettuce, & our special sauce*

Salmon BLT 22

*Grilled salmon layered between lettuce,
tomato, crisp Applewood bacon, & mayonnaise
on our signature multi-grain bread*

Fried Grouper Sandwich 20

Lettuce, tomato, tartar sauce

Pasta Selections

Angel Hair Pasta with Goat Cheese 20

*White wine, red pepper flakes, fresh basil,
tomatoes, & roasted pine nuts
Add Chicken 7 Add Shrimp 9*

Rigatoni Sorrentina 20

*Fresh tomato sauce, basil,
Mozzarella, Parmigiano-Reggiano
Add Chicken 7 Add Shrimp 9*

Experience the taste of coastal living with our selection of fresh seafood.

* CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. All deep-fried items are cooked in "trans-fat free oil." **February 2025**