

Beginnings

Crispy Calamari 18
Basil aioli & soy ginger-sesame-lime-cilantro sauces

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

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

Conch Fritters 18
Hot mustard & cocktail sauces

*** Tuna Avocado Tartare 22**
Cucumber, soy sauce, cilantro, mustard seed, wasabi, seaweed, crispy focaccia

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

Crab Cake 25
Mandarin-peanut slaw

Shrimp Tempura 25
Mandarin orange-peanut slaw

Shrimp Cocktail 18
Remoulade

Soups, Chowders, & Starter Salads

Lobster Bisque 10

New England Clam Chowder 10

Caesar Salad 11
Shaved Parmigiano-Reggiano

Field of Greens 10
Seven different greens, Gouda cheese, tomato, carrots, artichoke heart, Kalamata olives, & candied walnuts

Boston Wedge Salad 14
Apple wood bacon, radishes, chives, Buttermilk-blue cheese dressing

Main Course

Select entrees come with fresh bread, potatoes, and vegetables

Seafood Selections

“The Original Sea Watch Medley” 42
Our own combination of a lobster tail, shrimp, & scallops brushed with garlic butter and white wine broiled

Char-Grilled Swordfish 37
Roma tomato, balsamic vinegar, basil

Seared, Blackened Mahi Mahi 32
Cajun spices, tomatillo pineapple salsa

Roasted Salmon 31
Kalamata olive, sun-dried tomato, garlic

Broiled Grouper 39
Roasted dill tomato half, capers, Kalamata olives, hard-cooked egg, anchovy, Dijon mustard

Orange Roughy 30
New Zealand whitefish sautéed with dill Chardonnay sauce

Seared Scallops 36
Roasted red pepper, thyme, coriander, corn relish

Twin Lobster Tails 50
Drawn Butter

Seafood Pappardelle Pasta 48
Sautéed shrimp, scallops, and lobster, tossed with asparagus, sun dried tomato, toasted pecans and roasted garlic, finished with Parmigiano-Reggiano

Easter Specials

Crab Stuffed Grouper 54
Lemon butter, mashed potatoes, fresh vegetables

Sugar Glazed Spiral Ham 34
Pecan crusted sweet potato, pineapple chutney, fresh vegetables

*** Pecan Glazed Bone-In Pork Chop 42**
12oz. Accompanied with garlic mashed potatoes & seasonal vegetables

Sea Watch Salad 32
Plump charbroiled shrimp, lump crabmeat, kalamata olives, julienne of grilled red peppers, artichoke hearts, hardboiled egg, & baby leaf greens tossed with Louie dressing

Sea Watch Specialties

*** Lobster Tail & Filet Mignon 60**
Drawn Butter, Béarnaise Sauce

*** Filet Mignon 50**
8oz. center cut prime beef, Béarnaise Sauce

Bouillabaisse 38
Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels, saffron-scented-chicken-Pernod broth, garlic croustade

Angel Hair Pasta with Goat Cheese 22
White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts
Add chicken 7 Add shrimp 9

Side Attractions

Seasonal Vegetables 6 Mashed Potatoes 5
Three Cheese Macaroni 9 French Fries 5 Portobello Mushroom Risotto 9