

## Beginnings

**Crispy Calamari 19**  
*Basil aioli & soy ginger-sesame-  
 lime-cilantro sauces*

**Conch Fritters 19**  
*Hot mustard & cocktail sauces*

**Crab Cake 25**  
*Mandarin-peanut slaw*

**Boathouse Baked Oysters 25**  
*Cayenne pepper-apple wood bacon butter,  
 garlic, watercress*

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

**Shrimp Tempura 25**  
*Mandarin orange-peanut slaw*

**\* Cold Water Oysters 24**  
*Cocktail sauce  
 horseradish*

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

**Shrimp Cocktail 19**  
*Remoulade*

## Soups, Chowders, & Starter Salads

**Lobster Bisque 10**

**New England Clam Chowder 10**

**Caesar Salad 14**  
*Shaved Parmigiano-Reggiano*

**Field of Greens 14**  
*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” 44**  
*Our own combination of a lobster tail,  
 shrimp, & scallops brushed with garlic  
 butter and white wine broiled*

**Char-Grilled Swordfish 41**  
*Roma tomato, balsamic vinegar, basil*

**Seared, Blackened Mahi Mahi 38**  
*Cajun spices, tomatillo pineapple salsa*

**Roasted Salmon 36**  
*Kalamata olive, sun-dried tomato, garlic*

**Broiled Grouper 42**  
*Roasted dill tomato half, capers,  
 Kalamata olives, hard-cooked egg,  
 anchovy, Dijon mustard*

**Orange Roughy 36**  
*New Zealand whitefish sautéed  
 with dill Chardonnay sauce*

**Seared Scallops 38**  
*Roasted red pepper, thyme,  
 coriander, corn relish*

**Twin Lobster Tails 52**  
*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 58**  
*Lemon butter, mashed potatoes, fresh vegetables*

**Sugar Glazed Spiral Ham 39**  
*Pecan crusted sweet potato,  
 pineapple chutney, fresh vegetables*

**\* Pecan Glazed Bone-In Pork Chop 44**  
*12oz. Accompanied with garlic mashed potatoes  
 & seasonal vegetables*

**Sea Watch Salad 38**  
*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 62**  
*Drawn Butter, Béarnaise Sauce*

**\* Filet Mignon 55**  
*8oz. center cut prime beef, Béarnaise Sauce*

**Bouillabaisse 46**  
*Lobster, shrimp, scallops, calamari, fresh fish, clams, mussels,  
 saffron-scented-chicken-Pernod broth, garlic croustade*

**Angel Hair Pasta with Goat Cheese 24**  
*White wine, red pepper flakes, fresh basil, tomatoes, & roasted pine nuts*  
**Add chicken 7 Add shrimp 9**

## Side Attractions

**Seasonal Vegetables 6      Mashed Potatoes 7**  
**Three Cheese Macaroni 9      French Fries 7      Portobello Mushroom Risotto 9**