

**Chilled  
Seafood Tower**

King Crab, Gulf Shrimp, Lump  
Crab Meat, Cold Water Oysters,  
and Clams 29

**BEGINNINGS**

Fresh Florida Large Stone Crab Claws  
*mild mustard sauce* 21

Crispy Calamari  
*basil aioli & soy-ginger-sesame-lime-cilantro sauces* 12

Bahamian Conch Fritters  
*four fritters with hot mustard & cocktail sauces* 9

Shrimp Cocktail  
*Six fresh shrimp, remoulade* 14

Jumbo Lump Crab Cake  
*mandarin-peanut slaw* 14

Six Cold Water Oysters  
*on the half shell* 12

Six Boathouse Baked Oysters  
*cayenne pepper-apple wood bacon butter, garlic, spinach* 14

Steamed Clams & Mussels  
*saffron-scented white wine, tomato-clam broth* 15

**SOUPS**

Bahamian Conch Chowder 4/6

New England Clam Chowder 5/7

Lobster Bisque 6/8

Black Bean/Kielbasa 4/6

**STARTER SALADS**

Sea Watch Field of Greens  
3

Beet, Endive and Walnut Salad  
*pears, walnut oil, roquefort, red wine vinaigrette* 5

Boston Wedge Salad  
*apple wood bacon, buttermilk-blue cheese dressing* 4

Caesar Salad  
*shaved parmigiano-reggiano* 4

FRESH



PRIME

• FISH • SEAFOOD • STEAK •

**FRESH PASTA**

**Angel Hair with Goat Cheese**  
*white wine, red pepper flakes, fresh basil,  
tomatoes, roasted pine nuts* 15

**Rigatoni Sorrentina**  
*san marzano tomato sauce, mozzarella cheese,  
fresh basil, parmigiano-reggiano, parsley* 13

**FRESH FISH &**

**Char-Grilled Swordfish** *roma tomato balsamic vinegar, basil* 27

**Seared, Blackened Mahi Mahi-** *cajun spices, drawn butter  
roasted cippolini onions, grilled peppers* 21

**Roasted Salmon** *kalamata olive, sun-dried tomato, garlic, red pepper flakes* 22

**Broiled Florida Grouper** *roasted dill tomato half, hard-cooked egg, capers,  
anchovy, dijon mustard* 28

**Sautéed Lemon Sole** *lemon butter sauce with capers* 22

**Seared Scallops** *roasted red pepper, thyme, coriander, corn relish* 24

**Crispy Fried Colossal Shrimp** *mandarin orange-peanut slaw* 21

**THE PRIME**

Prime Filet Mignon  
*crispy shallots* 7 oz 27 / 10 oz 32

Slow-Roasted Prime Rib  
*creamy horseradish sauce, au jus, yorkshire pudding* 10 oz 25 / 16 oz 32

Spit-Roasted Half Chicken  
*panzanella salad* 16

Kurobuta Double Cut Pork Chop  
*9 oz. berkshire, apricot marmalade-honey-cayenne glaze,  
grand marnier-stewed apricots* 22

Petite Filet & Twin Lobster Tails  
*7 oz. prime tenderloin & two 3 1/4oz. african cold water tails, crispy shallots,  
béarnaise sauce* 48

All deep-fried items are cooked in "trans fat-free oil"  
Consuming raw or undercooked meat, fish or shellfish may result in food borne illnesses

**SEA WATCH**

Bouillabaisse  
*lobster, shrimp, scallops, calamari, fresh fish,  
mussels clams, saffron-chicken-pernod broth, garlic croustade* 29

Seafood Paella  
*king crab, chicken, shrimp, chorizo, clams,  
salmon, mussels, spanish rice, peas* 28

Broiled Seafood Medley Brochette  
*lobster tail, jumbo shrimp & scallops, yellow squash, zucchini,  
mushroom, pineapple* 29

1 1/4 Lb Broiled or Steamed Lobster 29

Lobster Tail  
*stuffed with crab meat* 28

**SALAD FEATURES**

1937 Cobb Salad  
*3 greens, avocado, chicken, egg, tomato, bacon,  
chives, blue cheese, lemon vinaigrette dressing or creamy blue cheese* 15

Salade Niçoise  
*bibb lettuce, red onion, green beans, albacore tuna, kalamata olives,  
cucumber, tomato, eggs, potato, anchovy, red pepper, feta & nicoise dressing* 16

Chopped Chinese Chicken Salad  
*baby lettuce, iceberg, sesame seeds, toasted almonds, crisp noodles,  
carrot, sesame oil, rice wine dressing* 15

**SANDWICHES**

*Choice of French Fries, Slaw or Potato Salad*

Prime French Dip on Ciabatta Square 16

New England Cold Water Lobster Roll 19

Blackened Mahi Sandwich 14

Prime Midwestern Beef Cheeseburger 6 oz 12

**SIDE ATTRACTIONS**

Freshly Baked Sourdough Bread 3 Red Skillet Corn Bread 3  
Mashed Potatoes 4

Hand Cut French Fries 3 Loaded Baked Potato 4

Montage of Grilled Fresh Vegetables  
*eggplant, asparagus, portobello, squash, onion, peppers* 4

Skillet of Caramelized Mushrooms 5

Grilled Fresh Corn on the Cob  
*lavished with butter, lime & parmigiano-reggiano* 4

Fresh Creamed Spinach with Bacon 4