

**Chilled
Seafood Tower**

King Crab, Gulf Shrimp, Lump
Crab Meat, Cold Water Oysters,
and Clams 32

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

five fresh shrimp, remoulade 15

Jumbo Lump Crab Cake

mandarin-peanut slaw 14

Six Cold Water Oysters

on the half shell 13

Six Boathouse Baked Oysters

cayenne pepper-apple wood bacon butter, garlic, spinach 15

Steamed Clams & Mussels

saffron-scented white wine, tomato-clam broth 15

Steamed Clams 18 Steamed Mussels 14

SOUPS

Bahamian Conch Chowder 4/6

New England Clam Chowder 5/7

Lobster Bisque 6/8

Black Bean 4/6

STARTER

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

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.

18 % service charge added to parties of 6 or more.

6002 North Ocean Blvd. Ft Lauderdale, Fl 33308 954.781.2200

SEAWATCHONTHEOCEAN.COM

February 2012

• F R E S H •



• S T E A K •

• F I S H • S E A F O O D •

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 cippollini onions, grilled peppers 21*

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

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

Orange Roughy *New Zealand whitefish sautéed with dill Chardonnay sauce 22*

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

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

THE PRIME

Filet Mignon

crispy shallots 7 oz 27

Slow-Roasted Prime Rib

creamy horseradish sauce, au jus, yorkshire popovers 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 23*

Petite Filet & Twin Lobster Tails

*7 oz. 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

SEAWATCH

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 36*

1 1/4 Lb Broiled or Steamed Lobster 31

South African Lobster Tails

stuffed with crab meat 34

1 Lb Fresh Florida Large Stone Crab Claws

mild mustard sauce 42

SALAD FEATURES

Cobb Salad

*3 greens, avocado, chicken, egg, tomato, bacon,
chives, blue cheese, red wine vinaigrette dressing or creamy blue cheese 15*

Salade Niçoise

*bibb lettuce, green beans, albacore tuna, kalamata olives,
tomato, eggs, potato, anchovy, & lemon mustard vinaigrette dressing 16*

SANDWICHES

Choice of French Fries, Slaw or Potato Salad

Thinly Sliced Prime Rib Sandwich 16

New England Cold Water Lobster Roll 20

Blackened Mahi Sandwich 16

SIDE

Red Skillet Corn Bread 3

Mashed Potatoes 4

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

