



Schooners Bistro celebrates the local bounty of Monterey's spectacular coastal region and the Central Coast's rich agricultural heritage. We are a proud sponsor of the Monterey Bay Aquarium's Seafood Watch Program to promote healthy oceans and all our seafood conforms to the program's recommendations. Over the years, we have established relationships with the finest farmers in the Salinas Valley and Monterey County, whose local, organic and sustainably-farmed produce we feature in our dishes.

APPETIZERS

Schooners' New England Clam Chowder Sherry, Thyme	6.00
Roasted Cauliflower Soup Brulée of Wild Mushroom	8.00
French Onion Soup Au Gratin Topped with Aged Swiss and Sherry Wine	8.00
Crispy Calamari from the Monterey Bay Served with Dill and Caper Tartar Sauce and Lemon	8.50
Oysters on the Half Shell West Coast Oysters, Fresh Horseradish and Cocktail Sauce	10.00
Crispy Tuna and Asparagus Sushi Roll Wasabi Mustard and Red Curry Drizzle	10.00
Pancetta Wrapped Wild Caught Prawns Avocado, Corn Salad and Kiwi Drizzle	12.00
Schooners' Seafood Platter Oysters, Grilled Scallops, Poached Sweet Shrimp, Crab Meat, Bay Shrimp, Pepper Seared Rare Ahi, Lemon and Cocktail Sauce	19.50
Grilled Castroville Artichoke with Warm Crab Dip Lemon and Basil Aioli	10.00
Grilled Dungeness Crab Cake Crispy Asparagus, Tartar Sauce and Lemon Butter	12.00

18% gratuity will be added to your check for parties of six or more

~ We are helping to preserve Monterey's water resource. Water served by request only. ~



Steamed Clams in Carmel Road Chardonnay Garlic Butter, Lemon and Garlic Toast	11.50
Arugula Salad with Goat Cheese Fritter Mango Ribbons and Tarragon Dressing	8.50
Caesar Salad Garlic Croutons, Parmesan Cheese	8.00
Baby Iceberg Lettuce Vine Ripe Tomatoes, Blue Cheese, Avocado Balsamic Virgin Olive Oil	8.50
Mozzarella with Ripe Tomato Balsamic, Virgin Olive Oil, Parmesan and Basil Dressing	9.00

SEAFOOD

Seafood Pasta with Wild Caught Prawns Fettuccine Pasta with Basil, Scallops, Fresh Fish, Clams, Parsley and Oven Dried Tomatoes in a Lobster Cream Sauce	25.00
Sautéed Black Cod Dore Mushroom, Lemon and Artichoke Mashed Potatoes	25.00
Macadamia Crusted Mahi Mahi Fried Polenta, Sautéed Green Beans and Spicy Pan Fried Chili Garlic Prawns	25.00
Wood Broiled Seafood Skewer Herb Brushed Swordfish, Shrimp, Scallops and Pancetta with Lobster Butter and Rice Pilaf	30.00
Schooner's Cioppino Crab Meat, Day Boat Scallops, Pacific Fish, Prawns and Calamari in a Tomato Fennel Broth, Garlic Crostini	25.00



MEATS AND FOWL

Grilled Angus Burger 11.00
Choice of Cheese, Grilled Onions, Lettuce
and Tomato with Chef's Special Sauce
Choice of Bistro Fries, Onion Rings or Fruit

Rosemary and Ale Roasted Chicken Breast 25.00
Herb Potato Champ, Wild Mushroom,
Lemon Asparagus Nage

Steinbeck's Duck 25.00
Air Dried, Orange and Soy Lacquered
Roasted Potatoes and Caramelized Orange Sauce

STEAKS AND CHOPS

COOKED OVER OAK AND APPLE WOOD
All Steaks are accompanied with a Pallet of Sauces

Angus New York Steak 34.00
Herb Garlic Butter Rub

Angus Filet Mignon 8 oz 38.00
Herb Garlic Butter Rub

California Lamb Chops 30.00
Wild Rice Pine Nut Pilaf and Blueberry Syrup

SIDES

Creamed Spinach 5.00
Roasted Yellow Potatoes 5.00
Wood Grilled Asparagus with Hollandaise Sauce 5.00
Garlic Mashed Potatoes 5.00



DESSERTS

Warm Chocolate Brownie Vanilla Bean Ice Cream	6.00
Vanilla Bean Crème Brulée Fresh Berries and Tea Cookies	6.00
House Made Sorbets and Ice Cream	6.00
Sharon's New York Style Lemon Cheesecake Fresh Berries and Vanilla Sauce	6.00
Key Lime Tart Graham Cracker Crust, Mango Sauce	6.00
Raspberry Chocolate Mousse Layers of Rich Chocolate on Almond Crust	6.00
Caramel Apple Cobbler Vanilla Ice Cream, Walnut Brown Sugar Streusel	6.00

BEVERAGES

Acqua Panna, 1 liter	7.00	Juices	4.50
Fiji Water, 500 ml	3.50	(Cranberry, Pineapple, Apple, V8)	
San Pellegrino, 1 liter	8.00	Peet's Coffee/Tea	3.00
San Pellegrino, 250 ml	3.00	Soda/Iced Tea/Milk	3.00
Fresh Juice	5.00	Peet's Espresso	3.25
(OJ, Pomegranate, Grapefruit)		Peet's Cappuccino/Latte	4.50

Fresh Smoothies 7.00
Mango, Piña Colada, Strawberry or Strawberry Banana

Beers on Tap, 13 oz. / 23 oz. 5.00 / 7.25
Stella Lager, Widmer Hefeweizen, Big Sur Amber, or Kona "Longboard" Lager

Imported Beers & Premium Ales 4.75
Anchor Steam, Bass Ale, Corona, Heineken, Heineken Light, Guinness Stout, Sierra Nevada, Pilsner Urquell, Amstel Light, St. Pauli Non-Alcoholic

Domestic Beers 4.25
Budweiser, Bud Light, Coors Light, Miller Lite

Please ask your server for our wine list

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