



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

Wood Fired Flat Bread Pizza Chef's Inspiration, Oak Wood Fired	8.50
Monterey Bay Calamari Tartar Sauce and Lemon	7.00
Oysters on the Half Shell Pacific Coast Oysters, Cocktail Sauce, Lemon	12.50
Crispy Tuna Roll Wasabi Mustard and Red Curry Glaze	10.00
Roasted Castroville Artichoke Garlic Parmesan Butter Crusted with Basil Aioli, Lemon Butter	10.00
Dungeness Crab Cake Black Pepper Cucumber Salad, Yellow Tomato Beurre Blanc	12.50
Steamed Clams Lemon, Carmel Road Chardonnay Lemon Butter Broth Garlic Bread	12.00

SOUPS & SALADS

Schooners' New England Clam Chowder Our Homemade Chowder made with Sherry, Potatoes, Baby Sea Clams, Celery and Cream Served in a Freshly Baked Sourdough Bowl	6.00 9.00
French Onion Soup Gratin Swiss Cheese, Crouton	8.00



Organic Baby Lettuce and Arugula	6.00
Pine Nuts with California Chevre, Lemon Basil, Extra Virgin Olive Oil	
Caesar Salad	6.00
Romaine Hearts, Crispy Garlic Baguettes, Parmesan, Pickled Anchovy	
Add Grilled Chicken	14.75
Add Bay Shrimp	16.75
Organic Baby Greens and Fruit	6.00
Tossed with Honey Lemon Poppy Seed Dressing	
Schooners' Seafood Platter on Ice	20.00
Pacific Oysters, Grilled Scallops, Bay Shrimp, Poached Sweet Shrimp, Crab Meat, Peppered Tuna, Lemon and Cocktail Sauce	
Seafood Salad	18.50
Pepper Seared Rare Ahi Tuna, Shrimp, Crab, Endive, Mango and Avocado, with Mango Dipping Sauce	
Chinese Chicken Salad with Shrimp and Chicken Skewers	16.75
Crisp Lettuce, Cilantro, Basil, Mint, Pickled Ginger Dressing	
Schooners' Nicoise Salad	16.00
Lemon Truffle Albacore Tuna Salad, Baby Greens, Fingerling Potatoes, Green Beans, Cherry Tomato, Hard Boiled Egg, French Mustard Vinaigrette	

Soup and Sandwich Express
Monday through Friday

*Cup of Chowder
and
Choice of Half Sandwich:
Chicken, Crab Melt, Sea Bass BLT or Portobello*

Served with choice of fruit or fries

12.00



SANDWICHES & SPECIALTIES

All sandwiches served with choice of fruit or fries

Broiled Chicken Club Bacon, Tomato, Jack Cheese, Grilled Onions, Red Pepper Aioli	12.00
Sea Bass BLT Dill and Butter Broiled with Bacon, Lettuce, Tomato, Tartar Sauce	12.00
Schooners' Burger Angus Beef, Choice of Cheese, Grilled Onions, Lettuce, Tomato and Chef's Special Sauce	12.00
Dungeness Crab Melt Grilled Cheese with Crab Salad, White Cheddar and Tomato	14.00
Grilled Portobello Mushroom Sandwich Eggplant, Red Bell Pepper, Jack Cheese, Baby Greens with Red Pepper Aioli	10.00
Crispy Fish Tacos Corn Tortillas, Avocado, Salsa, Cabbage, Lime	12.00
Grilled SK Ranch Bistro Steak Baby Romaine Salad with Feta Cheese, Red Onion, Cucumber, Tomato, Herb Dressing, Cheesy Garlic Bread	14.00
Schooners' Fish and Chips Crispy Beer Battered Fish with Fries and Slaw, Tartar Sauce and English Malt Vinegar	16.00
Garlic Scampi Angel Hair Pasta Artichokes, Wild Caught Prawns, Basil, Scallops	22.00
Chef's Special Seafood Always Sustainable, Always Fresh <i>Your Server will explain today's preparation</i>	16.00

There will be a \$4.00 split charge on all Entrees.

Complimentary Valet Parking is Available
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. ~



DESSERTS

Warm Chocolate Double Fudge Cake Chocolate Sauce, Vanilla Bean and Praline Ice Cream	6.00
Mint Chocolate Chip Mud Pie Oreo Cookie Crust, Hot Fudge	6.00
Brulée of Mango, Pineapple and Berries Marshall's Honey Sabayon	6.00
Lemon Cheesecake Parfait Coconut Crunch	6.00
Butterscotch Pot de Crème and Cookies	6.00
Sorbet <i>Chef's Choice</i>	6.00

Schooners Bistro proudly brews
Peerless Certified Organic Coffee



BEVERAGES

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

Non-Alcoholic Refreshers 4.25

Pomegranate Mojito, Strawberry Lemonade Cooler,
Mango Peach Spritzer

NAPA VinJus

Glass 7.00
Bottle 375 ml 14.00

Beers on Tap, 13 oz. / 23 oz. 5.00 / 7.25

Stella Lager, Widmer Hefeweizen, Big Sur Amber,
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 extended wine list ~