



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	6.00
Our Homemade Chowder made with Sherry and Thyme Served in a Freshly Baked Sourdough Bowl	9.00
French Onion Soup Au Gratin	8.00
Topped with Aged Swiss and Sherry Wine	
Crispy Calamari from the Monterey Bay	8.50
Served with Dill and Caper Tartar Sauce and Lemon	
Oysters on the Half Shell	11.00
West Coast Oysters Fresh Horseradish and Cocktail Sauce <u>or</u> Topped with Micro Greens, Crème Fraiche and Lime Salsa	
Crispy Tuna and Asparagus Sushi Roll	10.00
Wasabi Mustard and Red Curry Drizzle	
Wild Caught Shrimp Cocktail	12.00
Avocado and Mango Salsa	
Schooners' Seafood Platter	19.50
Oysters on the Half Shell, Grilled Scallops, Poached Sweet Shrimp, Crab Meat, Poached Calamari, Pepper Seared Rare Ahi, with Lemon and Cocktail Sauce	
Grilled Castroville Artichoke with Crab Louis	10.00
Lemon and Basil Aioli	
Dungeness Crab Cake	12.00
Crispy Local Asparagus and Lemon Vinaigrette	
Steamed Clams in Carmel Road Chardonnay	11.50
Garlic, Butter, Lemon and Garlic Toast	



SPECIALS OF THE DAY

Specials are changed daily by Chef Waller and the Culinary Team.

Today's specials will be available by 11:30am.

SALADS

Roasted Baby Beet Salad	7.50
Tossed with Arugula, Goat Cheese and Pine Nuts, Roasted Pineapple and Pomegranate Vinaigrette	
Endive and Spinach Salad	7.50
Blue Cheese and Red Grapes tossed with Hazelnut Vinaigrette	
Classic Caesar Salad	8.00
Crisp Romaine Lettuce, Parmesan Cheese and Croutons	
with Grilled Chicken	14.75
with Bay Shrimp	16.75
Buffalo Mozzarella with Ripe Tomato	9.00
Virgin Olive Oil, Parmesan and Basil	
Seafood Salad	18.50
Pepper Seared Rare Ahi Tuna, Shrimp, Crab, Endive, Mango and Avocado, with Mango Dipping Sauce	
Salinas Valley Cobb Salad	14.50
Romaine Lettuce, Grilled Chicken, Asparagus, Tomato, Avocado, Blue Cheese, Bacon, Hard Boiled Egg, Cucumber with Green Goddess Dressing	
Thai Shrimp Salad	16.75
Wild Caught Shrimp, Cilantro, Mint, Basil, Cucumber and Rice Noodles, tossed with a Toasted Peanut Dressing	
Tabouleh Salad	14.00
Minted Bulgur Wheat Salad with Cucumber, Tomato, Olives, Feta, Hummus and Tahini Drizzle	



SANDWICHES & SPECIALTIES

All Sandwiches served with choice of fries, onion rings or fruit

Herb Broiled Turkey Breast Club Sandwich Avocado, Sprouts, Tomato and Bacon with Basil Aioli	12.00
Line Caught Sea Bass BLT Dill and Butter Broiled with Bacon, Lettuce, Tomato and Tartar Sauce	11.00
Grilled Angus Burger Angus Beef, Choice of Cheese, Grilled Onions, Lettuce and Tomato with Chef's Special Sauce	11.00
Reuben Sandwich Corned Beef, Chef's Sauerkraut, 1000 Island, Swiss Cheese, Grilled on Swedish Rye Bread	11.00
Chicken Salad Sandwich Walnuts, Grapes and Shredded Lettuce on Brioche Bread	10.00
Grilled Portobello Mushroom Sandwich Eggplant, Red Bell Pepper, Jack Cheese, Baby Greens with Red Pepper Aioli	10.00
Seafood Pasta with Wild Caught Prawns Fettuccine Pasta with Basil, Scallops, Fresh Fish, Clams, Parsley and Oven Dried Tomatoes in a Lobster Cream Sauce	21.50
Schooners' Fish and Chips Crispy Beer Battered Fish with Fries and Slaw, Tartar Sauce and English Malt Vinegar	15.75
Grilled Chicken with Basil Ravioli Grilled Asparagus and Artichokes, in a Roasted Tomato Butter Sauce	20.00

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 Brownie	6.00
Vanilla Bean Ice Cream	
Vanilla Bean Crème Brulée	6.00
Fresh Berries and Tea Cookies	
House Made Sorbets and Ice Cream	6.00
Lemon Strawberry Mascarpone Cake	6.00
Key Lime Tart	6.00
Raspberry and Chocolate Cake	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. glass	4.50 / 6.75
Schooners' Ale, Widmer Hefeweizen, Big Sur Amber, Kona "Longboard" Lager	

Imported Beers & Premium Ales	4.50
Anchor Steam, Bass Ale, Corona, Heineken, Heineken Light, Guinness Stout, Sierra Nevada, Pilsner Urquell, Amstel Light, St. Pauli Non-Alcoholic	

Domestic Beers	4.00
Budweiser, Bud Light, Coors Light, Miller Lite	

- Please ask your server for our extended wine list -

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