



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.

SEAFOOD STARTERS & APPETIZERS

Pizza	9.00
Chef's Daily Special, Thin Crusted Pizza, Wood Oven Baked	
Roasted Castroville Artichoke	10.50
Coastal Grown, Garlic Parmesan Butter Crusted with Basil Aioli and Lemon Butter	
Pacific Caught Calamari	11.00
Tartar Sauce and Lemon	
Tempura Shrimp	12.00
Spicy Aioli	
Oysters on the Half Shell	12.00
Hand-Raised Pacific Oyster Selection, Cocktail Sauce and Lemon	
Steamed Clams	12.50
Lemon, Carmel Road Chardonnay Lemon Butter Broth, Garlic Bread	
Pacific Dungeness Crab Cake	12.50
Roasted Corn and Avocado Salad with Citrus Vinaigrette	
Wood-Fired Nachos	12.00
Chicken Chorizo, Jack Cheese, Guacamole and Salsa	
Black and White Sesame Crusted Tuna	12.50
Pan Seared and Rare with Warm Mango and Soy Reduction	
Schooners' Seafood Platter	23.00
Crab Meat, Scallops, Oysters, Bay Shrimp, Pepper Tuna Poki, Poached Sweet Shrimp, Cocktail Sauce, and Lemon	
Add Lobster Tail	32.00



SOUPS & SALADS

Schooners' New England Clam Chowder	7.00
Our Homemade Chowder made with Sherry, Potatoes, Baby Sea Clams, Celery, and Cream	
Served in a Freshly Baked Sourdough Bowl	9.00
Pezzini Farms Artichoke and Heirloom Tomato Bisque	8.00
Basil Crème Fraiche	
Organic Baby Lettuce and Arugula	6.00
Pine Nuts with California Chevre, Lemon Basil, Extra Virgin Olive Oil	
Organic Baby Greens	6.00
Berries and Fruit, Tossed with Honey Lemon Poppy Seed Dressing	
Hummus and Harrisa with Grilled Vegetables	10.50
Artichoke, Asparagus, Portobello Mushroom, Olives and Feta Cheese, with Grilled Nan Bread	
Caesar Salad	9.00
Romaine Hearts, Crispy Rustic Croutons, Parmesan	
Add Grilled Chicken	14.75
Add Grilled Shrimp	18.00
Nicoise Salad	16.00
Lemon Truffle Albacore Tuna Salad, Baby Greens, Fingerling Potatoes, Green Beans, Cherry Tomatoes, Hard Boiled Eggs, French Mustard Vinaigrette	
Chinese Chicken Salad with Shrimp and Chicken Skewers	16.75
Crisp Lettuce, Cilantro, Basil, Mint, Pickled Ginger Dressing	
Seafood Salad	18.50
Pepper Seared Rare Ahi Tuna, Shrimp, Crab, Endive, Mango and Avocado, with Mango Dipping Sauce	

SANDWICHES

Roasted Turkey Club Sandwich	12.00
Toasted Focaccia Bread, Corralitos Bacon, Tomato, Avocado, Lettuce, Onion Chive Mayonnaise Served with choice of French Fries or Fresh Cut Fruit	
Grilled Portobello Sandwich	12.50
Eggplant, Roasted Red Peppers, Tomato, Provolone Cheese, Sprouts, Tomato Basil Aioli, Brioche Bun Served with choice of French Fries or Fresh Cut Fruit	
Grilled Angus Burger	12.50
Choice of Cheese, Lettuce, Tomato and Chef's Sauce, Brioche Bun, Served with choice of French Fries or Fresh Cut Fruit	
Grilled Cheese and Tuna Salad Melt	14.00
Provolone Cheese, Tomato, on Sourdough, Served with choice of French Fries or Fresh Cut Fruit	
Sea Bass BLT	14.00
Pepper Cured Bacon, Dill Grilled Sea Bass, Tomato, Tartar Sauce, Baby Lettuce, Filone Bread Served with choice of French Fries or Fresh Cut Fruit	
French Dip with Roasted New York	14.00
Swiss Cheese, Caramelized Onion, Served in Au Jus, Crispy Fried Onion	

ENTREES


Fish Tacos	13.00
Grilled Fresh Fish, Cabbage, Lime, Salsa and Avocado, Fresh Corn Tortillas	
Schooners' Fish and Chips	16.00
Crispy Beer Battered Fish with Fries, Slaw, Tartar Sauce and English Malt Vinegar	
Chef's Seafood Special	18.50
Always Sustainable, Always Fresh <i>Your Server will explain today's preparation</i>	
Broiled Angus Hanger Steak Sandwich	19.00
Open faced with Onions and Portobello Mushrooms, Small Salad with Blue Cheese Dressing	
Garlic Scampi Angel Hair Pasta	22.00
Artichokes, Wild Caught Prawns, Scallops, Basil (Vegetarian Available)	

Our menu features items that are cooked to order. Consuming undercooked meats, seafood and shellfish may increase your risk to food borne illness.



DESSERTS

Warm Chocolate Double Fudge Cake Chocolate Sauce, Vanilla Bean and Praline Ice Cream	6.50
Mint Chocolate Chip Mud Pie Oreo Cookie Crust, Hot Fudge	6.50
Brûlée of Mango, Pineapple and Berries Marshall's Honey Sabayon	6.50
Strawberry Rhubarb Cobbler Cinnamon Ice Cream	6.50
Espresso Crème Brûlée	6.50
Chocolate Pound Cake Sandwich Peanut Butter, Banana and Vanilla Bean Ice Cream	6.50
Sorbet Chef's Choice	6.50



A schooner is a sailing vessel characterized by the use of fore-and-aft sails on two or more masts with the forward mast being no taller than the rear masts.

Schooners were first used by the Dutch in the 16th or 17th century, and further developed in North America from the early 18th century.

The first vessel called a schooner was built by builder Andrew Robinson and launched in 1713 from Gloucester, Massachusetts. Legend has it that the name was the result of a spectator exclaiming "Oh how she scoons", scoon being similar to scon, a Scots word meaning to skip along the surface of the water. Robinson replied, "A schooner let her be."

Schooners were used to carry cargo in many different environments, from ocean voyages to coastal runs and on large inland bodies of water. They were popular in North America, and in their heyday during the late 19th century over 2,000 schooners carried cargo back and forth across the Great Lakes.

Schooners were also used in North American fishing, especially in the Grand Banks.

*Please inform us of any food allergies.
Kindly note that there is a \$5 charge to split any Entrée.
An 18% Gratuity will be added to parties of six or more.*

Complimentary Valet Parking is Available
To help preserve Monterey's water resource, water served by request only.