

FOOD

SALADS & STARTERS

Morro Bay Pacific Gold Oysters 23/39 on the Half Shell ½ dozen or dozen
mignonette, house made cocktail sauce

Drunken Octopus Ceviche 14
beer braised octopus, smoke paprika, jalapeno, cucumber, artichoke, tortilla chips

Heirloom Tomatoes & Burrata Salad 15
swank farms tomatoes, arugula, cabernet onions, arbequina olive oil

Classic Caesar Salad 14
chopped romaine, caesar dressing, parmesan, anchovies, crostini

Add: *half avocado 5*
shrimp 11
chicken 9
dungeness crab 12

Fresh Catch 39
5 morro bay pacific gold oysters, 5 black tiger prawns, octopus ceviche
Add: *half maine lobster tail 18*

Prawn Cocktail 16
poached black tiger prawns, roasted tomato cocktail sauce

Coastal Clam Chowder 9
manila clams, potatoes, celery, cream, sherry wine

Crispy Calamari 13
lemons, green beans, parmesan, aleppo-lime aioli

Spanish Chorizo Poutine Fries 14
fontina gratinee

SANDWICHES *Choice of fries or side salad*

Bistro Burger 17
white cheddar, lettuce, tomato, caramelized onion, aioli, brioche bun
Add: *bacon or avocado 2*

Grilled Portabella Mushroom Sandwich 15
eggplant, potato steak, havarti, avocado aioli, focaccia bread

Swordfish Sandwich BLT 19
baker's bacon, au poivre spices, avocado aioli, brioche roll

Prime Rib & Smoked Mozzarella Panini 19
whole grain mustard, horseradish, grilled onion, sourdough

Impossible Burger (vegan) 17
lettuce, tomato, onion, focaccia bread

PLATES

Monterey Cioppino Pot 36
shrimp, clams, mussels, calamari, seasonal fish, saffron-dungeness crab broth, grilled baguette

Salt Springs Island Mussels 19
chardonnay steamed mussels, pork belly, corn, chipotle, grilled baguette

Seafood Salad Trio 26
dungeness crab, shrimp, seared tuna, organic greens, green papaya, avocado, mango sauce

Skillet Nachos 16
black beans, jalapenos, white cheddar, guacamole, sour cream
Add: *short ribs 11*
chicken 9
shrimp 11

English Style Fish & Chips 24
beer battered rockfish, apple cider slaw, malt vinegar, remoulade sauce

Cabernet Braised Short Rib Rigatoni 26
tuscan kale, oven roasted tomatoes, basil pesto

DINNER FEATURES *daily after 5pm*

Seafood Pasta Bolognese 34
bigoli spaghetti, lobster, scallops, tuna, parma prosciutto, roasted tomato sauce, sweet basil

Grilled USDA Prime New York Steak 49
sour cream & charred green onion mashed potatoes, wild mushroom stew
Add: *grilled maine lobster tail 26*

We are helping to preserve Monterey's water resource. Water served by request only. Eating raw or undercooked food may harm your system and increase your risk of food-borne illness. Please inform your server of any allergies prior to ordering. Complimentary valet parking is available with validation.



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SCHOONERS
COASTAL KITCHEN & BAR

DRINKS

SPECIALTY COCKTAILS

Big Little Lies 15

ketel grapefruit rose botanical, aperol, lemon, pomegranate, grapefruit, agave, mint, sparkling wine

Maritime Manhattan 15

bulleit bourbon, red grapefruit, rosemary, smoked sweet vermouth

Doc's Mai Tai 15

flor de cana, lime & pineapple juices, macadamia, orange curaçao, egg white-passion fruit foam

Patio Boss 16

patron silver tequila, cointreau, house-made sour, grand marnier

Leeward Lemon Drop 14

three olives raspberry vodka, citron vodka, chambord, sour sugar rim

Supreme Plaza Mary 25

house-infused six pepper vodka, bacon, grilled prawn, blue cheese olives, pickle spear, house-made spicy bloody mary mix

CRAFT BEERS ON TAP

16 oz. / 23 oz.

Anderson Valley, Boont (Amber Ale) 9/12

North Coast, Scrimshaw, (Pilsner) 10/14

Alvarado St., Mai Tai P.A. (IPA) 11/16

Firestone, Mind Haze (IPA) 10/14

Carmel Craft, Carmel Valley (Blonde) 9/12

Alvarado St., Monterey Beer (Lager) 10/14

Ballast Point, Sculpin (IPA) 10/14

Flying Embers, Ancient Berry (Hard Kombucha) 11

BOTTLED BEER / CIDER

Budweiser, Bud Light 6

Negro Modelo 6

Guinness (Stout) 7

Stella (Lager) 7

Martinelli's Hard Apple Cider 7

Firestone 805 (Blonde Ale) 7

WINES BY THE GLASS

Sparkling Wines & Champagne

Veuve-Clicquot, Brut, Champagne, Fr. 25

Chandon, Brut, CA 15

Folktale, Brut Rosé, Carmel Valley, CA 14

Folktale, Brut, Carmel Valley, CA 15

White & Rosé Wines

Dawn's Dream, Rose, Arroyo Seco, CA 12

Bernardus, Sauvignon Blanc, Carmel, CA 14

Scheid, Albarino, Arroyo Seco, CA 14

Carmel Road, Riesling, Monterey, CA 12

Mer Soleil, Chardonnay, Unoaked "Silver", SLH, CA 12

Talbott, Chardonnay, "Sleepy Hollow", SLH, CA 16

Morgan, Chardonnay, SLH, CA 17

Red Wines

Bernardus, Pinot Noir, Carmel, CA 16

Siduri, Pinot Noir, SLH, CA 18

Smith & Hook, Red, Central Coast, CA 15

Jouilian, Zinfandel, Carmel, CA 15

St. Francis Vineyards, Merlot, Sonoma, CA 14

Decoy, Cabernet Sauvignon, Sonoma, CA 18

Newton, Cabernet, North Coast, CA 15

Orin Swift, "Abstract" CA 20



SCHOONERS

COASTAL KITCHEN & BAR

We are committed to the safety and wellness of our associates, guests and community. Schooners and Monterey Plaza Hotel & Spa are proud to be Clean + Safe™ Certified by the California Hotel & Lodging Association for our rigorous cleanliness and sanitation protocols that adhere to the CDC and EPA guidelines.



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