

APPETIZERS

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| ★ JUMBO GULF SHRIMP COCKTAIL 13.00
Jumbo Gulf Shrimp, served chilled
With our Homemade Cocktail Sauce | ★ ESCARGOT 12.50
Six French Snails in Mushroom Caps, baked with
Garlic Butter and Parmesan Cheese | ★ MARYLAND STYLE CRAB CAKE 13.00
Homemade cake loaded with Crabmeat,
Vegetables and served with Cajun Remoulade sauce |
| ★ SHRIMP & SPINACH SCAMPI PIZZA 12.50
Sautéed Shrimp on a bed of Spinach with a
Garlic Cream Sauce, topped with Fresh Mozzarella | ★ FRIED CALAMARI 13.50
Lightly breaded and deep fried
Served with Marinara Sauce | ★ CLAMS CASINO 12.00
Six Clams baked with Vegetables,
Garlic and Bacon |
| ★ PEEL 'N EAT SHRIMP 13.50
1/2 Lb. Shrimp, Hot or Cold,
Served with our Homemade Cocktail Sauce | ★ CHICKEN WINGS 13.75
Honey Dipped Fried Wings
Served with Homemade Blue Cheese dressing | ★ STEAMED CLAMS 8.00/15.00
Steamed Middle Neck Clams
Served with Drawn Butter
1/2 doz. / Dozen |
| ★ KEY WEST CRACKED CONCH BITES 12.75
Tender Conch battered then deep fried
Served with Jalapeno Mayonnaise | ★ SMOKED FISH DIP 11.00
Smoked Fish with Cheese, Tomatoes and
Pepperoncinis | ★ STEAMED PEI MUSSELS 13.00
Fresh PEI Mussels, steamed and
Served with Drawn Butter |
| ★ BAHAMIAN STYLE CONCH FRITTERS 11.50
Tender Conch mixed with chopped Vegetables
Deep fried, served with Cocktail and Tartar Sauce | | ★ CLAMS on the HALF SHELL 8.00/15.00
Fresh Middle Neck Clams
Shucked to Order
1/2 doz. / Dozen |

A House Specialty!

- ★ **SCHOONERS OWN FISHERMAN'S STEW** 13.00 ★
A blend of Fresh Seafood and Vegetables in a Cream Stock

SOUPS & SALADS

- ★ **HOMEMADE SOUP OF THE DAY** MKT. PRICE ★
Made Fresh Daily with only the Finest Ingredients

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| ★ KEY WEST CONCH CHOWDER 5.25
House Special. Spicy Blend of Vegetables
loaded with Tender Conch
CUP | ★ CAESAR SALAD 7.50
Fresh Romaine Lettuce with
Homemade Caesar Dressing and Anchovies | ★ SPINACH-GORGONZOLA SALAD 8.00
Fresh Spinach topped with Gorgonzola Cheese, Bacon,
Tomatoes & Egg, served with a Creamy Vinaigrette |
| ★ NEW ENGLAND CLAM CHOWDER 5.25
Loaded with Fresh Clams, Potatoes, Bacon
& Onion in a thick, Creamy Broth
CUP | ★ HOUSE SALAD 7.00
Fresh Mixed Greens, Tomatoes, Carrots,
Cucumber, Red Onion, Peppers & Croutons
w/ choice of Dressing | ★ CHEF LOUIE SALAD 14.75
Crabmeat Blend Salad with Shrimp, Tomatoes
& Eggs on a bed of Mixed Greens with Louie Dressing |

ENTREES

ALL ENTREES SERVED WITH FRENCH FRIES, RICE PILAF OR BAKED POTATO AND VEGETABLES OR COLESLAW
STEAMED SPINACH AS A SIDE DISH 4.00

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| ★ FRIED JUMBO GULF SHRIMP 24.99 | ★ FRIED SEA SCALLOPS 27.99 | ★ FRIED GULF SHRIMP 20.99 |
| ★ CHESAPEAKE FRIED OYSTERS 24.99 | ★ NEW ENGLAND STYLE FISH 'N CHIPS 22.99 | |
| ★ FISHERMAN'S SPAGHETTI 22.99 ★
Specialty of the House with Scallops, Shrimp & Fresh Steamed Clams in a White Wine Garlic Clam Sauce | | |
| ★ BAKED JUMBO STUFFED SHRIMP 25.99
5 Jumbo Shrimp with Homemade Seafood Stuffing
baked and topped with Lobster Cream Sauce | ★ BROILED SEA SCALLOPS 27.99
Canadian Sea Scallops Broiled and
topped with Lemon Butter Sauce | |
| ★ SHRIMP SCAMPI 24.99
Jumbo Shrimp, butterflied, sautéed in White Wine
Garlic & Lemon Butter Sauce | ★ COCONUT FRIED JUMBO SHRIMP 24.99
Tempura, dipped & rolled in toasted Coconut Flakes
deep fried and served with Honey Mustard | |

SANDWICHES

SERVED ON A TOASTED ROLL WITH CHOICE OF FRENCH FRIES OR COLESLAW

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| ★ FRIED BOSTON SCROD SANDWICH 15.99
with Homemade Tartar Sauce | ★ 8 oz. HAMBURGER 11.99
Certified Angus® Beef | ★ FRESH DOLPHIN SANDWICH MKT PRICE
Grilled or Blackened |
| ★ GRILLED CHICKEN BREAST 12.99
8 oz. Chicken Breast marinated and grilled | ★ CHEESEBURGER 12.99
Topped with choice of Swiss, American or Cheddar | ★ CALIFORNIA BURGER 13.99
Topped with Bacon, Cheese, Lettuce, Tomato and Onion |