

APPETIZERS

A House Specialty!

★ **SCHOONERS OWN FISHERMAN'S STEW** 14.50 ★

A blend of Fresh Seafood and Vegetables in a Cream Stock

★ MARYLAND STYLE CRAB CAKE 13.50 Homemade Cake loaded with Crabmeat, Vegetables Served with Cajun Remoulade Sauce	★ PEEL 'N EAT SHRIMP 13.50 1/2 Lb. Shrimp, Hot or Cold, Served with our Homemade Cocktail Sauce
★ SHRIMP & SPINACH SCAMPI PIZZA 12.75 Sautéed Shrimp on a bed of Spinach w/Garlic Cream Sauce, topped with Fresh Mozzarella	★ JUMBO GULF SHRIMP COCKTAIL 13.00 Jumbo Gulf Shrimp, served chilled With our Homemade Cocktail Sauce
★ BAHAMIAN STYLE CONCH FRITTERS 12.50 Tender Conch mixed with chopped Vegetables Deep fried served with Cocktail and Tartar Sauce	★ STEAMED PEI MUSSELS 13.00 Fresh PEI Mussels, steamed and Served with Drawn Butter
★ KEY WEST CRACKED CONCH BITES 12.75 Tender Conch battered then deep fried Served with Jalapeno Mayonnaise	★ CLAMS CASINO 12.00 Six Clams baked with Vegetables Garlic and Bacon
★ SMOKED FISH DIP 11.75 Smoked Fish with Cheese, Tomatoes and Pepperoncinis	★ ESCARGOT 12.75 Six French Snails in Mushroom Caps, baked with Garlic Butter and Parmesan Cheese
★ FRIED CALAMARI 13.75 Lightly breaded and deep fried Served with Marinara Sauce	★ CLAMS on the HALF SHELL MKT PRICE Fresh Middle Neck Clams 1/2 doz. / Dozen Shucked to Order
★ CHICKEN WINGS 13.75 Honey Dipped Fried Wings Served with Homemade Blue Cheese Dressing	★ STEAMED CLAMS MKT PRICE Steamed Middle Neck Clams 1/2 doz. / Dozen Served with Drawn Butter

SOUPS & SALADS

★ **HOMEMADE SOUP OF THE DAY** MKT. PRICE ★

Made Fresh Daily with only the Finest Ingredients

★ KEY WEST CONCH CHOWDER Cup 5.50 House Special. Spicy Blend of Vegetables Loaded with Tender Conch Bowl 11.00	★ NEW ENGLAND CLAM CHOWDER CUP 5.50 Loaded with Fresh Clams, Potatoes Bacon & Onion in a Thick Creamy Broth Bowl 11.00
★ HOUSE SALAD 7.25 Fresh Mixed Greens, Tomatoes, Carrots, Cucumber Red Onion, Peppers, Croutons w/ choice of Dressing	★ CHEF LOUIE SALAD 14.75 Crabmeat Blend Salad topped with Shrimp, Tomatoes Eggs on a bed of Mixed Greens with Louie Dressing
★ SPINACH-GORGONZOLA SALAD 8.00 Fresh Spinach topped with Gorgonzola Cheese Tomatoes, Bacon & Egg, served with a Creamy Vinaigrette	★ CAESAR SALAD 7.50 Fresh Romaine Lettuce with Homemade Caesar Dressing topped with Anchovies

BLUE CHEESE ⊙ RANCH ⊙ ITALIAN ⊙ CREAMY ITALIAN ⊙ LOUIE ⊙ THOUSAND ISLAND ⊙ HONEY MUSTARD

SOUPS AND SAUCES MADE IN HOUSE

SHARING CHARGE 5.00

There is a risk associated with consuming raw seafood. If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of serious illness from seafood and should eat seafood fully cooked. If unsure of your risk consult a physician.

FRESH FISH

GRILLED @ BLACKENED @ BROILED

YELLOWTAIL SNAPPER ★ SWORDFISH ★ ATLANTIC SALMON
 BOSTON SCROD ★ ★ DOLPHIN

TODAY'S MARKET PRICE ON OUR SPECIALS MENU - SUBJECT TO AVAILABILITY

★ FISHERMAN'S SPAGHETTI 22.99 ★

Specialty of the House with Scallops, Shrimp & Fresh Steamed Clams in a White Wine Garlic Clam Sauce

ENTREES

★ NEW ENGLAND STYLE FISH 'N CHIPS 22.99 ★

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| <p>★ FRIED JUMBO GULF SHRIMP 24.99
Beer Battered and Deep Fried served with Homemade Cocktail Sauce</p> <p>★ BAKED JUMBO STUFFED SHRIMP 25.99
Five Jumbo Shrimp baked with Homemade Seafood Stuffing</p> <p>★ COCONUT FRIED JUMBO SHRIMP 24.99
Tempura, dipped & rolled in toasted Coconut Flakes deep fried and served with Honey Mustard</p> <p>★ SHRIMP SCAMPI 24.99
Jumbo Shrimp, butterflied, sautéed in White Wine Garlic & Lemon Butter Sauce</p> | <p>★ FRIED GULF SHRIMP 20.99
Beer Battered and Deep Fried served with Homemade Cocktail Sauce</p> <p>★ CHESAPEAKE FRIED OYSTERS 24.99
Beer Battered and Deep Fried served with Homemade Tartar Sauce</p> <p>★ FRIED SEA SCALLOPS 27.99
Beer Battered and Deep Fried served with Homemade Tartar Sauce</p> <p>★ BROILED SEA SCALLOPS 27.99
Sea Scallops Broiled and topped with Lemon Butter Sauce</p> |
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★ SURF AND TURF MKT ★

Grilled Certified Black Angus® Center Cut New York Strip Steak & Baked Jumbo Stuffed Shrimp

LAND LOVERS

- ★ GRILLED CERTIFIED BLACK ANGUS® CENTER CUT NEW YORK STRIP STEAK MKT ★
- ★ GRILLED TWIN 9 OZ. CENTER CUT FRENCHED PORK CHOPS 25.99 ★
- ★ CHICKEN FRANCAISE WITH LEMON BUTTER SAUCE 19.99 ★

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

SANDWICHES

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| <p>★ FRESH DOLPHIN SANDWICH MKT PRICE
Grilled or Blackened</p> <p>★ FRIED BOSTON SCROD SANDWICH 15.99
with Homemade Tartar Sauce</p> <p>★ GRILLED CHICKEN BREAST 12.99
8 oz. Chicken Breast marinated and grilled</p> | <p>★ 8 oz. HAMBURGER 11.99
Certified Black Angus® Beef</p> <p>★ CHEESEBURGER 12.99
Topped with choice of Swiss, American or Cheddar</p> <p>★ CALIFORNIA BURGER 13.99
Topped with Bacon, Cheese, Lettuce, Tomato and Onion</p> |
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SERVED ON A TOASTED ROLL WITH CHOICE OF FRENCH FRIES OR COLESLAW

WINE

★ CHARDONNAY ★

VENDAGE CALIFORNIA	7.00
KENDALL JACKSON VINTNERS RESERVE	9.50/35.00
SONOMA CUTRER RUSSIAN RIVER	12.00/45.00
FERRARI CARANO SONOMA	12.00/45.00
LA CREMA MONTEREY	11.00/41.00
CAKEBREAD NAPA VALLEY	70.00

★ PINOT GRIGIO ★

ZONIN ITALY	7.00
ECCO DOMANI ITALY	7.50/28.00
SANTA MARGHERITA ITALY	14.00/53.00
CA' MONTINI ITALY	30.00

★ SAUVIGNON BLANC ★

CONO SUR CHILE	8.00/30.00
KIM CRAWFORD NEW ZEALAND	11.00/42.00

★ RIESLING ★

BLUE FISH GERMANY	7.50/30.00
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★ CHAMPAGNE & SPARKLING WINE ★

FREIXENET BRUT	SPAIN SPLIT/10.00
MIONETTO PROSECCO	ITALY SPLIT/10.00
DOMAINE STE. MICHELLE WASHINGTON STATE	27.00

★ CABERNET SAUVIGNON ★

VENDAGE CALIFORNIA	7.00
STERLING VINTERS COLLECTION	10.50/39.00
KENDALL JACKSON VINTERS RESERVE	11.25/42.00
DAOU PASO ROBLES CALIFORNIA	40.00
J LOHR SONOMA COUNTY	35.00
RODNEY STRONG SONOMA COUNTY	38.00

★ MERLOT ★

VENDAGE CALIFORNIA	7.00
KENDALL JACKSON VINTERS RESERVE	10.25/41.00
SIMI SONOMA COUNTY	11.00/42.00
FROG'S LEAP NAPA VALLEY	65.00

★ BLUSH / ROSÉ ★

VENDAGE CALIFORNIA	7.00
CHATEAU MINUTY CÔTES DE PROVENCE	10.00/37.00

★ ALTERNATIVE REDS ★

MEIOMI PINOT NOIR MONTEREY	10.00/37.00
LA CREMA PINOT NOIR SONOMA COAST	14.00/53.00
TERRAZAS MENDOZA MALBEC ARGENTINA	9.00/33.00
BV COASTAL ESTATES RED BLEND CALIFORNIA	28.00
COTE DU RHONE E.GUIGAL FRANCE	33.00
SANTA CHRISTINA TOSCANA RED	32.00

DESSERTS

★ HOMEMADE CHEESECAKE OF THE DAY	8.50
★ FIVE LAYER CHOCOLATE CAKE	8.50
★ SCHOONERS ICE CREAM PIE	7.50
★ PEANUT BUTTER PIE	8.00
★ CARROT CAKE	8.50
★ KEY LIME PIE	7.50

