

All menu items below appeared on the original September 1996 opening menu

## From the Kitchen

### Schooners Nachos 8.75

Tricolored Tortilla Chips, Chorizo of Chicken, Black Bean Purée, Onion, Garlic, Fresh Jalapeño, Salsa, Sour Cream

### Onion Soup 5.25

A Rich Beef & Red Wine Broth, with 5 Different Onion Varietals, Topped with Housemade Croûtons & Melted Imported Gruyère

### Grilled Portabella Mushroom Sandwich 9.95

Grilled Portabella Mushrooms, Kalamata Tapenade Marinated in an Herb Blend with Olive Oil, Served on Fresh Ciabatta Bread

### Smoked Salmon BLT 11.5

Scottish Smoked Salmon, Bacon, Lettuce, Tomato, Served with Light Dill Caper Sour Cream on Freshly Baked Pumpkin Seed Bread

### Baby Back Ribs 14.95

1 lb. of Bone-In Pork Ribs Basted in a Housemade Pomegranate Glaze. Served with Garlic Mashed Potatoes, Sourdough Baguette, & of course a bib!

### Peel & Eat Shrimp 18

Served with Cocktail Sauce & Lemons

### Schooners Bisque 9

Delicious White Wine Broth Base with Fresh Bay Scallops, Fennel & Saffron

### Seafood Salad 22

Salinas Lettuce Mix, Grilled Shrimp, Crab, Mango, Avocado, Mango Sauce

## From the Bar

### Blue Sky 5

Skyy Vodka, Blueberry Schnapps, Blue Curaçao, with an Orange Twist

### Portside 5

Espresso, Vodka, Kahlua, Served up with Whipped Cream & Chocolate

### Schooners Fruit Punch 5.5

Malibu Rum, Chambord, Cranberry Juice, Pineapple Juice

### The Mermaid 5.5

Midori, Vodka, Piña Colada Purée, Sweet & Sour, Lime Wheel Float

### Whale Watcher 20

Key Largo, Blueberry & Peach Schnapps, Malibu Rum, Captain Morgan, Blue Curaçao, Bacardi 151, Sweet & Sour, Pineapple Juice, Orange Juice

## Sweet Throwback Treat!

### Warm Chocolate Brownie & Seasonal Berry Shortcake 12

A Goopy, Rich, Freshly Baked Chocolate Brownie Served with Housemade Vanilla Bean Ice Cream & Seasonal Berries Marinated in Grand Marnier & Sugar sit atop a Shortcake Biscuit with Meringue & Fresh Vanilla Whipped Cream