



FOR THE TABLE

Angry Prawns 12
chili, garlic, lemon, citrus salad

Oysters Rockefeller 18
creamy spinach, pernod,
hollandaise

Oysters on the Half Shell 18
half dozen, lemon, horseradish,
cocktail sauce

Steamed Littleneck Clams 12
white wine, garlic, lemon, garlic bread

Steamed Mussels 12
white wine, garlic, lemon, garlic bread

Charred Octopus 16
carmel valley honey & harissa glazed,
corn relish, arugula & celery heart salad

Dungeness Crab Cake 18
fennel & arugula salad,
pineapple salsa, lemon aioli

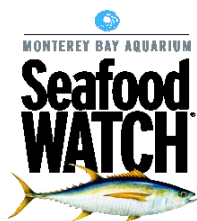
Spicy Tuna Poke Tacos 12
sriracha aioli, tobiko,
avocado, radish

Charcuterie Platter 16
housemade rilette, prosciutto,
salumi, crostini, fig jam

In Hot Water 16 (28 for Two)
angry prawns, seared scallops,
oysters rockefeller

Small Catch (28 for Two)
oysters, shrimp, crab, clams

Go Fish! (40 For Two)
oysters, shrimp, crab, clams,
lobster tail



SOUPS

Clam Chowder 8
whole clams, potatoes, cream,
celery, chardonnay

Central Coast Artichoke Chowder 8
potatoes, cream, toasted hazelnuts

Lobster Bisque 10
sherry, cream, tarragon

SALADS

Burrata Salad 10
cherry tomatoes, basil pesto,
balsamic gastrique

Kale & Kelp Salad 10
cucumbers, tomatoes, feta,
artichoke balsamic vinaigrette

Little Gem Caesar Salad 10
focaccia croutons, shaved parmesan,
tomatoes, pickled white anchovy

FISH STORIES

Pan Seared Petrale Sole 22
roasted carrots, scalloped potatoes,
lemon beurre blanc
wild caught, california, usa

Pan Seared Salmon 24
fingerling potatoes, cauliflower,
kale hash, lemon butter
farm raised, verlasso, chilean

Sesame Seared Ahi Tuna 26
sautéed carrots, mushrooms, red kelp,
baby bok choy, zucchini,
tamari, basmati rice
wild caught, hawaiian, usa

Grilled Swordfish 32
kalamata tapenade, saffron couscous,
grilled zucchini, spinach, lemon
wild, drift net, san diego, usa

Cast a Big Net 52
stuffed half maine lobster, seared scallops,
angry prawns, scalloped potatoes



PASTA & CIOPPINO

Pasta Primavera 24
arugula, basil pesto, zucchini,
carrots, mushrooms, pecorino

Scallops, Shrimp & Clams 32
lobster sauce, chardonnay, garlic,
lemon, egg noodles

Short Rib Ziti 32
olives, basil pesto, pecorino
roasted tomato ragout

Fisherman's Cioppino 32
(64 for Two)
shrimp, scallops, crab,
mussels, clams, fish,
fennel tomato broth

ON THE PLANK

USDA Prime Brandt Beef prepared with
Schooners Spice Rub, served with
Peperonata and Demi-Glace,
Scalloped Potatoes

New York Steak 42

Rib-Eye Steak 42

Filet Mignon 42

MEAT

Pork Tenderloin Scaloppine 24
piccata sauce, capers,
mac n' cheese, carrots

Ma's Fried Chicken Breast 24
cornflake crusted, mashed potatoes,
brussels sprouts, bacon gravy

ON THE SIDE

Deep Dish Macaroni & Cheese 5
Creamed Baby Spinach 5
Roasted Mushrooms & Caramelized Shallots 5
Garlic Mashed Potatoes 5
Roasted Vegetables 5

ADD ONS

Angry Prawns (5) 12
Scallops (2) 15
King Crab Legs (4) 20
Lobster Tail (6 oz.) 25



Join us in Helmsman Lounge Thursday through Saturday evenings for handcrafted martinis using fresh, local ingredients and wines from Monterey County. Helmsman Lounge also features live music every Friday and Saturday night.

Also, revel in the dramatic views of the Monterey coastline in Schooners Bar for Coastal Hour, featuring \$3 small bites and signature cocktails starting at \$6 each. Coastal Hour is offered Monday-Thursday from 4:00pm-5:30pm

Executive Chef James Waller and Chef de Cuisine Nicole Heaney support local and sustainable farmers, ranchers and fisheries.

We are helping to preserve Monterey's water resource. Water served by request only. Eating raw or under cooked food may harm your system and increase your risk of foodborne illness. Please inform your server of any allergies prior to ordering. An 20% gratuity will be added to parties of six or more. Kindly note there is a \$5.00 charge to split any entrée.

