



# The Schooner Inn

*Ocean Bay Park - Fire Island - New York*

## Soups and Salads

**New England Creamy Clam Chowder** 6.

**Lobster Bisque** 7.

Finished with a slight dash of Sherry

**Lobster Salad** 19.

Maine lobster salad with slaw, hard boiled egg, fresh melon and red grapes

**Country Summer Salad** 12.

Mixed greens with bleu cheese, sliced apple, toasted pecans, sundried cranberries and pumpkin vinaigrette

**Caesar Salad** 8.

Romaine, greens, Caesar dressing, shaved parmesan cheese, toasted Croutons

**House Salad** 5.

Gathered fresh greens with choice of dressing

Add to the Above:

Grilled Chicken 5.

Gulf Shrimp 7.

## Great Starters from the Sea and Bay

**Fresh Clams on the Half Shell ½ Dozen** 7.

Local Harvest

**Fresh Oysters on the Half Shell ½ Dozen** 10.

Proudly serving Long Island oysters

**Atlantic Wide Cut Calamari** 9.

Lightly dusted, seasoned and deep fried

**Shrimp Cocktail** 11.

Wild caught Gulf Shrimp

**Prince Edward Island Mussels** 9.

Steamed, spicy marinara or garlic butter sauce, served with garlic bread

**Baked Clams** 7.

Fine Minced Point Lookout clams, chef's special seasoning, baked golden brown

## Great Beginnings from the Land

<b>Buffalo Wings (hot/mild/spicy)</b>	9.
Crudite with sour cream dip	
<b>Mozzarella Sticks</b>	7.
Tangy Marinara Dipping Sauce	
<b>Black &amp; Tan Onion Rings</b>	6.
Dipping Sauce	
<b>Chicken Fingers</b>	9.
<b>Sweet Potato Fries (basket)</b>	6.

## Entrees

<b>Open Fire Grilled North Atlantic Swordfish</b>	25.
Marinated in a zesty herbal sauce	
<b>Grilled Tuna Steak</b>	24.
Teriyaki dipping sauce and wasabi mustard	
<b>Broiled Sea Scallops</b>	23.
Plump day boat catch in butter white wine sauce	
<b>Seasonal Fish</b>	Market Price
Chef's daily choice, ask your server for details	
<b>Lobster</b>	Market Price
Lobster Bake New England Style	
<b>Mussels Bianco or Marinara</b>	20.
Served over linguini	
<b>Chicken Francaise</b>	19.
Sauteed filet in a lemon butter wine sauce	
<b>Chicken a la Schooner</b>	20.
Tenders in a marsala wine sauce on a bed of zucchini, mushrooms and onions	
<b>Charbroiled Black Angus Shell Steak</b>	26.
14 oz.	
<b>Black Angus Burger (8 oz.)</b>	13.
French fries, lettuce, tomato, onion and pickle	
<b>Shrimp &amp; Scallops a la Vodka</b>	25.
Served over penne	
<b>Long Island Clams</b>	21.
White wine sauce or Marinara served over linguini	

All of our produce is locally grown when available in season.  
Suffolk County Health Service advises that consuming raw or uncooked meat, fish, shellfish or fresh eggs may increase your risk for food borne illness, especially if you have certain medical conditions. We only use the highest cholesterol free oil for frying and trans-fat free for cooking.

18% Gratuity added to parties of six or more