



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

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

Entrees

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