



In Colonial times, schooners were fast, nimble ships employed in privateering, blockade running and, most commonly, fishing. With its colonial villa setting mere steps from the sea, Schooners offers the best of the fisherman's catch prepared in

Great Beginnings

Fruit Juices

Orange, apple, pineapple, grapefruit, cranberry

Steel Cut Oatmeal

Brown sugar, berry compote, almonds

Pastry Basket

Croissants, assorted Danish, muffins

Seasonal Fruit Salad

Fresh Salad

Smoked Salmon & Avocado Toast

Smoked salmon, avocado shaved red onion, capers

Smoothie Bowl

Mango yogurt, quinoa, seasonal diced fruits, roasted pecans, toasted almonds, shredded coconut

Cereal

Corn Flakes, Frosted Flakes, Raisin Bran, Apple Jacks, Fruit Loops or Cheerios cereal. Regular, low fat or soy milk

Hot Signature Dishes

Signature Omelet

Farm fresh eggs, sautéed seafood, peppers, onions, avocado, sliced prosciutto, cheddar cheese

French Toast

Caramelized banana, Nutella drizzle, roasted pecans

Buttermilk Pancakes

Choice of chocolate chip, blueberry, vanilla bean

Vegan Jerk Pork & Beans

Premium plant based Hungry Planet® meat, grilled tomato, hash browns

Classics

Steak & Eggs

Grilled beef medallion, fried eggs, breakfast potatoes

Fried Fish Escoveitch

Island style fried snapper, hash browns, festival

Two Eggs Any Style

Crispy hash browns and choice of bacon, ham or sausage

Salmon Eggs Benedict

English muffin, smoked salmon, poached eggs, Hollandaise sauce

Sides


**Breakfast Pork Sausage
Grilled Ham**


**Bacon
Baked Beans**


**Toast
Hash Browns**

 Vegan

 Vegetarian

 **Balanced Lifestyle**
These dishes offer healthier preparations and lower calorie counts

 **Gluten Free**
Please consult your server on which dishes can be prepared gluten-free

 **Lactose Free**
Please consult your server on which dishes can be prepared lactose-free



Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service