



In Colonial times, schooners were fast, nimble ships employed in privateering, blockade running and, most commonly, fishing. With its open-air setting mere steps from the sea, Schooners offers the best of the fisherman’s catch prepared in Caribbean styles every day.

Appetizers

Smoked Fish Rillettes

Smoked marlin, smoked salmon, sour cream, chives, shaved red onion, alfalfa sprouts, fried capers

Fried Plantain Medallions 🌱🌿👤

Pumpkin purée, black bean-corn & tomato salsa

Seafood Bisque

Parmesan cheese, puff pastry twist

Shrimp Carpaccio 🍷

Field greens, citrus dressing, corn chip julienne

Pimento Chicken & Bean Salad 🍷

Tomato, onion, bell peppers, celery, papaya vinaigrette

Roots, Fruits & Leaves 🌱🌿👤

Radishes, pears, papaya, mixed greens, raspberry vinaigrette

Mains

Caribbean Snapper & Clams 🍷

Signature Dish

Scotch Bonnet-lime broth, boiled potatoes, leeks

Grilled Swordfish Steak

Island succotash, grilled tomato, creole sauce

Pepper Shrimp

Bell peppers, onion, tomato, garlic, thyme, Scotch Bonnet pepper, steamed rice

Steamed Prince Edward Island Mussels

Grilled garlic crostini, shallots, garlic, white wine cream, fresh herbs

Surf & Turf

Grilled Boston cut steak, Caribbean lobster, mashed potato, market vegetables, Cabernet reduction

Vegan Penne Bolognese 🌱🌿👤

Premium Plant-based Hungry Planet® tomato meat ragoût, onions, garlic, tomatoes, fennel seed, chopped scallions

Crispy Chicken Milanese

Tomato & cucumber salad, shaved onion, lemon vinaigrette, parsley potatoes

Desserts

Piña Colada Gâteau

Marinated pineapple, orange salad

Banana Crème Brûlée

Baked banana cream, crisp sweet banana chips

Carrot Cake

Mascarpone mousse, honey granola



Vegetarian



Vegan



Balanced Lifestyle

These dishes offer healthier preparations and lower calorie counts



Balanced Lifestyle

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: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House