



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.

Conch Fritters

Batter with diced conch, onion, bell pepper, thyme, Calypso sauce

Conch Chowder

Tenderized conch, onion, carrot, celery, thyme, chunky potatoes

Chunky Tropical Fruit Salad 🌿 🍷

Mint, cottage cheese

Cobb Salad 🍷

Mixed greens, blue cheese, tomato, turkey, egg, bacon, avocado, ranch or blue cheese dressing

Catch of the Day 🍷

Grilled fish fillet, lime, tropical fruit salsa, Caesar salad

Premium Plant-Based Hungry Planet® Burger 🌿 🍷 🍷

Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, steak fries

BBQ Pulled Pork Sliders

Slow roasted pork, barbecue sauce, lettuce, tomato, pepper relish, brioche bun

Cracked Conch – Signature Dish

Tenderized conch, lettuce, tomato, tartar sauce, French fries

Chargrilled Beef Burger

Choice of Cheddar, American or Swiss cheese, lettuce, tomato, onion, pickle, toasted bun, French fries

Desserts

Sweet Coconut Slice

Pineapple chutney

🍷 Balanced Lifestyle – Healthier preparations and lower calorie counts.

🌿 Gluten-Free – Please consult your server on which dishes can be prepared gluten free.

🌿 Vegetarian

🍷 Vegan

🍷 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: Exuma's Farmer's Association • Green Leaf Farms



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 and trout, diced onion & pepper, chives, sour cream, mayonaise

Seafood & White Fish Salad

Snapper, shrimp, scallops, red onion, bell peppers, cilantro, fresh lime, crisp corn chip julienne

Lobster Bisque

Parmesan cheese and puff pastry twist

Spicy Melon & Seasonal Greens

Scotch Bonnet dressing, roasted pecans, balsamic glaze

Pimento Chicken & Bean Salad

Tomato, onion, bell pepper, celery, papaya vinaigrette

Butternut Squash Hummus Dip

Crisp garlic pita bread chips, chopped parsley, smoked paprika, pine nuts

Mains

Jamaican Pepper Shrimp – Signature Dish

Bell peppers, onion, garlic, thyme, steamed rice, Scotch Bonnet sauce

Caribbean Snapper & Clams

Scotch Bonnet-lime broth, boiled potatoes, leeks

Grilled Caribbean Lobster Tail

Garlic mashed potatoes, sautéed green beans, broiled tomato, Thermidor sauce

Island Spice Jerk Chicken

Roasted pumpkin, fried plantain, Appleton infused jerk BBQ sauce

Surf & Turf

Grilled Boston cut steak, scallop & shrimp skewer, herb-roasted potatoes, market vegetables, cabernet reduction

Vegan Penne

Penne pasta, premium plant-based Hungry Planet® Chorizo & roasted vegetable ragoût, pesto drizzle

Baked Eggplant

Filled with premium plant-based Hungry Planet® meat & bean ragoût, braised leeks, chimichurri sauce

Desserts

Carrot Cake

Cream cheese filling, raisin nut relish


Mango Chocolate Cheesecake



Citrus compote, crushed meringue


Peppered Grilled Pineapple

White chocolate cream, sable biscuit

 Balanced Lifestyle – Healthier preparations and lower calorie counts.

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

 Vegetarian  Vegan

 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: Exuma's Farmer's Association • Green Leaf Farms