




57 Arizona Memorial Drive, Bldg. 604, • Rainbow Bay Marina, Pearl Harbor, HI 96818-3156
Phone Number: (808) 423-0790, 423-0791 • Fax: (808) 423-0793 • Banquets & Catering: (808) 423-0794



The Schooner Hannah was the first armed American naval vessel of the American Revolution and is claimed as the founding vessel of the United States Navy. She was owned by John Glover's in-law of Marblehead, Massachusetts, and was named for his wife, Hannah Glover. The crew was drawn largely from the town of Marblehead. The schooner was hired into the service of the American Continental Army by General George Washington. Washington commissioned Nicolson Broughton to command the Hannah on September 2, 1775 and ordered the vessel to cruise against the enemy. Hannah set sail from the harbor of Beverly, Massachusetts, on September 5, 1775, but fled to the protection of the harbor of Gloucester, Massachusetts, two days later under the pursuit of HMS Lively and a second British vessel. Leaving Gloucester Harbor, Hannah captured the British Sloop "Unity". Hannah's brief naval career ended on October 10, 1775, when she was run aground under the guns of a small American fort near Beverly, Massachusetts, by the British Sloop Nautilus.

SCHOONERS RESTAURANT - DINNER MENU

LUNCH: 11 A.M. - 4 P.M. (SERVED EVERY DAY), SOCIAL HOUR: 4 - 6 P.M.,

DINNER: 4 - 8 P.M. (SERVED MONDAY - SATURDAY)

Restaurant Reservations: (808) 423-0790, Banquets & Catering: (808) 423-0794

Menu created by renowned chef and owner Phillip “Paolo” Sarubbi



APPETIZERS

- GARLIC CHEESE BREAD**
Oven baked bread topped with garlic, Italian seasoning and melted mozzarella cheese
\$6.50
- COLD CRAB DIP**
Prepare with premium blue crab, served chilled with tortilla chips 11.00
- GUACAMOLE SUPREME**
Avocado prepared with red onions, tomatoes, lime juice and cilantro, with tortilla chips
\$7.25
- DYNAMITE SHRIMP**
Shrimp fries and tossed with Aioli sauce, served on a bed of green lettuce
\$12.00

- FRIED CALAMARI**
Breaded calamari strips, deep fried until golden brown served with marinara sauce
\$11.75
- SPICY CHICKEN WING ZINGS**
Deep fried spicy breaded chicken wings, served in a basket with ranch sauce
\$13.75
- AHI AVOCADO POKE**
Fresh Ahi prepared with avocado, cucumber, tomato, shoyu, sesame seed oil, red onions and ginger
\$15.00
- CRAB WON TONS**
Homemade Crab Won Tons, served with spicy Oriental noodles and sweet chili sauce
\$12.50

FRESH SALADS

CHOICE OF SALAD DRESSINGS:
Poppy Seed (house specialty), Ranch, Bleu Cheese, Italian Vinaigrette, Honey Mustard and Oil & Vinegar

FRESH GARDEN SALAD
Waimanalo greens with tomatoes, red onions, black olives and cucumbers topped with garlic croutons, served with your choice of dressing **\$7.95**

SMALL GARDEN SALAD WITH DINNER
\$3.95

COBB SALAD
Your choice of sautéed chicken or fish with Waimanalo greens, avocados, bacon, cheddar cheese, tomatoes and crumbled eggs **\$14.95**

STEAK SALAD
Slices of Rib Eye steak with Waimanalo greens lettuce, avocados, cucumbers, cheddar cheese, tomatoes, red onions and black olives **\$16.95**

CLASSIC CAESAR
Crispy Romaine lettuce tossed with our homemade Caesar dressing, topped with garlic croutons and Parmesan cheese **\$9.95**
With Chicken...**\$13.25** With Fish of the Day...**\$15.25**
With Garlic Shrimp...**\$17.25**

SEAFOOD SALAD
Shrimp, scallops, calamari, fish and mussels prepared with garlic, capers, onions and bell peppers, served on Waimanalo greens lettuce with cucumbers, tomatoes, red onions and black olives **\$17.95**



GIGANTIC BURGERS

All burgers and sandwiches are served with lettuce, tomato, red onions and American fries. Substitute American fries for small House Salad, small Caesar Salad or Onion Rings or Sweet fries for an additional \$2.75

CAJUN AHI SANDWICH
Spicy hot Ahi seared on the outside and rare in the middle; served with aioli sauce **\$15.95**

BEER-BATTERED FISH SANDWICH
Deep fried fillet of sole; served with tartar sauce and Malt vinegar **\$13.95**

FISH OF THE DAY SANDWICH
Your choice of Mahimahi or Sole, oven baked with lemon juice; served with lemon and tartar sauce **\$15.25**

CHICKEN SUPREME SANDWICH
Chicken grilled and oven baked with mushrooms, bacon, cheddar cheese, honey mustard sauce and Monterey Jack cheese **\$13.25**

SCHOONER’S BURGER
½ lb. “Certified Angus Beef” patty topped with American cheese and pickles **\$13.95**

“MESSY” BURGER
½ lb. “Certified Angus Beef” patty with American cheese, bacon and fried egg prepared any style **\$14.95**

JALAPEÑO BURGER
½ lb. “Certified Angus Beef” patty topped with Pepper Jack cheese, Jalapeño peppers and pickles **\$13.95**

BACON AVOCADO BURGER
½ lb. “Certified Angus Beef” patty topped with Swiss cheese, bacon, avocado and pickles **\$14.95**

MUSHROOM & SWISS BURGER
½ lb. “Certified Angus Beef” patty topped with sautéed mushrooms, Swiss cheese and pickles **\$13.95**

BBQ PULL PORK SANDWICH
Marinated BBQ pork served on a deep-fried onion ring and topped with sautéed onions **\$12.95**

SOUTH OF THE BORDER

SIDE OF GUACAMOLE: \$3.00

BURRITO ENCHILADA STYLE

Flour tortilla stuffed with Spanish rice and cheddar cheese, topped with spicy enchilada sauce and melted cheddar and Monterey Jack cheese, served with refried beans, sour cream and homemade salsa

Refried Beans & Cheese **\$12.95**
Kalua Pork or Chicken **\$13.95**
Fish or Beef **\$14.95**

QUESADILLA SUPREME

Grilled flour tortillas stuffed with diced tomatoes, cheddar and Monterey Jack cheese, and fresh cilantro, served with Spanish rice, refried beans, sour cream and homemade salsa

Refried Beans & Cheese **\$12.95**
Kalua Pork or Chicken **\$13.95**
Fish or Beef **\$14.95**



QUESADILLA CHICKEN SUPREME

SOFT TACOS

Each selection includes three flour tortilla shells with lettuce, and served with Spanish rice, refried beans, and homemade salsa

Kalua Pork - Cheddar and Monterey Jack cheese, sautéed onions and BBQ sauce **\$13.95**
Fish - Monterey Jack cheese, fresh cilantro and lime wedge **\$14.95**
Chicken - Cheddar and Monterey Jack cheese, sweet chili sauce and fresh cilantro **\$13.95**
Beef - Cheddar cheese, sautéed mushrooms, fresh cilantro and Hoisin sauce **\$14.95**

SEAFOOD, STEAKS, PASTA & RIBS

Substitute starch for small House Salad or small Caesar Salad for an additional \$2.75. Brown rice available!
Veggie Side Dishes: Steamed Broccoli or Garlic Mushrooms \$4.25. Bread and butter available upon request.

FISH OF THE DAY

Fish of the day; dusted with flour and sautéed with lemon juice and oven baked or simply grilled, served with vegetable medley and steamed white rice **\$20.50**

Preparation Choice:	Served with your choice of:
Simply Grilled	Creamy Sweet Chili Sauce
Sautéed with Lemon Juice	Lemon Butter & Capers Sauce

SEAFOOD PASTA

“Frutti de Mare”. Shrimps, scallops, mussels, crab legs, calamari and fresh fish prepared with onions, mushrooms, bell peppers, capers and marinara sauce, served with linguini pasta and Parmesan cheese **\$21.95**

FISHERMAN’S PLATTER

Fried shrimp, calamari, bay scallop, filet of sole, served with American fries, homemade tartar sauce and cocktail sauce **\$17.25**

GARLIC SHRIMP SCAMPI

Shrimp prepared Scampi style, dusted with flour and sautéed with fresh garlic, Italian seasoning served with broccoli, mushrooms and linguine pasta **\$21.75**

FISH & CHIPS

Deep fried beer battered filet of sole, served with American fries, tartar sauce, and malt vinegar **\$15.50**

FISH POND

Lobster, shrimp, scallop, mussels and fresh fish simmered in a Thai coconut curry sauce with tomatoes, mushrooms and choi sum, served with a side of steamed white rice **\$22.95**

CHICKEN ALFREDO

Penne pasta tossed with Creamy Alfredo sauce; topped with sliced chicken strips and mushrooms sautéed with garlic; and Parmesan cheese **\$15.95**

HULI-HULI CHICKEN

Roasted marinated half chicken with a teriyaki-style Huli-Huli sauce; served with grilled pineapples and steamed white rice **\$15.75**

CHICKEN PARMIGIANA

Breaded chicken breast, prepared with marinara and Alfredo sauce topped with melted Mozzarella cheese, served with linguine pasta **\$16.95**

BONELESS BEEF SHORT RIBS

TTender beef short ribs topped with Marsala wine sauce, onions and mushrooms, served with vegetable medley and garlic mashed potatoes **\$15.75**

RIB EYE STEAK

12 oz. Rib Eye steak, grilled and topped with sautéed mushrooms, served with vegetable medley and garlic mashed potatoes **\$25.95**

ST LOUIS PORK RIBS

Slow roasted and flamed broiled served with BBQ sauce and American fries
Half Rack **\$15.45** Full Rack **\$22.50**



RIBEYE STEAK

Have your “1st Birthday Party”, “Baby Shower”, “Promotion”, “Hail & Farewell” or “Retirement” function at Schooners Restaurant!!!
To better serve you; reservations are highly recommended. Hawaii State Tax and 18% gratuity (for parties of 8 or more) with be added to your check.
We accept Visa, Master Card, Dinner’s Club, Discover Card and JCB credit cards; no personal checks, Mahalo
Prices and selections are subject to change. *Split plate charge: \$5.00

FULL-SERVICE BAR AVAILABLE \$5.00 - \$22.00



OUR SIGNATURE DRINKS

Schooners Margarita & Mai Tai No Ka Oi Tiki Glass Mug only 15.50

TROPICALS & EXOTICS

Lava Flow, Pina Colada, Cbi-Chi, Blue Hawaii, Tropical Itch, Schooners Bar Iced Tea

BOURBON: KFB

Jim Beam, Jack Daniels, Crown Royal

VODKA: KARKOF

Absolut, Smirnoff, Kettle One, Stolichnaya, Grey Goose

BRANDY & COGNACS: KORBEL

Courvoisier VS, Remy Martin VSOP, Hennessy VSOP

GIN: ENGLISH GUARD

Beefeater, Bombay Sapphire, Tanqueray

SCOTCH: T&L

Chivas Regal, Dewar's White Label, Johnnie Walker Black, Glenfiddich, McCallan

RUM: TRADER VIC'S

Bacardi, 151, Captain Morgan Spiced Rum, Malibu Coconut Rum

TEQUILA: DURANGO

Jose Cuervo Gold & 1800, Patron Silver

SPECIALTIES

Martinis, Liqueurs and Coffee Drinks

SOCIAL HOUR: 4 - 6 P.M.

RAINBOW BAY MARINA * PEARL HARBOR BLDG. 604 * HONOLULU, HI 96818

Hawaii state sales tax and an 18% gratuity (for parties of 8 or more) will be added to your check.
We accept Visa, Master Card, Diners Club, Discover Card and JCB credit cards; no personal checks.
Prices subject to change. Mahalo.

WINES	GLASS	SOCIAL HOUR	BOTTLE
House Wines			
100 Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	5.75	4.75	21.00
White Wines			
200 Chardonnay, Canyon Road, California	6.00	5.25	22.00
202 Pinot Grigio, Ecco Domani, Italy	7.50	6.75	27.00
204 Riesling, Starling Castle, Germany	8.00	7.25	29.00
206 Sauvignon Blanc, Root 1, Chile	8.25	7.50	30.00
208 Chardonnay, William Hill, California			33.00
210 Chardonnay, Raymond “R Collection”, California			34.00
Sparkling Wine			
300 Kenwood “Yulupa” Cuvee Brut	9.75		31.00
Red Wines			
400 Cabernet Sauvignon, CK Mondavi, California	6.50	5.75	23.00
402 Merlot, Red Rock, California	7.00	6.25	27.00
404 Pinot Noir, Mirassou, California	7.00	6.25	25.00
406 Shiraz, McWilliams Estate, Australia	6.50	5.75	24.00
408 Petite Syrah, Pepperwood Grove, California			32.00
410 Pinot Noir, Cartlidge & Browne, California			36.00

DRAUGHT BEERS	SCHOONER (18 oz)	SOCIAL HOUR	PITCHER (60 oz)	SOCIAL HOUR	BOTTLE BEERS	REG	SOCIAL HOUR
Bud Light (Pale Lager)	5.50	4.50	17.75	14.75	Blue Moon (White Ale)	6.00	5.00
Coors Light (Pale Lager)	5.50	4.50	17.75	14.75	Corona (Lager)	6.00	5.00
Kona “Longboard” (Pale Lager)	7.00	6.00	22.75	19.75	Heineken (Pilsner)	6.00	5.00
Newcastle Brown (Belgium Lager)	7.00	6.00	22.75	19.75	Heineken Light (Pale Lager)	6.00	5.00
“Beer of the Month”	\$	\$	\$	\$	Elephant (Malt Lager)	7.25	6.25
					Guinness Draught (Dry Irish Stout)	6.00	5.00
					Kona “Big Wave” Golden (Blonde Ale)	6.00	5.00
					Kona “Fire Rock” (Pale Ale)	6.00	5.00
					Michelob Ultra (Pale Lager)	4.75	3.75
					Miller Lite (Pilsner)	4.75	3.75
					O’Doul’s Amber (Non-Alcoholic)	4.75	3.75
					Sam Adams (Amber Lager)	6.00	5.00
					Shock Top (White Ale)	6.00	5.00
					Stela Artois (Pilsner)	6.00	5.00