



LUNCH



Vessel Nightly Happenings

MON Meatloaf Monday enjoy two timeless classics! meatloaf & a manhattan \$15	TUES Taco Tuesday grilled fish tacos \$10	WED Wine Wednesday 50% off selected bottled wines	THUR Prime Rib Thursday chef roy's slow-roasted prime rib	FRI Go Fish Friday "catch-of-the-day" new selection each week	SAT & SUN bottomless mimosas \$20 endless build-your-own bloody mary bar \$22 live entertainment 11am - 2pm
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SMALL PLATES

Spicy Tuna Taco avocado, chile aioli	7
Lobster Slider crispy jalapeño, brioche bun	8
Kona Beef Slider wild arugula, bacon jam, gruyere, heirloom tomato, pommery aioli	5
Reuben Slider pastrami, 1000 island, sauerkraut, swiss, pretzel roll	5
New England Clam Chowder caramelized onion crostini	9
Lettuce Wrap chicken or shrimp, ponzu sauce, cabbage, carrot, green onions, bean sprout	13
Seafood Poke tuna, salmon, shrimp, sesame-ginger ponzu, avocado, taro chips, wakame	14
Mussels rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough	14
House Made Tortilla Chips salsa	9
Lobster Mac & Cheese four cheese fondue, butter crumbs, chives	17

SALADS

add flat iron steak 10 | grilled chicken 6 | salmon 8 | shrimp 6

The Noble Garden bulgur wheat, quinoa, arugula, celery, beets, avocado, tomato, mint, marcona almonds, lime dressing	13
Chop Chop cucumbers, radish, carrots, tomato, egg, avocado, cashews, jalapeño ranch	12
Field Greens roasted corn, jicama, piquillo pepper, spring onion, chardonnay vinaigrette	11
Kale Caesar parmesan, white anchovy, heirloom tomato, croutons	12
Little Gem & Lolla Rosa bacon lardon, asiago crouton, pickled onion, baby tomato, aged jack dressing	12

SANDWICHES

The "Big Kona" Burger wild arugula, bacon jam, gruyere, heirloom tomato, pommery aioli, fries	17
Grilled Fish Tacos roasted tomato salsa, guacamole, baja slaw	17
Grilled Chicken Panini sun-dried tomato pesto, prosciutto, buffalo mozzarella, basil	16
Kona Club turkey, applewood-smoked bacon, avocado, swiss, tomato, lettuce, fries	16
Grilled Cheese monterey jack, applewood-smoked bacon, avocado, heirloom tomato, fries	14
Reuben pastrami, sauerkraut, swiss cheese, thousand island, fries	15

LARGE PLATES

Scottish Salmon peewee potato, english pea, beech mushroom, bacon lardon	24
Fish & Chips ipa beer-battered pacific snapper, tartar sauce, malt vinegar	17
Chicken Pappardelle asparagus, confit lemon, mascarpone, pea shoots, pecorino romano	17
Linguini Bolognese san marzano tomato, grana padano, micro basil	18
Flat Iron "Steak Frites" truffle fries, house made steak sauce	26

SIDES

Parmesan-Truffle Fries	9
Fries	6
Grilled Asparagus lemon, sea salt	6
Field Greens Salad radish, chardonnay vinaigrette	6
Baja Slaw	6

HAND CRAFTED COCKTAILS 13 EACH

Vessel Pina Colada ciroc coconut & pineapple vodkas, piña colada mix	
Cherry Limeade sobieski black cherry, house made lime simple syrup, fresh lime juice, cherry bitters	
Strawberry-Basil Lemonade belvedere vodka, strawberry-basil purée, lemonade, fresh basil	
Siren's Song tanqueray gin, fresh pressed lemon, thyme & rosemary simple syrup	
South of the Border Espresso Martini avion espresso tequila, white chocolate syrup, zoka coffee	
Paloma Rosa avion silver tequila, thyme & rosemary simple syrup, pink grapefruit juice, thyme sprig	
Cucumber Mojito effen cucumber vodka, house made lime simple syrup, mint bitters, soda water, fresh mint	
Coconut & Lime Margarita coconut tequila, house made lime simple syrup, fresh lime juice, toasted coconut rim	
Citrus Rye bulleit rye, pink grapefruit soda, grapefruit soda	
Seasonal Sangria assorted citrus & tropical fruits	

SWEETS

Key Lime Pie cashew-graham crust, raspberry, chantilly cream	9
Seasonal Sorbet & Ice Cream	9
Chocolate Lava Cake raspberry sauce, whipped cream	9
Crème Brulée pistachio biscotti, berries	9
Assorted Local Cheeses honeycomb, marcona almond, seasonal fruit	9
German Chocolate Waffle coconut, pecan, dulce de leche, sour cream sorbet	9

SOMETHING TO SOOTHE

Kona Kai Coffee avion espresso tequila, house made whipped cream, chili powder	9
Classic B52 Coffee bailey's, kahlua, grand marnier, house made whipped cream	9
Almond Joy Coffee tia maria, malibu coconut rum, creme de cacao, house made whipped cream	9

*Before placing your order, please inform your Server if anyone in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. A 3.5% surcharge has been added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.