



DINNER



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

SMALL PLATES

- Spicy Tuna Taco** 7
avocado, chile aioli
- Sugar Cane Shrimp** 14
ancho chile-preserved lemon cocktail sauce, little gem
- Kona Beef Slider** 5
wild arugula, bacon jam, gruyere, heirloom tomato, pommery aioli, brioche bun
- Reuben Slider** 5
pastrami, 1000 island, sauerkraut, swiss, pretzel roll
- Lobster Slider** 8
crispy jalapeño, brioche bun
- New England Clam Chowder** 9
caramelized onion crostini
- Wild Mushroom Flatbread** 15
fontina, mozzarella, arugula, truffle
- Mussels** 14
rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough
- Tuna Tataki** 17
cucumber, soy, avocado
- Calamari Fritto** 14
grapes, celery, chile-lime dipping sauce
- Lobster Mac & Cheese** 17
four cheese fondue, panko, chives

SALADS

- flat iron steak 10 | grilled chicken 6 | salmon 8 | shrimp 6*
- Wedge "BLT"** 12
sugar-braised bacon, jalapeño ranch, heirloom tomato
 - Wild Arugula** 10
strawberries, goat cheese, smoked marcona almond, confit lemon, rasperry vinaigrette
 - Field Greens** 11
roasted corn, jicama, piquillo pepper, spring onion, chardonnay vinaigrette
 - Kale Caesar** 12
parmesan, white anchovy, heirloom tomato, croutons
 - The Noble Garden** 13
bulgur wheat, quinoa, arugula, celery, beets, avocado, tomato, mint, marcona almonds, lime dressing
 - Heirloom Apple** 12
butter lettuce, goat cheese, micro celery, granola, lemon olive oil, white balsamic

LARGE PLATES

- Artichoke Ravioli** 21
asparagus, confit lemon, marscarpone, pea shoots
- Linguini Bolognese** 22
san marzano tomato, grana padano, micro basil
- Charred Octopus** 25
ancho chile gastrique, papas bravas, baby elote, cilantro-garlic emulsion
- Seared Diver Scallops** 28
chanterelle mushroom, caramelized brussel sprouts, pancetta, beurre rose
- Scottish Salmon** 24
roasted corn latkes, squash blossoms, dill raita
- Sea Bass** 29
porcini-dusted, confit peewee potatoes, avocado, wild mushroom, smoked bacon-dijon sauce
- Cornish Game Hen** 24
white bean, caramelized garlic, ham hock, baby tomato, rosemary
- Pork Chop** 27
mustard-parsley spaetzle, upland cress, caramelized cipollini, sour cherry glaze
- Short Rib** 26
marble potato, cipollini onion, baby carrot, parsnip, natural pan jus
- Skirt Steak** 28
leek & potato gratinée, marsala-green peppercorn sauce, french beans
- Ribeye** 32
crispy yukon potato, blistered tomato, green onion, pecorino romano, port bordelaise

SIDES

- Wild Mushrooms** 9
beurre monte, chives
- Grilled Asparagus** 8
- Yukon Potato Purée** 8
- Caramelized Kale** 8
bacon, spiced apples
- Cast Iron Carrots** 8
candied orange, dill, marcona almond
- Brussels Sprouts Fritto** 8
garlic chips, lemon juice, mustard butter
- Parmesan-Truffle Fries** 9

HAND CRAFTED COCKTAILS 13 EACH

- Vessel Piña Colada** 21
ciroc coconut & pineapple vodkas, piña colada mix
- Cherry Limeade** 22
sobieski black cherry, house made lime simple syrup, fresh lime juice, cherry bitters
- Strawberry-Basil Lemonade** 25
belvedere vodka, strawberry-basil purée, lemonade, fresh basil
- Siren's Song** 28
tanqueray gin, fresh pressed lemon, thyme & rosemary simple syrup
- South of the Border Espresso Martini** 24
avion espresso tequila, white chocolate syrup, zoka coffee
- Paloma Rosa** 29
avion silver tequila, thyme & rosemary simple syrup, pink grapefruit juice, thyme sprig
- Cucumber Mojito** 24
effen cucumber vodka, house made lime simple syrup, mint bitters, soda water, fresh mint
- Coconut & Lime Margarita** 27
coconut tequila, house made lime simple syrup, fresh lime juice, toasted coconut rim
- Citrus Rye** 26
bulleit rye, pink grapefruit soda, grapefruit soda
- Seasonal Sangria** 28
assorted citrus & tropical fruits

SWEETS

- Key Lime Pie** 9
cashew-graham crust, raspberry, chantilly cream
- Seasonal Sorbet & Ice Cream** 9
- Chocolate Lava Cake** 8
raspberry sauce, whip cream
- Crème Brulée** 8
pistachio biscotti, assorted berries
- Assorted Local Cheeses** 9
honeycomb, marcona almond, seasonal fruit
- German Chocolate Waffle** 9
coconut, pecan, dulce de leche, sour cream sorbet

SOMETHING TO SOOTHE

- Kona Kai Coffee** 9
avion espresso tequila, house made whipped cream, chili powder
- Classic B52 Coffee** 9
bailey's, kahlua, grand marnier, house made whipped cream
- Almond Joy Coffee** 9
tia maria, malibu coconut rum, creme de cacao, house made whipped cream
- Zoka Coffee** 4
- Assorted Hot Teas** 4

**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. 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.*