



## Appetizers

Cheese Board	16
seasonal rotation of cheeses and jams, candied pecans, fresh berries, focaccia crostini	
Smoked Fish Dip	13
house smoked market fish spread, pickled peppers, focaccia crostini	
Crispy Pork Belly	17
korean BBQ pork, fried green tomato, crawfish and citrus beurre blanc	
Shrimp Cake	15
tarragon, remoulade sauce, citrus beurre blanc, chefs spring mix	
Crab Au Gratin	20
lump crabmeat, brandy, shallots, parmesan, panko breadcrumbs, chives, focaccia crostini	
Calamari	18
corn flour battered calamari, lemon, fine herbs, remoulade sauce	

## Salads

Harvest Salad	13
mixed greens, blackberries, shallots, shaved manchego, candied pecans, champagne vinaigrette	
Crab Boiled Shrimp Salad	20
louisiana shrimp in remoulade sauce, mixed greens, roasted corn, shallots, goat cheese	
Vessel Caesar Salad	10
crisp romaine, house made focaccia croutons, shredded parmesan cheese, house made caesar dressing	

Add seared salmon \$10    Add turmeric chicken \$9    Add four shrimp \$12

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE. NO MORE THAN 4 SEPARATE PAYMENTS PER PARTY  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK OR CHEESES MAY INCREASE  
RISK OF FOODBORNE ILLNESS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

Printed for you on Saturday, November 25, 2023

# Entrées

Seared Scallop Risotto arborio rice, pecorino romano, lemon juice, black truffles, chive oil	38
Blackened Gulf Fish blackened fish, julienne summer squash, cauliflower puree, dill cream sauce	38
Shrimp Cakes tarragon, remoulade sauce, citrus beurre blanc, chefs spring mix	27
Softshell Crab fried soft shell crabs, linguini, bordelaise sauce	34
Louisiana Jumbo Shrimp & Grits gumbo filé, andouille sausage, pickled okra, cheddar stone ground grits	28
Seafood Pasta scallop, shrimp, calamari, diced bell peppers, brandy, cream sauce, linguini	32
Seared Salmon salmon, brussel sprouts with shallots and bacon, sweet potato mash, smoked bacon molasses glaze	32
Turmeric Roasted Chicken airline chicken breast, cilantro and coconut jasmine rice, harissa roasted carrots, crushed peanuts	27
Pork Porterhouse collard green pesto, fig frangelico sauce, sweet potato haystack	34
Filet Mignon Au Poivre six-ounce filet mignon crusted with fresh cracked black pepper, roasted asparagus, brandy & red wine demi-glace, garlic whipped potato Add crab meat \$12    Add four shrimp \$12	54
New Orleans Style BBQ Shrimp eight jumbo shrimp, rosemary, garlic, butter sauce, focaccia crostini	28

## Sides

Rosemary Brown Butter Fries with maison sauce	9
Fried Brussels Sprouts with smoked bacon molasses	10
Harissa Roasted Carrots with labneh sauce & peanuts	10
Lemon Truffle Risotto	13
Roasted Asparagus	9

## Desserts

Crème Brûlée with seasonal fruit	10
Cheesecake seasonal rotation	13
Chocolate Cake with berries & whip cream	13
Bread Pudding	10