



SOUP & SALADS

New England Clam Chowder | 14

bacon, chives, flatbread crackers
chowder poutine +3

Vessel Soup of the Day | 14

chef curated seasonal soup

Salmon and Grains GF, N | 21

flaked house-smoked salmon, arugula,
ninja radish, farro, aged feta, artichokes,
red onion caper vinaigrette

Chopped Salad | 17

romaine, radicchio, salumi, smoked cheddar,
chickpea, tomato, pepperoncini, crouton,
garlic herb vinaigrette

Classic Caesar Salad | 16

romaine hearts, focaccia croutons,
classic creamy caesar dressing, white anchovy,
parmesan cheese, fresh cracked black pepper

Add to Any Salad

seared shrimp 15 | salmon 15*

grilled chicken 10 | flat iron steak 19*

SIDES

Roasted Heirloom Carrots GF, VG, N | 11

labneh, candied curry walnut, hot honey

Ginger and Leeks Bok Choy GF, V | 11

sesame honey, chili oil

Creamed Corn Au Gratin GF, VG | 11

mascarpone, smoked cheddar

Grilled Asparagus GF, VG | 12

chili-garlic crunch

Tempura Portobello Mushrooms | 14

curried yogurt

Crispy Brussels Sprouts GF, VG | 11

shaved parmesan, balsamic reduction

Parmesan-Truffle Fries GF, VG | 12

black garlic aioli

Artisan Breads & Spreads VG | 11

chef crafted artisanal bread basket with tapenade,
whipped honey mascarpone, evoo, aged balsamic



COCKTAILS | 18

Island Vibe

skyy infusion watermelon vodka, lime juice, strawberry purée, ginger beer

K'Ahloooooha

bacardi tropical rum, malibu rum, blue curaçao, pineapple juice, club soda spritz

Banana Old Fashioned

bulleit rye, du bouchett banana liqueur, angostura bitters

Tropical Cucumber Spritz

ketel one botanical cucumber, mint, fresh lemon juice, st. germain elderflower, club soda

Fuego Azul

flecha azul tequila blanco, canton ginger, prickly pear, lime juice, soda water, 2 fire bitters, jalapeño

Silent But Negroni

el silencio mezcal, 1oz campari, sweet vermouth

1551 Penicillin

blended scotch, ginger canton liqueur, lemon juice, honey

SD to Manhattan

high west bourbon, antica carpano, luxardo, orange bitters

Pama Royale

prosecco, pama pomegranate liqueur, st. germain

Tere-Mora

teremana reposado tequila, blackberry brandy, splash of lime juice, ginger ale, blackberries

Gin-n-Out

gin, lychee liqueur, lemon juice, soda water, cranberry juice

VESSEL

RESTAURANT + BAR

DINNER

SMALL PLATES

Edamame GF, V | 13
garlic, chili flakes, sea salt

Charcuterie & Cheese N | 29
chef selection, accoutrements

Mediterranean Platter VG | 25
hummus, babaganoush, apricot falafel, feta,
marinated olives, tzatziki, red onion, evoo,
paprika, garlic-herb naan

Oysters* GF | (6) 20 (12) 36
classic sauces

Ahi Tuna Tacos* DF | 20
wakame, guacamole, togarashi, sriracha aioli

Burrata Caprese GF, VG, N | 19
heirloom tomatoes, burrata, aged balsamic, wild arugula,
pistachio pesto, basil oil, fresh cracked black pepper

Yellowtail Crudo* GF DF | 18
citrus, fresno chili, ginger, lemon oil

Heritage Pork Spare Ribs GF | 20
hibiscus orange honey glaze, buttermilk chive dipping sauce

PEI Mussels | 23
roasted garlic, shallots, tomato, fennel, grilled ciabatta

Fritto Misto GF, N | 18
calamari, jicama, red cabbage, peanut, togarishi, yuzu aioli

Chilled Fresh Seafood Platter* GF | 38
served with mignonette, cocktail sauce, melted butter

choose any three items
jumbo prawns (4) fresh ceviche (3oz)
poached scallops (2) snow crab claws (4)
oysters (4) lobster tail (1)
salmon gravlax (3oz)

LARGE PLATES

Add to Any Dish
lobster tail | 20 2 scallops | 13 4 shrimp | 13

Vadouvan Cauliflower Steak GF, V, N | 30
blistered grapes, shishito, heirloom carrots,
marcona almonds, coconut cream

Organic Vegetable Gratin VG | 34
japanese eggplant, squash, fresh mozzarella,
basil pesto, san marzano sauce

Pan Seared Sea Scallops* GF, N | 46
parmesan risotto, roasted carrots, basil pesto, lemon nage

Lobster Carbonara* | 39
maine lobster, spring peas, tenderbelly bacon lardons,
parmigiano-reggiano, pappardelle pasta, poached egg

Faroe Island Salmon* GF | 39
rosemary new potatoes, heir coverts, lemon caper emulsion

Poulet Sauté Alice GF | 38
roasted jidori chicken, aligot potatoes, wild mushrooms,
bacon wrapped asparagus, cognac sauce

Wild Mushroom Ravioli VG | 36
spinach, english peas, pecorino, pine nuts,
lemon brown butter

Vessel Burger* | 24
beef or impossible burger, gruyere cheese, bacon jam,
arugula, tomato, pickles, pommery mustard aioli,
brioche bun, fries or fruit
add avocado 3 | applewood smoked bacon 4

Miso Marinated Sablefish* GF | 42
trumpet mushrooms, parsnip purée

Pork Chop* | 44
mustard-parsley spaetzle, upland cress,
caramelized cipollini onions, sour cherry glaze

8oz Black Angus Filet Mignon* GF | 54
whipped yukon gold potatoes, market vegetables,
red wine demi-glaze

Bone-In 32oz Tomahawk Ribeye GF | 136
creamed corn au gratin, ginger and leeks bok choy,
chimichurri, sauce au poivre, steak sauce

Day Boat Catch GF | MP
carrot quinoa taboulleh, apricots,
bloomsdale savoy spinach, lemon nage

Chef's Cut of the Day GF | MP
confit fingerling potatoes, mushroom medley,
sauce au poivre

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts DF | Dairy Free

Please alert your server prior to ordering of any allergies or intolerances you may have, so we may ensure your safety and peace of mind in ordering. Kona Kai San Diego is a cashless property. We gladly accept all major debit and credit cards.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. A 6% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the increases in wages and benefits for our dedicated team members. Parties of six (6) or more will have an 19% Service Charge added to the check.