

Voyagers

At Voyagers our philosophy is to source the freshest local ingredients possible and treat them with respect. By focusing on wild caught American seafood only from sources that adhere to sustainable fishing and farming practices we are able to deliver to you the finest dining experience in the Gulf Region. From land Voyagers offers the finest beef, poultry, lamb and wild game from sustainable domestic farmers.

TASTE & SHARE

VOYAGERS SHRIMP COCKTAIL 10

Steamed in Court Bouillon with Cognac Sauce and Cocktail Sauce

PAN SEARED SCALLOPS 9

Over Acini de Pepe with Smoked Bacon, Roasted Corn and Black Eye Peas, Parmesan Foam

FRICASSEE OF GULF OYSTERS 9

Forest Mushrooms and Chardonnay Cream

SAUTÉED BLUE CRAB CLAWS 14

Jumbo Crab Claws Sautéed with Shallot and Garlic Finished with White Wine and Shrimp Essence

TUNA CRUDO 12

Sushi Grade Tuna with Fine Herbs, Napa Cabbage, Watermelon Radish and Grapefruit

MEDITERRANEAN SAMPLER 15

Spanish Serrano, Italian Prosciutto, Marinated Olives, Manchego and Asher Blue Cheeses with Grilled Organic Bread

TAPAS SPECIALITIES 9

Chef's Creation From the Seasons Freshest Ingredients

SECONDS

LOBSTER BISQUE 7

Finished with Port and Cognac

BABY GREEN SALAD 6

Baby Romaine, Red Oak and Mizuna Tossed with Balsamic Vinaigrette, Asher Blue Cheese and Pistachio Brittle

CAESAR SALAD 7

Classic Caesar with the Addition of Apple Smoked Bacon Ciabatta Crouton and Shaved Imported Parmesan

BEEF AND ARUGULA SALAD 9

Beets and Arugula Tossed with Champagne Vinegar and Truffle Oil, and Local Goat Cheese Croquette

HEIRLOOM TOMATO AND MOZZARELLA SALAD 11

Baldwin County Vine Ripened Tomatoes and House Mozzarella with Balsamic and Arugula

BEEF CARPACCIO 12

Prime Beef Tenderloin Sliced Paper Thin with Arugula, Shaved Parmesan, Truffle and Capers

SELECTION OF AMERICAN ARTISANAL CHEESES 15

The Best Offerings from Some of Americas Finest Up and Coming Cheese Producers Accompanied by Quince Jam and Grilled Bread

CHEF'S CREATIONS

*** PECAN CRUSTED GULF RED SNAPPER 27**

*Our Signature Dish Sautéed with Asparagus Finished with Crisp Capers, Apricots, Shallots
Tomato Beurre Blanc*

*** PAN SEARED WILD STRIPED BASS 28**

With Crab Imperial, Truffle Mashed Potatoes, Tomato and Fava Beans

*** WILD SALMON 25**

*Spice Scented and Finished with Herb and Sea Salt with Summer Squash, Pea Shoots
and Heirloom Tomato*

*** HAWAIIAN LINE-CAUGHT MAHI-MAHI 29**

Over Baby Corn, Heirloom Tomato and Jalapeño with Mango Coulis

PROSCIUTTO WRAPPED HAWAIIAN WALU 31

With Sea Scallops, Ratatouille Vegetables, White Asparagus and Spinach, Honeysuckle Emulsion

*** HAND MADE TAGLIATELLE PASTA 25**

With Gulf Shrimp, Scallops and Mushrooms, Sauce Americaine

*** LOBSTER IN PINOT NOIR 35**

Cold Water Lobster Poached in White Wine, Asparagus, Leeks and Aromatic Grits, Pinot Noir Reduction

*** FILET OF BEEF "ROSINI" 31**

*Hereford 18/81 Beef Filet with Foie Gras and Truffle, Jumbo Asparagus, Caramelized Shallots, Basil
Roasted Tomato and Herbed Potato Rosti, Parma Jus*

HEREFORD BEEF RIB EYE 29

Jumbo Asparagus, Caramelized Shallots, Basil Roasted Tomato and Herbed Potato Rosti, Parma Jus

PAN SEARED ORGANIC CHICKEN 26

Mushroom Duxelles Stuffed with California Morels and Mustard Greens, Sauce Robert

*** GRILLED VEAL TENDERLOIN 29**

Topped with Crawfish and Crab, Wild Mushrooms, Asparagus and Leek, Sauce Choron

LOIN OF COLORADO LAMB 32

With Herb Persillade, Braised Shank, Spring Vegetables and Boulanger Potatoes, Natural Jus

** Denotes entrées that are available in half portion sizes upon request.*

PERFECT ENDINGS

OPERA CAKE 8

VOYAGERS BREAD PUDDING SOUFFLE 9

ALMOND PITHIVIER WITH VANILLA ICE CREAM, LEMON AND BLUEBERRIES 8

WARM BERRIES WITH CABERNET SAUVIGNON, BLACK PEPPER AND VANILLA BEAN ICE CREAM 9

*Parties of eight or more will be assessed a 20% gratuity. This charge will be automatically added to the check(s).
There may be a risk associated with consuming raw shellfish as is the case with other protein products. If you suffer from
chronic illness of the liver, stomach, blood or have other immune disorders, you should eat these products fully cooked.*

**HEALTH ADVISORY: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.**