



**MAIN
SAIL**

Lunch

Starters

Point Judith Fried Calamari

calamari rings, banana peppers, garlic parsley butter 13

Flatbread

- *tomatoes, fresh mozzarella, basil 16*
- *chicken, smoked bacon jam, fresh mozzarella, ranch dressing 16*
- *chorizo, sliced onion, fresh mozzarella, pepperoncini, balsamic glaze 16*

Chicken Wings

choice of house buffalo, bbq, sweet hoisin, chunky blue cheese, ranch dip 14

Lobster Mac & Cheese

parmesan, cheddar, orecchiette pasta, panko bread crumbs 14

Raw Bar

RI Littleneck Clams*

2.75 each

Local Oyster on the Half Shell*

3.25 each

Chilled Shrimp Cocktail

3.50 each

Soups / Salads

New England Clam Chowder

clams, potatoes, cream, herbs 7

Butternut Squash Bisque

butternut squash, cream, chicken stock 7

RI Chorizo Soup

chorizo, kale, white beans 7

Caesar Salad

*whole baby romaine hearts,
lemon anchovy dressing, herb croutons 8*

MainSail House Salad

*wedge lettuce, grape tomatoes, red onion,
crispy bacon, herb buttermilk ranch 8*

Baby Kale Salad

*garbanzo beans, red onion,
shaved parmesan, lemon herb vinaigrette 8*

any salad - chicken 6 shrimp 8 salmon 10

Sandwiches

Lobster Sliders

*chilled Maine lobster, toasted brioche buns,
bibb lettuce, roma tomatoes, fresh fried chips 19*

Classic Club

*turkey, bacon, lettuce,
tomato, homemade chips 14*

Cheddar Bacon Burger *

French fries 15

Grilled Chicken Sandwich

*bibb lettuce, tomato, maple bacon jam,
house herb ranch 14*

Blackened Fish Sandwich

avocado, sour cream, bibb lettuce, French fries 16

BBQ Pulled Pork Sandwich

house pickle chips, ciabatta, onion strings, French fries 15

Fish & Chip Basket

French fries, coleslaw, tartar sauce 16

If you have any concerns regarding food allergies, please alert your server before ordering.

**Raw or partially cooked foods will increase your risk of illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other foods from animals after it has been fully cooked.*

WINES

Sparkling

6oz / 9oz / btl

La Marca Prosecco	<i>Italy</i>	11 / 38
Segura Viudas "Aria" Brut	<i>Spain</i>	10 / 36
Mumm Napa Brut Napa Valley	<i>California</i>	13 / 50
Moët, Chandon Brut "Imperial"	<i>France</i>	95
Veuve Clicquot Brut "Yellow Label"	<i>France</i>	100
Dom Perignon	<i>France</i>	250

Rose / Sweet

Rosatello Moscato	<i>Italy</i>	10 / 13 / 36
Beringer White Zinfandel	<i>California</i>	7 / 10 / 28
Chateau St. Michelle	<i>Columbia Valley, Washington</i>	9 / 12 / 34
J Vineyards Vin Gris	<i>Russian River Valley California</i>	46

Pinot Grigio

Ruffino "Lumina"	<i>Italy</i>	10 / 13 / 36
Pighin	<i>Italy</i>	12 / 16 / 42
Santa Margherita	<i>Italy</i>	56
Meridian	<i>California</i>	32

Sauvignon Blanc

Nobilo	<i>New Zealand</i>	10 / 13 / 36
Kim Crawford	<i>New Zealand</i>	12 / 16 / 42
Brancott	<i>New Zealand</i>	11 / 14 / 40
Provenance	<i>California</i>	50

Chardonnay

Chateau St. Jean	<i>North Coast, California</i>	10 / 13 / 36
Robert Mondavi	<i>Napa Valley, California</i>	12 / 16 / 42
Sonoma Cutrer	<i>Sonoma Coast, California</i>	16 / 21 / 60
St. Supery "Oak Free"	<i>Napa Valley California</i>	52
Taken "Complicated"	<i>Napa Valley, California</i>	42
Rombauer Chardonnay	<i>Carneros, California</i>	58
Cakebread Chardonnay	<i>Napa Valley, California</i>	66

Merlot

6oz / 9oz / btl

Entwine	<i>California</i>	10 / 13 / 36
Rutherford Hill	<i>Napa Valley, California</i>	48
St. Francis	<i>Sonoma County, California</i>	12 / 15 / 46
Swanson	<i>Napa Valley, California</i>	58
Roots Run Deep "Educated Guess"	<i>Napa Valley, California</i>	46

Pinot Noir

Mark West	<i>California</i>	10 / 13 / 38
La Crema	<i>Sonoma Coast, California</i>	13 / 17 / 50
Kim Crawford	<i>New Zealand</i>	46
Ponzi "Tavola"	<i>Willamette Valley, Oregon</i>	52

Cabernet Sauvignon

Avalon	<i>California</i>	10 / 13 / 38
Montes "Alpha"	<i>Chile</i>	13 / 17 / 48
Franciscan	<i>Napa Valley, California</i>	14 / 18 / 54
Columbia Crest "H3"	<i>Horse Heaven Hills, Oregon</i>	54
Estancia	<i>Monterey, California</i>	42
Aquinas	<i>Napa Valley, California</i>	12 / 16 / 42
Ferrari-Carano	<i>Sonoma, California</i>	56
Jordan	<i>Alexander Valley, California</i>	92

Malbec / Shiraz / Blends

Alamos Malbec	<i>Argentina</i>	10 / 13 / 36
Rosemount Shiraz	<i>Australia</i>	10 / 13 / 36
Austin Hope "Troublemaker"	<i>Central Coast, California</i>	13 / 17 / 48
The Dreaming Tree "Crush"	<i>North Coast, California</i>	12 / 15 / 42

BEERS

Draft 7

Bud Light abv 4.2%	<i>USA</i>
Guinness Stout abv 4%	<i>Ireland</i>
Newport Storm Amber Ale abv 5.2%	<i>Rhode Island</i>
Blue Moon White Ale abv 5.4%	<i>Colorado</i>
Samuel Adams Seasonal abv varies	<i>Massachusetts</i>
Brooklyn Lager abv 5.2%	<i>New York</i>
Two Roads Roads to Ruin IPA abv 8%	<i>Connecticut</i>
Leinenkugel's Seasonal abv varies	<i>Wisconsin</i>
Entitled IPA abv 7.8%	<i>Massachusetts</i>
Harpoon IPA abv 6.0%	<i>Massachusetts</i>
Foolproof "Barstool" Golden Ale abv 4.5%	<i>Rhode Island</i>
Grey Sail "Flying Jenny" Xtra Pale Ale abv 5.3%	<i>Rhode Island</i>

Bottle / Domestic 5

Narragansett abv 5%	Coors Light abv 4.2%
Budweiser abv 5.0%	Michelob Ultra abv 4.2%
Bud Light abv 4.2%	Yuengling abv 4.4%
Miller Lite abv 4.2%	O'Doul's abv 0.4%

Bottle / Import 6

Heineken abv 5.4%	<i>Holland</i>
Amstel Light abv 3.5%	<i>Holland</i>
Corona Extra abv 4.6%	<i>Mexico</i>
Corona Light abv 4.0%	<i>Mexico</i>
Dos Equis XXX abv 4.8%	<i>Mexico</i>
Stella Artois abv 5.2%	<i>Belgium</i>

Bottle / Craft 7

Peak Organic Nut Brown Ale abv 4.7%	<i>Vermont</i>
Ipswich Oatmeal Stout abv 7.0%	<i>Massachusetts</i>
Limbo IPA abv 7.6%	<i>Vermont</i>
Dogfish Head 60 Min IPA abv 6.0%	<i>Maryland</i>
Trinity IPA abv 7.0%	<i>Rhode Island</i>
Samuel Adams Boston Lager abv 4.9%	<i>Massachusetts</i>
Sierra Nevada Pale Ale abv 5.6%	<i>California</i>
Coney Island Hard Root Beer abv 5.8%	<i>New York</i>
Angry Orchard Hard Cider abv 5.5%	<i>Massachusetts</i>
Sam Smith Organic Chocolate Stout abv 5%	<i>England</i>

COCKTAILS

HANDMADE LEMONADE 10

*Deep Eddy Lemon Vodka,
St Germain Elderflower Liqueur,
simple syrup, freshly squeezed lemon juice*

CHARRED GRAPEFRUIT 10

*Deep Eddy Grapefruit Vodka, basil, mint,
agave nectar, freshly squeezed lemon juice*

COCONUT MACAROON MARTINI 12

Rumchata, Kablua, Malibu Rum, cream

ST GERMAIN TODDY 10

*St Germain Elderflower Liqueur,
Clyde Mays Bourbon, agave nectar*

SNOWFLAKE MARTINI 12

*Absolut Vanilia Vodka, White Crème de Cacao
White Godiva Chocolate Liqueur, cream*

HOT MAPLE CIDER 9

Maple Bourbon, hot cider, cinnamon stick

CHOCOLATE ESPRESSO MARTINI 12

*Van Gogh Double Espresso Vodka,
Baileys Irish Cream Liqueur, Kablua, creme de cacao,
espresso & chocolate sauce*

CRANBERRY MARTINI 11

*Tito's Vodka, Triple Sec, Dry Vermouth
cranberry juice*

VANILLA CRANBERRY MIMOSA 10

*Absolut Vanilia Vodka, Prosecco,
cranberry juice*

SEASONAL SANGRIA 11