



**MAIN
SAIL**

RAW BAR

RI Littleneck Clams ^{GF}

2.75 each

Local Oyster on the Half Shell ^{GF}

3.25 each

Chilled Shrimp Cocktail ^{GF}

3.50 each

SOUPS

Clam Chowder

clams, potatoes, cream, herbs 8

French Onion Soup

gruyere, provolone, parmesan, crostini 8

RICE BOWLS

white or brown rice, charred corn salad,
pico de gallo, black beans, jack cheese,
avocado 13

Chicken 14 Beef 15 Shrimp 17

STARTERS

Drunken Mussels

tequila, Corona, banana peppers,
cilantro 14

Smoked BBQ Ribs

St. Louis style ribs, house BBQ
sauce 14

Butternut Squash Risotto Arancini

butternut squash, pan fried Arborio
rice, fontina, panko, spicy tomato 13

RI Calamari

calamari rings, banana peppers,
garlic butter 14

Chicken Wings

Buffalo, BBQ or honey balsamic
with blue cheese or ranch 15

Soft Pretzels

Newport Storm cheddar dip,
mustard, buttermilk ranch 14

Classic Hummus

grilled flatbread, celery sticks 13

Loaded Tater Tots

Newport Storm cheddar sauce,
bacon, chives, buttermilk ranch
14

Lobster Mac & Cheese

Grafton Village cheddar, orecchiette pasta, panko 14

FLATBREAD PIZZAS

smoked pulled chicken, caramelized onion, butternut squash, Grafton

Village cheddar, Aquidneck honey drizzle 18

chorizo, triple smoke bacon, Tasso ham, marinara, mozzarella 16

tomatoes, fresh mozzarella, fresh basil 16

SALADS

Harvest Salad ^{GF}

baby kale, braeburn apple, toasted
pepitas, ricotta salata, pumpkin
poppy vinaigrette 9

MainSail House Salad ^{GF}

iceberg lettuce, bacon, tomatoes,
red onion, house ranch 9

Caesar Salad

romaine hearts, croissant
croutons, house Caesar dressing,
parmesan 9

Wedge Salad ^{GF}

dried cranberries, red onion, spiced
pecans, Stilton, raspberry vinaigrette
9

add to any salad - Chicken 6 Shrimp 8 Salmon 10

SANDWICHES

Lobster Roll

buttered roll, lemon herb mayo,
micro celery 20

Classic Club

turkey, bacon, lettuce, tomato,
house made chips 15

Cheddar Bacon Burger

hand cut fries 15

Grilled Chicken Sandwich

lettuce, tomato, maple bacon
jam, house herb ranch 15

Blackened Fish Sandwich

avocado, sour cream, iceberg lettuce,
hand cut fries 17

Fish & Chip Basket

long line cod, hand cut fries,
cole slaw, tartar sauce 18

Fried Soft Shell Crab Sandwich

chili lime remoulade, iceberg lettuce,
tomato, brioche roll 17

A 20% gratuity will be added to checks for parties of six or more.

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.

^{GF} Gluten Friendly

**Dinner for Two
at MainSail**

Tuesdays-Thursdays from 5 to 9pm
Choose one entree and receive the
second of equal or lesser value free.

* A service charge of 20% will be added to
all guest checks prior to the discount.
Promotion is valid for parties up to eight.



**Complimentary Appetizer
at MainSail**

Fridays and Saturdays: 5 to 7pm
Enjoy a complimentary appetizer with
two full-price entrees

** A service charge of 20% will be added to all guest
checks prior to the discount.
Promotion is valid for parties up to eight.



WINES

SPARKLING/CHAMPAGNE

La Marca Prosecco

Italy - 11 | 38

Segura Viudas "Aria" Brut

Spain - 12 | 42

Mumm Napa Brut, "Prestige, Chefs de Caves"

California - 13 | 50

Moet Chandon Brut "Imperial"

France - 95

Veuve Clicquot Brut "Yellow Label"

France - 100

Dom Perignon

France - 250

ROSE/SWEET

Tuck Beckstoffer, Grenache Rose, "Hogwash"

France - 12 | 16 | 42

Chateau d'Esclans, Whispering Angel Rose

France - 12 | 16 | 42

Rosatello Moscato

Italy - 10 | 13 | 36

Beringer White Zinfandel

California - 7 | 10 | 28

Chateau St. Michelle Riesling

Columbia Valley, Washington - 9 | 12 | 34

PINOT GRIGIO

Ruffino "Lumina"

Italy - 10 | 13 | 36

CasaSmith, "ViNO"

Washington - 11 | 14 | 40

Pighin

Italy - 42

SAUVIGNON BLANC

Nobilo

New Zealand - 10 | 13 | 36

Kim Crawford

New Zealand - 12 | 16 | 42

Brancott Estate

New Zealand - 11 | 14 | 40

Provenance

California - 54

CHARDONNAY

Chateau St. Jean

North Coast, California - 10 | 13 | 36

Meiomi, Sonoma

Santa Barbara, California - 12 | 16 | 42

Kenwood, "Six Ridges"

Sonoma, California - 46

Sonoma Cutrer, "Russian River Ranches"

Sonoma, California - 16 | 21 | 60

Rombauer

Cameros, California - 58

Cakebread Cellars

Napa Valley, California - 66

MERLOT

J Lohr Estates, "Los Osos"

Paso Robles, California - 10 | 13 | 38

St. Francis

Sonoma County, California - 12 | 16 | 46

Raymond Vineyards, "Reserve Selection"

Napa Valley, California - 13 | 17 | 50

Canoe Ridge, "The Expedition"

Horse Heaven Hills, Washington - 54

PINOT NOIR

Mark West

California - 10 | 13 | 38

Chalk Hill

Sonoma Coast, California - 14 | 18 | 54

Erath

Oregon - 56

Mohua Wines

Central Otago, New Zealand - 56

CABERNET SAUVIGNON

Avalon

California - 10 | 13 | 38

Columbia Crest "H3"

Horse Heaven Hills, Washington - 54

Ferrari- Carano

Sonoma, California - 56

Estancia

Monterey, California - 42

Aquinas

Napa Valley, California - 12 | 16 | 46

Franciscan

Napa Valley, California - 16 | 21 | 60

Jordan

Alexander Valley, California - 92

MALBEC/SHIRAZ/BLEND

Alamos Malbec

Argentina - 10 | 13 | 38

Rosemount Shiraz

Australia - 10 | 13 | 36

Austin Hope "Troublemaker"

Central Coast, California - 13 | 17 | 48

COCKTAILS

CHARRED GRAPEFRUIT 12

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

BLUEBERRY LEMONADE 12

Deep Eddy Lemon Vodka, Stoli Blueberry, St. Germaine, simple syrup, fresh blueberries

BOURBON & BERRIES 12

Makers Mark, cranberry juice, lemonade, raspberries

COCONUT MACAROON MARTINI 14

Kahlua, Malibu Rum, Rumchata, cream, toasted coconut

TWISTED GIN & TONIC 12

Bombay Sapphire Gin, mint, raspberries, simple syrup, tonic water

CHOCOLATE ESPRESSO MARTINI 15

Van Gogh Double Espresso Vodka, Bailey's, Kahlua, white creme de cacao

VANILLA CRANBERRY MIMOSA 13

Absolut Vanilla Vodka, Prosecco, cranberry juice

ST. GERMAINE TODDY 13

St. Germaine Elderflower Liqueur, Buffalo Trace Bourbon, agave nectar

CRANBERRY MARTINI 14

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

SEASONAL SANGRIA 12

BEERS

DRAFT

Bud Light

ABV 4.2% - Milwaukee - 6

Guinness Stout

ABV 4% - Ireland - 7

Newport Craft Brewing Co. Storm Amber

Ale ABV 5.2% - Rhode Island - 7

Blue Moon White Ale

ABV 5.4% - Colorado - 7

Samuel Adams Seasonal

ABV varies - Massachusetts - 7

Brooklyn Lager

ABV 5.2% - New York - 7

Two Roads Road 2 Ruin IPA

ABV 8% - Connecticut - 8

Entitled IPA

ABV 7.8% - Massachusetts - 8

Harpoon Brewery IPA

ABV 6.0% - Massachusetts - 7

Foolproof "Barstool" Golden Ale

ABV 4.5% - Rhode Island - 7

Narragansett Lager

ABV 5.0% - Rhode Island - 6

Whaler's Brewing Co. "Rise" Amber Ale

ABV 5.5% - Rhode Island - 7

BOTTLE/DOMESTIC 5

Budweiser - ABV 5.0%

Bud Light - ABV 4.2%

Miller Lite - ABV 4.2%

Coors Light - ABV 4.2%

Michelob Ultra - ABV 4.2%

Yuengling - ABV 4.4%

O'Doul's - ABV 0.4%

BOTTLE/IMPORT 6

Heineken

ABV 5.4% - Holland

Corona Extra

ABV 4.6% - Mexico

Corona Light

ABV 4.0% - Mexico

Stella Artois

ABV 5.2% - Belgium

Modelo Especial

ABV 4.4% - Mexico

BOTTLE/CRAFT

Peak Organic Nut Brown Ale

ABV 4.7% - Vermont - 7

Ipswich Oatmeal Stout

ABV 7.0% - Massachusetts - 7

Dogfish Head 60 Minute IPA

ABV 6.0% - Maryland - 7

Trinity IPA

ABV 7.0% - Rhode Island - 8

Samuel Adams Boston Lager

ABV 4.9% - Massachusetts - 6

Sierra Nevada Pale Ale

ABV 5.6% - California - 7

Angry Orchard Hard Cider

ABV 5.0% - Massachusetts - 6

Sam Smith Organic Chocolate Stout

ABV 5.0% - England - 8

Allagash White

ABV 5.0% - Maine - 7