



MAIN SAIL

RAW BAR

RI Littleneck Clams ^{GF}
2.75 each

Local Oysters on the Half Shell ^{GF}
3.25 each

Chilled Shrimp Cocktail ^{GF}
3.50 each

Chilled Seafood Tower ^{GF}
six littleneck clams, six oysters, six shrimp cocktail,
two chilled lobster tails 55

SALADS

Classic Wedge Salad ^{GF}
baby iceberg, triple smoke bacon, baby heirloom tomato,
red onion, chopped egg, house blue cheese dressing 9

Harvest Salad ^{GF}
baby kale, watermelon, smoked almonds, pickled shallot,
queso fresco, balsamic dressing 9

House Salad ^{GF}
mixed greens, baby heirloom tomato, cucumber, carrot
7

Caesar Salad
romaine heart wedges, house croutons, shaved
parmesan, Caesar dressing 9

add to any salad – Chicken 6 Shrimp 10 Salmon 12

HANDHELD

Cheddar Bacon Burger
cheddar, triple smoke bacon, iceberg, tomato,
brioche bun 15

Lobster Roll
freshly shucked lobster meat, buttered New England style
brioche bun, lemon herb mayo, micro celery,
house made chips 28

Fried Clam Roll
whole belly clams, buttered New England style brioche
bun, iceberg, lime tartar, coleslaw, hand cut fries
\$ market price

Blackened Fish Sandwich
swordfish, iceberg, avocado cream, brioche bun,
hand cut fries 17

Fried Soft Shell Crab Sandwich
chili lime ranch, iceberg, tomato, brioche bun,
hand cut fries 17

STARTERS

RI Calamari
buttermilk soaked calamari rings, banana peppers, garlic butter 14

Crab Fritters
Maryland crab, panko breading, preserved lemon aioli 15

RI Littleneck Clams
chorizo, baby heirloom tomato, garlic white wine broth 14

Sesame Seared Ahi Tuna
ginger carrot puree, seaweed salad, yuzu, tamari 15

Lobster Mac and Cheese
Grafton Village cheddar, orecchiette pasta, panko 14

Smoked Blue Fish Pate
local bluefish, herbs, crusty bread 13

Fried Oysters
preserved lemon aioli, smoked paprika oil 14

Chicken and Waffles
buttermilk fried chicken, Aquidneck honey drizzle, maple pearls 12

New England Clam Chowder
clams, potato, cream, herbs 8

ENTREES

Lobster Ravioli
ginger carrot puree, bok choy, enoki mushroom, miso broth 29

Baked Scallops
Ritz cracker, butter whipped mashed potato 29

Potato Crusted Halibut
corn, baby heirloom tomato, cilantro, black garlic emulsion 29

Black Bass
spring peas, lemon hominy, baby carrot, romesco sauce 27

Blackened Swordfish
farro, peach, turtle beans, mint 29

Smoked Salmon
Maine potatoes, Brussels sprouts, tomato fennel broth 28

Fried Whole Belly Clam Platter
buttermilk battered, coleslaw, tartar, hand cut fries \$ market price

Steamed 1 1/2 Pound Lobster ^{GF}
corn cob, boiled potato, drawn butter \$ market price

Grass Fed Grilled NY Strip Steak
truffle parmesan fries, charred asparagus, garlic spiked steak butter 28

Grilled Rib Eye
butter whipped mashed potato, Brussels sprouts, baby carrot, house BBQ glaze 30

SURF AND TURF

Grilled Rib Eye
baked scallop, Ritz cracker, house BBQ glaze, butter whipped mashed potato,
Brussels sprouts, baby carrots 38

Grass Fed Grilled NY Strip Steak
grilled lobster tail, truffle parmesan fries, charred asparagus,
garlic spiked steak butter 38

Lobster and Ribs
steamed 1 1/2 pound lobster, corn, boiled potato, drawn butter, half rack of smoked
BBQ ribs, house BBQ glaze 42

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 eat seafood and other foods from animals after it has been fully cooked.

^{GF} Gluten Friendly. GF sandwich rolls available upon request.

MainSail | 25 America's Cup Avenue | Newport, RI | 401.849.7788



Garrett St. Amand | Executive Chef

WINES

SPARKLING/CHAMPAGNE

- La Marca Prosecco - Italy
6 oz. | 11 Bottle | 40
Ruffino Prosecco - Italy
6 oz. | 12 Bottle | 42
Segura Viudas "Aria" Brut - Spain
6 oz. | 12 Bottle | 42
Mumm Napa Brut "Prestige, Chefs de Caves" - California
6 oz. | 15 Bottle | 55
Moet Chandon Brut "Imperial" - France
Bottle | 100
Veuve Cliquot Brut "Yellow Label" - France
Bottle | 110
Dom Perignon - France
Bottle | 275

ROSÉ/SWEET

- Tuck Beckstoffer, Grenache Rosé, "Hogwash" - France
6 oz. | 12 9 oz. | 16 Bottle | 42
Band of Roses Rosé - Washington State
6 oz. | 11 9 oz. | 15 Bottle | 36
Chateau d'Esclans, Whispering Angel Rosé - France
6 oz. | 14 9 oz. | 19 Bottle | 50
Rosatello Moscato - Italy
6 oz. | 11 9 oz. | 15 Bottle | 38
Beringer White Zinfandel - California
6 oz. | 10 9 oz. | 14 Bottle | 36
Chateau St. Michelle Riesling - Columbia Valley, Washington
6 oz. | 10 9 oz. | 14 Bottle | 38

PINOT GRIGIO

- Ruffino "Lumina" - Italy
6 oz. | 11 9 oz. | 15 Bottle | 40
CasaSmith, "VINO" - Washington
6 oz. | 12 9 oz. | 16 Bottle | 42
Pighin - Italy
Bottle | 44

SAUVIGNON BLANC

- Nobilo - New Zealand
6 oz. | 11 9 oz. | 15 Bottle | 40
Simi - Sonoma, California
6 oz. | 11 9 oz. | 15 Bottle | 38
Kim Crawford - New Zealand
6 oz. | 13 9 oz. | 18 Bottle | 45
Brancott - New Zealand
6 oz. | 12 9 oz. | 16 Bottle | 42
Provenance - California
Bottle | 54
Terra D'oro Chenin Blanc
6 oz. | 11 9 oz. | 15 Bottle | 40

CHARDONNAY

- Chateau St. Jean - North Coast, California
6 oz. | 11 9 oz. | 15 Bottle | 40
Robert Mondavi Private Selection - California
6 oz. | 10 9 oz. | 14 Bottle | 36
Spellbound - California
6 oz. | 11 9 oz. | 15 Bottle | 38
Meiomi, Sonoma - Santa Barbara, California
6 oz. | 12 9 oz. | 16 Bottle | 42
Kenwood, "Six Ridges" - Sonoma, California
Bottle | 46
Sonoma Cutrer, "Russian River Ranches" - Sonoma, California
6 oz. | 16 9 oz. | 21 Bottle | 60
Cakebread Cellars - Napa Valley, California
Bottle | 70

MERLOT

- J Lohr Estates, "Los Osos" - Paso Robles, California
6 oz. | 14 9 oz. | 19 Bottle | 50
St. Francis - Sonoma County, California
6 oz. | 13 9 oz. | 17 Bottle | 48
Raymond Vineyards, "Reserve Selection" - Napa Valley, California
6 oz. | 11 9 oz. | 15 Bottle | 40
Canoe Ridge, "The Expedition" - Horse Heaven Hills, Washington
Bottle | 54

PINOT NOIR

- Mark West - California
6 oz. | 11 9 oz. | 15 Bottle | 40
Meiomi - Sonoma, California
6 oz. | 14 9 oz. | 19 Bottle | 48
Chalk Hill - Sonoma Coast, California
6 oz. | 14 9 oz. | 19 Bottle | 54
Erath - Oregon
Bottle | 56
Mohua Wines - Central Otago, New Zealand
Bottle | 56

CABERNET SAUVIGNON

- Avalon - California
6 oz. | 11 9 oz. | 15 Bottle | 40
Robert Mondavi Private Selection - California
6 oz. | 10 9 oz. | 14 Bottle | 38
Columbia Crest "H3" - Horse Heaven Hills, Oregon
Bottle | 54
Ferrari-Carano - Sonoma, California
Bottle | 56
Estancia - Monterey, California
Bottle | 42
Aquinas - Napa Valley, California
6 oz. | 12 9 oz. | 16 Bottle | 46
The Hess Collection, "Allomi Vineyards" - Napa Valley, California
6 oz. | 14 9 oz. | 18 Bottle | 50
Franciscan - Napa Valley, California
6 oz. | 16 9 oz. | 21 Bottle | 60
Jordan - Alexander Valley, California
Bottle | 92

MALBEC / SHIRAZ / BLEND / ZINFANDEL

- Alamos Malbec - Argentina
6 oz. | 10 9 oz. | 14 Bottle | 38
Rosemount Shiraz - Australia
6 oz. | 10 9 oz. | 14 Bottle | 36
Saldo Zinfandel by The Prisoner - California
6 oz. | 16 9 oz. | 22 Bottle | 68
Austin Hope "Troublemaker" - Central Coast, California
6 oz. | 13 9 oz. | 17 Bottle | 48

COCKTAILS

BLUEBERRY LEMONADE 14

Deep Eddy Lemon Vodka, Stoli Blueberry, St-Germain, simple syrup, fresh blueberries

POMEGRANATE GREEN TEA 13

Jameson, Peachtree, Pama Liqueur, lemonade, freshly squeezed lemon juice

CHARRED GRAPEFRUIT 14

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

THE WATER MALONE 13

Prairie Vodka, watermelon juice, Yuzu juice

CHOCOLATE RASPBERRY MARTINI 16

Absolut Raspberry, Van Gogh Espresso Vodka, Godiva White Liqueur, Kahlua, espresso

MANGO JALAPEÑO MARGARITA 14

Cuervo Silver Tequila, Triple Sec, mango puree, freshly squeezed lime juice, fresh jalapeños

PINEAPPLE MOJITO 14

Bacardi Rum, pineapple juice, fresh mint, freshly squeezed lime juice, simple syrup

PEACH NECTAR MULE 15

Brockmans Gin, peach nectar, ginger beer, freshly squeezed lemon juice, simple syrup

SMELL THE ROSES 15

Svedka rosé vodka, rosé wine, Peachtree Schnapps, orange bitters

SMOKY MAI TAI 16

Gosling's Dark Rum, Gosling's Gold Rum, orange curaçao, passion fruit juice, pineapple juice, orgeat syrup, smoky bitters

SEASONAL SANGRIA 12

BEERS

DRAFTS

Bud Light
ABV 4.2% - Milwaukee - 6.50

Guinness Stout
ABV 4% - Ireland - 7.50

Newport Storm Amber Ale
ABV 5.2% - Rhode Island - 7.50

Blue Moon White Ale
ABV 5.4% - Colorado - 7.50

Samuel Adams Seasonal
ABV varies - Massachusetts - 7.50

Brooklyn Lager
ABV 5.2% - New York - 7.50

Two Roads Road 2 Ruin IPA
ABV 8% - Connecticut - 8

Entitled IPA
ABV 7.8% - Massachusetts - 8

Harpoon Brewery IPA
ABV 6.0% - Massachusetts - 7.50

Foolproof "Barstool" Golden Ale
ABV 4.5% - Rhode Island - 7.50

Narragansett Lager
ABV 5.0% - Rhode Island - 6.50

Whaler's Brewing Co. "Rise" Pale Ale
ABV 5.5% - Rhode Island - 7.50

BOTTLE / DOMESTIC 5.50
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 6.50

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 - 6.50

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