



# MAIN SAIL

## RAW BAR

**RI Littleneck Clams** <sup>GF</sup>  
2.75 each

**Local Oysters on the Half Shell** <sup>GF</sup>  
3.25 each

**Chilled Shrimp Cocktail** <sup>GF</sup>  
3.50 each

**Chilled Seafood Tower** <sup>GF</sup>  
six littleneck clams, six oysters, six shrimp cocktail,  
two chilled lobster tails 55

## SOUP

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

## SALADS

**Classic Wedge Salad** <sup>GF</sup>  
baby iceberg, triple smoke bacon, baby heirloom tomato,  
red onion, chopped egg, house blue cheese dressing 9

**Harvest Salad** <sup>GF</sup>  
baby kale, watermelon, smoked almonds, pickled shallot,  
queso fresco, balsamic dressing 9

**House Salad** <sup>GF</sup>  
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

## FLATBREAD PIZZAS

**Margherita**  
roma tomato, whole milk mozzarella, basil 16

**Pulled Pork**  
aged cheddar, house pickles, caramelized onion 16

## STARTERS

**Drunken Mussels**  
tequila, Corona, banana peppers,  
cilantro 14

**Chicken Wings**  
buffalo, BBQ, sweet chili, blue cheese or  
ranch dressing 15

**Smoked BBQ Ribs**  
St. Louis style ribs, house BBQ,  
chili lime ranch 14

**Soft Pretzels**  
cheddar beer sauce, grain mustard,  
buttermilk ranch 14

**Loaded Tater Tots**  
cheddar beer sauce, bacon, chives,  
sour cream 14

**Chef Tyler's Award Winning Buffalo Chicken Mac and Cheese**  
gorgonzola, American, crispy prosciutto 14

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

**Fish Tacos**  
Cajun sole, pico de gallo, black beans,  
charred corn salsa, jack cheese,  
chili lime ranch 14

**Pulled Pork Nachos**  
house smoked BBQ pork shoulder,  
cheddar cheese, jack cheese, pico de  
gallo, pickled shallot, avocado cream 15

**Fried Pickles**  
Cajun seasoned, chili lime remoulade 12

**Truffle Parmesan Fry Basket**  
hand cut fries, truffle oil,  
pecorino romano 10

## BURGERS

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

**Bacon Blue Burger**  
caramelized onion, blue cheese,  
bacon, brioche bun, hand cut fries 16

**BBQ Burger**  
house made BBQ sauce, house pickles,  
aged cheddar, haystack onion straws,  
brioche bun, hand cut fries 15

**B.E.C Burger**  
pepper jack cheese, fried egg, bacon,  
tomato, iceberg, avocado spread,  
brioche bun, hand cut fries 16

**Impossible Burger**  
roasted peppers, crimini mushroom, chia, kale, whole grain rice, caramelized  
onion, smoked mozzarella, avocado cream, brioche roll, house made chips 16

## SANDWICHES

**Turkey Club**  
toasted sourdough, herb mayo, triple  
smoke bacon, iceberg, tomato,  
house made chips 12

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

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

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

**Fried Shrimp Po' Boy Roll**  
Cajun seasoned, iceberg, tomato, chili  
lime remoulade, toasted French roll,  
house made chips 17

**Pulled Pork Sandwich**  
house pickles, red cabbage slaw,  
brioche bun, hand cut fries 15

**Fried Buttermilk Chicken Sandwich**  
house pickles, red cabbage slaw,  
iceberg, honey mustard, brioche bun,  
hand cut fries 15

## BIGGER EATS

**Fish and Chips Basket**  
long line cod, buttermilk battered,  
coleslaw, tartar, hand cut fries 18

**BBQ Ribs**  
house smoked full rack of St. Louis style  
ribs, house BBQ sauce, coleslaw,  
hand cut fries 18

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

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

**Steamed 1 1/2 Pound Lobster** <sup>GF</sup>  
corn cob, boiled potato, drawn butter \$ market price

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



Garrett St. Amand | Executive Chef

## WINES

### SPARKLING

Mionetto Brut Prosecco – *Italy*  
6 oz. | 11 Bottle | 40

Chandon, Brut Classic – *California*  
Bottle | 50

Chandon, Rosé – *California*  
Bottle | 50

Veuve Clicquot – *France*  
Bottle | 110

Dom Perignon – *France*  
Bottle | 275

Moet & Chandon Split – *France*  
Bottle | 50

### RIESLING & ROSÉ

Fleurs de Prairie Rosé – *France*  
6 oz. | 14 9 oz. | 19 Bottle | 50

Whispering Angel Rosé – *France*  
6 oz. | 14 9 oz. | 19 Bottle | 50

Chateau Minuty, M Rosé – *France*  
Bottle | 50

Chateau St. Michelle Riesling – *Washington*  
Bottle | 38

### PINOT GRIGIO

Ruffino – *Italy*  
6 oz. | 11 9 oz. | 15 Bottle | 40

Pighin – *Italy*  
6 oz. | 13 9 oz. | 17 Bottle | 45

### SAUVIGNON BLANC

Brancott Estate – *New Zealand*  
6 oz. | 12 9 oz. | 16 Bottle | 42

Kim Crawford – *New Zealand*  
6 oz. | 13 9 oz. | 18 Bottle | 45

Provenance – *California*  
Bottle | 54

### CHARDONNAY

Chateau St. Jean – *California*  
6 oz. | 11 9 oz. | 15 Bottle | 40

Meiomi – *California*  
6 oz. | 14 9 oz. | 19 Bottle | 50

Sonoma, Cutrer – *California*  
6 oz. | 16 9 oz. | 21 Bottle | 60

Cakebread Cellars – *California*  
Bottle | 75

### PINOT NOIR

Meiomi – *California*  
6 oz. | 14 9 oz. | 19 Bottle | 50

Erath – *Oregon*  
Bottle | 60

Chalk Hill – *California*  
Bottle | 58

### MERLOT

J. Lohr "Los Osos" – *California*  
6 oz. | 14 9 oz. | 19 Bottle | 50

St. Francis – *California*  
6 oz. | 13 9 oz. | 17 Bottle | 48

### CABERNET SAUVIGNON

Columbia Crest "H3" – *Oregon*  
6 oz. | 12 9 oz. | 16 Bottle | 50

Black Stallion, Heritage – *California*  
6 oz. | 14 9 oz. | 19 Bottle | 50

Hess "Allomi Vineyards" – *California*  
Bottle | 52

Jordan – *California*  
Bottle | 110

### OTHER REDS

Alamos Malbec – *Argentina*  
6 oz. | 10 9 oz. | 14 Bottle | 38

Austin Hope "Trouble Maker" – *California*  
Bottle | 48

## COCKTAILS

### B-92 16

1792 Full Proof Bourbon, Luxardo Cherry Syrup, Angostura Orange Bitters, Angostura Aromatic Bitters served with a large ice cube

### BLUEBERRY CINNAMON ROLL 13

Stoli Blueberry, Bailey's Irish Cream, simple syrup, cinnamon served chilled with a cinnamon stick

### FIESTY "GRAND"MA 14

house-made cold brew, Bailey's Irish Cream, Grand Marnier, whipped cream, orange zest served on the rocks

### MONROVIA 15

Don Julio Blanco Tequila, blood orange puree, muddled jalapeño, fresh lime juice, served on the rocks with a salt & crushed red pepper rim

### SAVORY AND SWEET 13

Van Gogh Caramel Vodka, RumChata, molasses bitters, served chilled with a salted rim

### SMOKE AND BITTERS 12

Del Maguey Mezcal, ginger beer, Creole bitters served on the rocks with a lemon twist

### SPICED JUST NICE 14

Aviation Gin, fresh lemon juice, pear puree, cardamom bitters, simple syrup, served on the rocks with a rosemary sprig

### WALL STREET 15

Woodford Reserve Bourbon, sweet vermouth, aromatic bitters, black walnut bitters served chilled with a Luxardo cherry

## BEERS

### DRAFTS

Bell Brewery (Rotating Selection)  
ABV varies – Missouri – 8.50

Blue Moon White Ale  
ABV 5.4% - Colorado – 7.50

Entitled IPA  
ABV 7.8% - Massachusetts – 8

Grey Sail Brewing  
(Rotating Selection)  
ABV varies – Rhode Island – 8.50

Guinness Stout  
ABV 4% - Ireland – 7.50

Narragansett  
(Rotating Selection)  
ABV varies – Rhode Island – 7.50

Outer Light Lonesome Boatman  
ABV 5.2% - Connecticut – 8

Revival Brewing Co.  
(Rotating Selection)  
ABV varies – Rhode Island – 8

Sam Adams Seasonal  
(Rotating Selection)  
ABV varies – Massachusetts – 7.50

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

Wormtown Brewing Co. (Rotating Selection)  
ABV varies – Massachusetts – 8

### BOTTLE/CANS DOMESTIC

Allagash White  
ABV 5.0% - Maine – 7

Bud Light  
ABV 4.2% – Missouri – 6

### Budweiser

ABV 5.0% - Missouri – 6

### Michelob Ultra

ABV 4.2% - Missouri – 6

### Coors Light

ABV 4.2% - Colorado – 6

Stone Delicious IPA GF  
ABV 7.7% - California - 8

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

Sam Adams Boston Lager  
ABV 4.9% - Massachusetts – 6

Miller Light 12 Oz.  
ABV 4.2% - Wisconsin – 6

Truly Wild Berry Malternative  
ABV 5% - Massachusetts - 7

### BOTTLES/CANS IMPORTED

Corona 12 Oz.  
ABV 4.6% - Mexico – 6.50

Corona Light 12 Oz.  
ABV 4.0% - Mexico – 6.50

Heineken 12 Oz.  
ABV 5.4% - Holland – 6.50

Heineken 0.0 12 Oz.  
ABV 0.0% - Holland – 7

Modelo Especial 12 Oz.  
ABV 4.4% - Mexico – 7

Stella Artois  
ABV 5.2% - Belgium – 6.50