



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 | 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