

**STARTERS**

- New England Clam Chowder** with oyster crackers 10
Steamed Edamame sea salt 8
Tuna Tartare chili dressing, crispy wontons 16
Short Rib Empanadas roasted garlic and chive aioli 15
Lamb Sliders harrisa, feta yogurt, arugula 16
Margherita Flatbread tomato sauce, torn basil, fresh mozzarella 13
Lobster Tacos grilled sweet corn, espellete mayo, lettuce, house made corn tortilla 17
Tex-Mex Chicken Taco cajon marinated chicken, salsa fresca, avocado crème 13
Prosciutto di Parma Flatbread fresh mozzarella, grana parmigiano, ricotta, baby arugula, extra virgin olive oil 15

SALADS

- Warm Beet Timbale** roasted red & golden beets, orange wedges, walnuts, goat cheese, watercress tossed in walnut vinaigrette 15
Simple Salad baby gem lettuce, English cucumbers, carrot ribbons, red onions, sherry shallot vinaigrette 10
add gorgonzola, goat or feta cheese 2
Tuscan Kale Salad grilled peach, haricot verts, heart of palm, ricotta salata dressing 14
add pecan crusted organic chicken 10 • tiger shrimp 8 • salmon 10
Caesar Salad grilled romaine hearts, focaccia toast, grape tomatoes, grana parmigiano 13
add grilled organic chicken 8 • tiger shrimp 8 • salmon 10
Sesame Crusted Tuna pan roasted ahi tuna, baby spinach, yellow bell pepper, green beans, crispy wontons with a soy-ginger lime vinaigrette 23
Sails Cobb Salad 17
 mixed field greens, applewood bacon, chopped tomato, avocado, blue cheese, hard boiled egg
add grilled organic chicken 8 • tiger shrimp 8 • salmon 10

SUSHI - SPECIALTY ROLLS

- Watashi Roll** ginger poached shrimp, avocado & cucumber topped with salmon, lemon slices, ponzu & tobiko 20
California Roll crab meat, avocado, cucumber, sesame seeds 18
Spicy Tuna Roll yellowfin tuna, scallions, avocado, wasabi mayo 20
Shrimp Tempura Roll scallion, avocado, your choice of sweet soy or spicy mayo 18
Coconut Poached Shrimp Roll tiger shrimp, shiso leaf (Japanese mint), coconut flake, togarashi mayo 18

MAKI ROLLS

- Sake Maki (Salmon)** 13 **Kappa Maki (Cucumber)** 8
Tekka Maki (Tuna) 15 **Avocado Maki** 9

ENTREES

- Butternut Squash Ravioli** brown butter sauce, crispy sage leaf, prosciutto 24
Gnocchi Bolognese shaved parmesan, parsley, basil 23
Mac & Cheese toasted bread crumbs 16
add Maine lobster 10
Free-Range ½ Chicken chorizo, giant lima beans, broccolini, pan au jus 27
Cantonese Style Duck Breast fresh egg noodles, spiraled vegetables, zucchini, sweet potato, baby bok choy, huckleberry sauce 28
Wild Arctic Char wasabi whipped potato, garlic Brussels sprout leaves, miso vinaigrette 29
Wild Halibut Mediterranean couscous, basil pesto, sweet corn, salad petit 30
Berkshire Pork Chop Idaho & sweet potato gratine, bacon Brussels sprouts 28
Steak & Frites Prime 12oz NY Strip with Sails parmesan truffle fries, cognac sauce 39
Chicken Stir Fry stir fry vegetables & jasmine rice
 choice of Asian sauce: Szechuan, sweet & sour or garlic sesame 22
Lola Burger 8oz CAB beef, sweet red onion compote, cabot cheddar, foie gras demi sauce 18
Sails Classic Burger American cheese, lettuce, tomato, pickles, onions 13
add Swiss, gorgonzola or Cabot cheddar 2 • avocado, organic egg or bacon 2
Sails Tuna Burger creamy wasabi, sunomono, soy ginger dipping sauce 23

FRIES

- Simple Fries** 6 • **Spicy Fries** 9
Truffle Fries 9

MARKET SIDES 7 each

- Sautéed Garlic Spinach** • **Roasted Brussels Sprouts**
Steamed Broccolini • **Whipped Potato**


Please inform your server of any food allergies • Consuming raw or undercooked meat or seafood may increase your risk of food borne illness • 20% gratuity added to parties of 6 or more • Split plate charge \$5

Call for Reservations or Take-Out: 203-853-7245

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