



TAKE-OUT DINNER MENU
TUESDAY - SUNDAY

- Call to order at 203-853-7245 from Noon - 7pm
- Pick-up between 4 - 8pm

SUSHI - CLASSIC ROLLS

- Watashi Roll** ginger poached shrimp, avocado & cucumber topped with salmon, lemon slices, ponzu & tobiko 18
- California Roll** crab meat, avocado, cucumber, sesame seeds 18
- Spicy Tuna or Spicy Salmon Roll** 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), avocado, coconut flake, togarashi mayo 18

TRADITIONAL ROLLS

- Sake Maki** (salmon) 13
- Tekka Maki** (tuna) 15
- Kappa Maki** (cucumber) 9
- Avocado Maki** 10
- Yasai** English cucumber, bell peppers, crunchy romaine, topped with avocado, drizzled sriracha lime aioli, soy paper wrap (vegan, gluten-free) 14

STARTERS

- Cream of White Asparagus Bisque** crispy pancetta 10
- Tex-Mex Chicken Quesadillas** cajun marinated chicken, Monterey jack, salsa fresca, guacamole, sour cream 14
- Blackened Cajun Chicken Tacos** pico de gallo, spicy mayonnaise, cilantro, handmade corn tortillas 12
- Prosciutto di Parma Flatbread** fresh mozzarella cheese, grana parmigiano, ricotta, baby arugula, extra virgin olive oil 16

SALADS *add to any salad: grilled organic chicken 7 • tiger shrimp 9 • organic salmon 12 • ahi tuna 12 • gorgonzola • goat cheese • feta 2*

- Simple Salad** baby gem lettuce, English cucumbers, carrot ribbons, sherry shallot vinaigrette 10
- Chopped Caesar Salad** romaine lettuce, garlic croutons, shaved parmesan 12 **add boquerónes 2*
- Sails Cobb Salad** mixed field greens, applewood bacon, Roma tomatoes, Hass avocado, gorgonzola, grilled corn, hard boiled egg, balsamic vinaigrette 15
- Warm Beet Timbale** roasted red & golden beets, orange wedges, walnuts, goat cheese, arugula, tossed in walnut vinaigrette 15
- Pecan Crusted Organic Chicken** baby arugula, frisee lettuce, haricot verts, artichoke hearts, cranberry stilton cheese, Dijon mustard dressing 23

ENTREES

- Bucatini Spaghetti a la Bolognese** shaved parmesan, parsley, basil 23
- Four Cheese Macaroni & Cheese** toasted parmesan breadcrumbs 17 **add mushrooms 7 add lobster 10*
- Roasted Organic Amish ½ Chicken** roasted broccoli, roasted garlic whipped potatoes, Mayer lemon pan-au-jus 27
- Pan-Roasted Organic Salmon** sesame crusted, hoisin glazed, sautéed garlic haricot-verts, wasabi whipped potatoes, miso vinaigrette 32
- Shrimp or Chicken Stir Fry** stir fry vegetables & premium jasmine rice
choice of Asian sauce: Szechuan, sweet & sour or garlic sesame Shrimp 24 / Chicken 22
- Beyond Burger** first plant-based burger, vegan cheddar, vegan mayonnaise
On the Side: lettuce, tomato, pickle, raw onion 17
- The Lola Burger** 8oz CAB beef, sweet red onion compote, cabot cheddar, foie gras demi sauce 19
- Sails Classic Burger** American cheese, lettuce, tomato, pickles, onions 15
**add Swiss, gorgonzola or Cabot cheddar 2 • avocado, organic egg or bacon 2*
- Asian-Inspired Tuna Burger** creamy wasabi, sunomono, soy ginger dipping sauce 22
- Tex-Mex Turkey Burger** pepper jack cheese, avocado, chipotle mayonnaise, lettuce, tomato 17

FRIES 7 each

- Simple • Gravy • Truffle
- Spicy • Parmesan Tater Tots

MARKET VEGETABLES 7 each

- Whipped Potatoes • Steamed Broccoli • Asparagus
- Jasmine Rice • Sautéed Garlic Spinach

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