



STARTERS

Steamed Edamame sea salt 8

White Asparagus Soup 10

Tuna Tartare chili dressing & crispy wontons 16

Mixed Olives Mediterranean mixed olives, roasted peppers, garlic & orange 13

Margherita Flatbread tomato sauce, torn basil & fresh mozzarella 13

Duck Confit Flatbread duck confit, grilled pear slices & brie cheese 15

Grilled Tiger Shrimp Flatbread tiger shrimp, crispy pancetta, mozzarella, ricotta & fresh oregano 17

SALADS

Warm Beet Timbale roasted red & golden beets, orange wedges, walnuts, goat cheese & mache tossed in walnut vinaigrette 15

Baby Gem Romaine grape tomatoes, crispy shallots, carrots, cucumber ribbons & champagne vinaigrette 13
add blue cheese or goat cheese 2

Caesar Salad romaine lettuce hearts, sourdough croutons, grana parmesan & boquerones 13
add chicken 6 • add shrimp 6

Tuna Nicoise 4oz yellow fin tuna steak, Boston bibb lettuce, 3min egg, French beans, nicoise olives & grape tomatoes with champagne vinaigrette 24

SUSHI - SPECIALTY ROLLS

Watashi Roll ginger poached shrimp, avocado & cucumber topped with salmon, lemon slices, ponzu & tobiko 20

Shrimp Tempura Roll scallion, avocado & your choice of sweet soy or spicy mayo 18

Coconut Shrimp Roll coconut poached shrimp, crispy coconut, spicy mayo, avocado & shiso wrapped in soy paper 19

Rainbow Roll tuna, salmon, hamachi, king crab & avocado 23

California Roll king crab, avocado, cucumber & sesame seeds 20

Spicy Tuna Roll yellowfin tuna, scallions, avocado & wasabi mayo 20

Yasai Roll sweet roasted red peppers, shredded carrot, arugula, avocado & lemon salt wrapped in soy paper 16

Daily Special Roll check board for daily listing MP

PASTA

Soft Shell Crab fresh egg noodles, white asparagus tips, sweet corn, scallions, sugar snaps, red chili oil & black bean sauce 33

Cheese Ravioli three cheese ravioli & simple marinara sauce topped with shaved pecorino & fresh oregano 21

Gnocchi Bolognese shaved parmesan, parsley & basil 23

Mac & Cheese panko bread crumbs 17
add lobster 10

HOUSE SPECIALTIES

Free-Range ½ Chicken saffron risotto, crispy pancetta, steam buttered English peas & chicken au jus 27

Veal Scallopini goat cheese soft polenta, chanterelles, spinach & leeks topped with tempura ramps & natural pan juice 33

Pan Roasted Halibut Mediterranean cous-cous, sun-dried tomatoes, kalamata olives, chopped red onions & basil topped salsa fresca 31

Grilled Wild Salmon wild mushroom medley, vidalia onions, thumbelina carrot hash & orange beurre blanc sauce 34

Berkshire Pork Chop sweet potato purée, roasted broccoli & agrodolce reduction 29

Steak & Frites Prime 12oz NY Strip with Sails parmesan fries & cognac sauce 40

BURGERS

Classic Burger American cheese, lettuce, tomato, pickles & onions 13

add Swiss, gorgonzola or Cabot cheddar 2 • add avocado, organic egg or bacon 2

Lola Burger Cabot cheddar, red onion compote & foie gras dipping sauce 18

Asian Inspired Tuna Burger creamy wasabi, sunomono & soy ginger dipping sauce 23

FRY BOWLS

Simple Fries 6 • **Spicy Fries** 9

Truffle Fries 9 • **Gravy Fries** 9

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

Sails Tacos choice of:

• **Lobster** lettuce grilled sweet corn & espellete mayo 18

• **Duck** salsa fresca & lettuce 16

• **Avocado Tempura** salsa brava, avocado crème & lettuce 14

MAKI ROLLS

Sake Maki (Salmon) 13

Tekka Maki (Tuna) 15

Kappa Maki (Cucumber) 8

Avocado Maki 9

MARKET SIDES 7 each

Sautéed Garlic Spinach • **Grilled Asparagus**

Roasted Broccoli • **Whipped Potato**