

~APPETIZERS~

Calamari Friti

Flash fried, lightly tossed in herb Romano cheese and served with marinara sauce 9.⁹⁹

Peel -n- Eat Shrimp

1/2 pound of steamed, jumbo shrimp, with Old Bay seasoning, served chilled 8.⁹⁹

Steamed Mussels

Served in a white wine, garlic, olive oil and fresh herb broth 8.⁹⁹

Oyster Rockefeller

Oyster on the half shell topped with spinach and bacon stuffing 9.⁹⁹

Garlic Bread

Fresh Italian bread topped with garlic butter, herbs, and parmesan, then grilled 4.⁵⁹

Coconut Shrimp

Breaded with shredded coconut, quick fired And served Thai dipping sauce 9.⁹⁹

Crab Stuffed Mushrooms

Broiled and topped with Imperial sauce 8.⁹⁹

Sea Scallops in Garlic

sautéed in butter, garlic and a pinch of red pepper, served with garlic bread 11.⁹⁹

Crab Melt

Blue Crab and our own three cheese blend, served with a jumbo soft pretzel 9.⁹⁹

Chicken Tenders

Served with honey mustard sauce 6.⁹⁹

Mozzarella Cheese Sticks

Served with marinara sauce 6.⁹⁹

~SOUPS~

All soups made fresh daily

Cream of Crab

Homemade low country classic with fresh backfin crab and seasoned with Old Bay
Cup 4.²⁵, Bowl 6.²⁵

Shrimp Bisque

A creamy soup flavored with a homemade shrimp stock
Cup 4.²⁵, Bowl 6.²⁵

Replace any entrée side with a cup of soup 2.⁵⁰

~SALADS~

House Salad

Mixed Greens with tomatoes, onion, cucumbers, and croutons 7.⁹⁹
Choice of Vinaigrette, Bleu Cheese, Honey Mustard, Ranch or 1000 Island dressings

Louie Seafood Salads

Authentic sweet Louie dressing served on a bed of mixed greens, tomatoes, egg, and cucumbers.
Topped with your choice of fresh seafood.

Shrimp 12.⁹⁹, **Crab** 14.⁹⁹,

Blackened Chicken 13.⁹⁹

Mixed Seafood (crab, shrimp, and scallops) 16.⁹⁹

Live Slow Sail Fast Eat Well

~ENTREES~

Pasta dishes are served with a dinner salad. All other entrees served with a choice of two: dinner salad, slaw, vegetable, baked potato, french fries or rice.

Ask your server about the Mainsail loaded potato.

~Steak~

Filet Mignon

8 oz. center cut, seasoned and grilled 24.⁹⁹

New York Strip

12oz. seasoned and grilled 20.⁹⁹

(include crab cake imperial 8.⁹⁹ or grilled jumbo shrimp skewer 6.⁹⁹)

~Island Seafood~

Crab Stuffed Flounder

Crab cake stuffed flounder filets, topped with a light cream sauce. 19.⁹⁹

Tuna

Sashimi grade tuna, pan seared, served with a Sesame Soy glaze. 18.⁹⁹

Maryland Crab Cakes

Simply The Best—Seasoned with Old Bay
Made with all lump crab meat and broiled. 20.⁹⁹

Salmon

Lightly blackened and grilled with your choice of Spicy Chipotle Cream or Sweet Onion BBQ. 18.⁹⁹

Mahi Mahi

Herb Romano breaded, pan seared and topped with a lobster dill sauce. 18.⁹⁹

Fried Seafood Platters

Flounder 13.⁹⁹ • Shrimp 14.⁹⁹ • Bay Scallops 16.⁹⁹ • Oysters 16.⁹⁹
Any two 16.⁹⁹ • Any three 19.⁹⁹ • Any four 22.⁹⁹
(Broiled 1.⁹⁹, Sea Scallops for Bay Scallops available)

~Pasta, Chicken and More~

Chicken Marsala

Breaded breast, sautéed in a mushroom Marsala wine sauce 16.⁹⁹

Chipotle Chicken

Grilled breast, smothered with peppers, onions and cheddar cheese, topped with a spicy chipotle cream 14.⁹⁹

Cajun Alfredo Chicken or Shrimp

Authentic parmesan and romano cream sauce with Cajun spices over bowtie pasta 16.⁹⁹
(for both chicken and shrimp 3.⁹⁹)

Carolina Gumbo

Spicy Gumbo with shrimp, Cajun fried oysters, topped with backfin crab and served over Cajun rice 18.⁹⁹

Shrimp and Crab Scampi

Jumbo shrimp and backfin crab in a lemon butter & diced tomato herb scampi sauce over linguini 18.⁹⁹

1/2 order garlic bread 2.⁵⁹

Live Slow Sail Fast Eat Well

~Oyster Bar~

Fresh Local and Regional Oysters
Ask your server for our current offerings



Raw or Steamed *
Market Price

Half Dozen

Dozen

Served with Crackers, Lemon, Horseradish,
Tobasco or Texas Pete

Live Slow Sail Fast Eat Well

~Crab Legs~

Steamed to Perfection

Over a pound per platter
With choice of two sides



Your Choice of

Snow Crab Legs

Market Price

King Crab Legs

Market Price

~Dessert~

Funnel Cake Sundae

Freshly Fried Dough Straws served with ice cream, chocolate syrup, whipped cream and topped with a cherry.

French Apple Pie

Streusel topped, homemade apple pie, served warm with vanilla ice cream.

Platinum Carrot Cake

Carrot cake layered with cheesecake and cream cheese icing.

Key Lime Pie

Fresh and light, served with a sweet raspberry sauce.

New York Style Cheesecake

Thick and rich, served with your choice of chocolate, caramel, or raspberry sauce

Mainsail Big Cookie

Mainsail Original A caramel, coconut, chocolate chip and pecan specialty. Served warm with ice cream and drizzled with chocolate and caramel sauce.

Live Slow Sail Fast Eat Well

The Mainsail Restaurant offers a full range of catering services along with several party hosting options on Topsail Island and in the surrounding areas.

Please ask your server for more information or contact us online at

www.bluemainsail.com

RESTAURANT & BAR

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

~SANDWICHES~

All served on a roll with lettuce, tomato and french fries.

Fried Flounder

Crispy fried flounder filets served with tartar on the side. 8.⁹⁹

Grilled Chicken

A breast of chicken grilled tender. 8.⁹⁹

Hamburger *

Fresh ground on site. topped with your choice of one: cheddar, fried onions, bacon or sautéed mushrooms.

Additional toppings .75 each. 8.⁹⁹

~SIDE DISHES~

Dinner salad ▪ Baked Potato ▪ Vegetable of the Day
Cole slaw ▪ French Fries ▪ Rice 2.⁹⁹

~DRINKS~

Coke ▪ Diet Coke ▪ Sun Drop ▪ Sprite
Ginger Ale ▪ Pink Lemonade 1.⁹⁹

Milk and Juices (cranberry, pineapple, apple & OJ)
2.⁵⁹

Sweet and Unsweetened Iced Tea
Free Refills on iced tea 1.⁹⁹

Tea and Coffee

Ritual's 100% Arabica beans 1.⁹⁹

Mainsail Sunset Martini

Malibu Rum, pineapple juice, and grenadine. 8.⁰⁰

Frozen Mudslide

Rum, Kahlua, and Irish cream blended with ice cream. 8.⁰⁰

Genie in a Bottle

Malibu Coconut Rum, Frangelico, OJ & a splash of cranberry. 7.⁵⁰

Caramel Apple

Smirnoff, Caramel Vodka, Apple Juice, Apple Puckers. 8.⁵⁰

~Cocktail Menu~

Full-service bar

Flirtini

Stoli Razz, splash of lime juice, cranberry juice and pineapple juice. 8.⁰⁰

Tropical Ecstasy

Malibu Rum, Banana Liqueur, Orange Juice and grenadine. 7.⁵⁰

Topsail Lemonade

Absolut Citron, Peach Schnapps, lemonade and garnished with a twist of lemon. 7.⁵⁰

Margaritas

Frozen or "On the Rocks."
Tequila: Jose Cuervo, Cuervo 1800, & Patron

Daiquiris

Fruit and Rum. Choose from Strawberry, Banana, Piña Colada & seasonal fruit. 7.⁵⁰

Chocolate Martini

Vanilla vodka, Godiva white and dark chocolate liqueurs topped with chocolate sprinkles. 8.⁵⁰

Premium Domestics

Michelob Light, Michelob Ultra
Yuengling,
3.⁵⁰

Premium Imports

Guinness, Heineken, Amstel Light
4.²⁵

Microbrews

Dogfish 60 Minute IPA, Dead Guy Ale
Fat Tire, Lagunitas Little Sumpin,
Lonerider Shotgun Betty, Lonerider Sweet Josie
Angry Orchard Cider
4.²⁵

Imports

Corona, Corona Light
3.⁷⁵

Domestics

Budweiser, Bud Light
Miller Lite, Coors Light
3.⁰⁰

Banquet facilities and private room available. Off-site catering also available.

We accept VISA, MasterCard and American Express.

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