



### SOUP DU JOUR

Cup 4.<sup>00</sup> Bowl 5.<sup>00</sup>

Replace a side for a cup of soup 2.<sup>5</sup>

### GREENS

*Our Homemade Dressings  
(all prepared fresh on-site):*

Blue Cheese, Buttermilk Ranch, Red Wine Vinaigrette, Sesame Ginger, 1000 Island, Honey Mustard, Oil & Vinegar (Balsamic or Red)

### Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.<sup>99</sup> Side 2.<sup>99</sup>

### Caesar

Romaine Hearts, Homemade Croutons, Parmesan 8.<sup>99</sup>

#### Add to any house or Caesar:

Grilled Chicken Breast 4.<sup>99</sup>  
Shrimp Skewer 7.<sup>99</sup>  
Grilled Seared Tuna 10.<sup>99</sup>  
Grilled Salmon 10.<sup>99</sup>

### Mexican Chicken

Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Blackened Chicken, Fried Tortilla Shell 12.<sup>99</sup>

### SIDES 2.<sup>99</sup>

Mixed Green Salad  
Homestyle Mashed Potatoes  
Long Grain Rice  
Cole Slaw  
Vegetable du Jour  
French Fries  
Baked Potato *Loaded add 1.<sup>50</sup>*

### LIGHTFARE + 1 SIDE

#### 1/2 lb Homemade Burger

Lettuce, Tomato, Onion 9.<sup>99</sup>

#### Hamburger Steak

Premium Beef, Grilled Onions & Gravy 13.<sup>99</sup>

#### Crab Cake Sandwich

Low Country, Lettuce, Tomato, Tartar Sauce 14.<sup>99</sup>

#### Wild Ahi Slider

Wasabi Aioli, Avocado, Cucumber 12.<sup>99</sup>

#### Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.<sup>99</sup>

#### Po' Boy's

Toasted Sub Roll, Light Cajun Seasoning, Lettuce, Tomato, Red Onion, Creole Remoulade  
Flounder 10.<sup>75</sup>  
Shrimp 12.<sup>75</sup>  
Oyster 12.<sup>75</sup>

#### Liver and Onion

Grilled Onion, Beef Liver, 2 sides 12.<sup>99</sup>

**Gluten free, Kids Menu & Vegetarian menu available upon request**

## STARTERS PERFECT FOR SHARING

**Low Country Crab Dip** Backfin Crab, Cheese and Seasonings, with Pita Points 12.<sup>99</sup>

**Tex-Mex Egg Rolls** Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.<sup>99</sup>

**Flash Fried Calamari** Garlic Aioli & Marinara Dipping Sauce 10.<sup>99</sup>

**Chicken Fingers** Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.<sup>99</sup>

**Onion Strings** House Breaded with a Creole Mustard Sauce 6.<sup>99</sup>

**Hibachi Shrimp** Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aoli 9.<sup>99</sup>

**Cajun Oysters** with Roasted Red Pepper Remoulade 10.<sup>99</sup>

**Ahi Sashimi** Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi 12.<sup>99</sup>

**Fried Green Tomato** Cheddar Andouille Grits, Jumbo Shrimp, Sweet Onion BBQ Sauce 12.<sup>00</sup>

## FROM THE SEA GRILLED + 2 SIDES

**Mahi Mahi** 18.<sup>99</sup>

**Salmon** 18.<sup>99</sup>

**Seared Ahi Tuna** 18.<sup>99</sup>

**Jumbo Shrimp Skewers** 19.<sup>99</sup>

**Sea Scallops** 22.<sup>99</sup>

Choose one of  
OUR SIGNATURE SAUCES

Sweet Plum Asian  
Wasabi Aoli  
Citrus Butter  
Jerk Pineapple Salsa  
Sweet Onion BBQ  
Cajun Beer BBQ

*Additional Charge for Blackening*

## CRAB CAKES


Absolutely the best, all blue crab lump & backfin crab cakes + 2 sides 23.<sup>99</sup>

**Maryland Style**  
Buttered and Broiled

**Louisiana**  
Blackened and Broiled  
+ Red Pepper Remoulade Sauce

**Low Country**  
Flattened and Fried

## FROM THE LAND GRILLED + 2 SIDES

**Filet Mignon**  8 oz Tender Center Cut 29.<sup>99</sup>

**Ribeye** 14 oz Most Popular 24.<sup>99</sup>

**New York Strip** 12 oz Best of Tenderness and Flavor 22.<sup>99</sup>

*Add Grilled Jumbo Shrimp Skewer 7.<sup>99</sup>*

*Add Large Maryland-Style Crab Cake 9.<sup>99</sup>*



## ST. LOUIS RIBS + 2 SIDES

Marinated and Slow Cooked, Based in Your Choice of Homemade Sauces:  
Sweet Onion BBQ or Cajun Beer BBQ

**1/2 Rack** 16.<sup>99</sup>

**Full Rack** 21.<sup>99</sup>

**1/2 Rib & Shrimp Combo** 22.<sup>99</sup>

**1/2 Rib & Chicken Combo** 19.<sup>99</sup>

## FRIED SEAFOOD PLATTERS + 2 SIDES

**Flounder** 16.<sup>99</sup>    **Shrimp** 17.<sup>99</sup>    **Oysters** 19.<sup>99</sup>    **Bay Scallops** 18.<sup>99</sup>

**Choice of 2** 19.<sup>99</sup>    **Choice of 3** 21.<sup>99</sup>    **Daddy Mac All 4** 24.<sup>99</sup>

*Additional charge for broiled*

*Exchange Sea Scallops for Bay additional charge*

## PASTA AND MORE SALAD OR CHOICE OF SIDE

**Cajun Jambalaya** Shrimp, Chicken, Andouille Sausage, Tomato over Rice 18.<sup>99</sup>

**Shrimp & Grits** Jumbo Shrimp, Creamy Bacon, Tomato and Mushroom Sauce over our Homemade Chipotle Pepper Cheddar Grit Cakes 19.<sup>99</sup>

**Lobster & Shrimp Fra Diablo** Lobster Tail & Shrimp in Spicy Marinara over Linguine 24.<sup>99</sup>

**Bistro Shrimp & Scallops** Roasted Bell Peppers, Tomato, Garlic, White Wine & Saffron Sauce over Linguine 18.<sup>99</sup>

**Chicken Pesto Alfredo** Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 16.<sup>99</sup>

**Shrimp Au Gratin** Baked Creamy Shrimp & Cheese + choice of 2 sides 17.<sup>99</sup>

Please inquire about on-site and off-site catering at [www.bluemainsail.com](http://www.bluemainsail.com) or ask your server

## SIGNATURE HOUSE COCKTAILS

**Ocean Walk** *Sip the Lazy Summer Stroll*  
Absolut, Malibu Run, Blue Curacao, pineapple juice 8

**Frozen Mudslide** *Don't be scared to get dirty...*  
Vanilla Vodka, Kahlua, Bailey's, cream whipped to a frothy frozen bliss 8

**Lava Flow** *Get into the Flow*  
Light rum, pineapple juice, coconut syrup, strawberries 8

**Daquari for Miles** *Rum, Fruit, Ice, Drink*  
Light Rum and your choice of Strawberry, Pina Colada, Banana, Raspberry, Mango. 7.5

**Red/White/Blue**  
Pina Colada with a twist, Light Rum, Blue Curacao 7

**Georgia Peach Martini**  
Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour 8

**White Chocolate Martini**  
White Godiva, Creme de Cocoa, Stoli Vanilla, Vanilla Creme, Carmel 8

**Pomegranate Martini**  
Pomegranate liqueur, Pomegranate Vodka, Peach Schnapps, pomegranate juice 8

**Mac Daddy Punch** *Sit, Relax, and Enjoy!*  
Absolut Mandarin vodka, lime, passion fruit, cranberry 8

**"Sea Turtle" Mojito**  
Classic Rum Mojito – \$1.00 from every drink sold goes to the Karen Beasley Sea Turtle Hospital 8

**Captain Loco** *The Captain's gone bananas!*  
Captain Morgan, banana liqueur, blended fresh banana, swirl of raspberry puree 8

**Dark & Stormy**  
Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8



Ask server about our Premium Bourbon Selection

## BEER

### Domestic 3.25

Budweiser · Bud Light · Miller Light · Coors Light  
Yuengling · O'Doul's

### Premium Domestic / Imports 3.50

Michelob Ultra · Corona · Corona Light · Blue Moon

### Imports & Specialties 4.25

Stella Artoris · Chimay Red Ale 7.50  
Two Hearted IPA · Dogfish Head 90 Minute IPA 6.50

### Local NC Microbrews 4.25

Bold Rock Hard Cider (Mills River, NC)  
Mother Earth Ale (Kinston, NC)  
Carolina Sky Blue Ale (Chapel Hill, NC)  
Highland Oatmeal Porter (Asheville, NC)  
Carolina Brown Ale (Holly Springs, NC)  
Aviator Red Ale (Raleigh, NC)

Ask server about Seasonal Microbrews

## WINES

GLASS BOTTLE

### BUBBLES (Soft & Creamy)

BRUT, Jaume Cristalino	6	
CAVA, Marques de Gelida Spain		24
BRUT, Laurent Perrier France		75
BRUT, Dom Perignon, France		199
MOSCATO, Mosca Pesca (Peach), Italia	6	24
MOSCATO, Mosca Mango, Italia	6	24

### WHITE

#### FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Donna Sol, California	6	
RIESLING, Kung Fu Girl, Washington State	7	28
SWEET RIESLING, Pacific Rim, California	7	28

#### TANGY (Green Apples & Lemons)

PINOT GRIGIO, Pinetti, Italia	6	
*PINOT GRIS, King Estate, Oregon	8	32
PINOT GRIGIO, Santa Margherita, Italia	10	42
SAUV BLANC, Santa Luz, Chile	6	24
SAUV BLANC, Oyster Bay, New Zealand	8	32
*SAUV BLANC, Frog's Leap, Napa 2012		40

#### CRISP (Rich & Textured)

CHARD, Mars & Venus, Chile	6	
CHARD, Kendall Jackson, California	8	32
CHARD, Mer Soleil Silver, Sonoma, California	10	42
CHARD, Cakebread 2012, Napa Valley		79
CHARD, Far Niente 2013, Napa Valley		115
ROSE, Fleurs de Prarie, France	8	32

### RED

#### LUSH (Strawberries & Raspberries)

PINOT NOIR, Red Tree, California	6	
PINOT NOIR, Ponga, New Zealand	8	32
*PINOT NOIR, King Estate 2011, Oregon		48

#### SOFT AND TANGY (Cherries & Currants)

MERLOT, Hella Fine, California	7	
MERLOT, 14 Hands, Washington	8	32
MERLOT, Ancient Peaks, Paso Robles, California		44

#### RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Coppola, California	6	
SHIRAZ, Yangarra, Australia	8	32
*MALBEC, Tilia, Argentina	6	24
MALBEC, Trivento, Argentina	6	24
*ZINFANDEL, Bonterra, California	8	30

#### POWERFUL (Spicy & Intense)

CABERNET, Mars & Venus, California	6	
CABERNET, Hess Select, California	8	32
CABERNET, Rodney Strong, Alexander Valley, California		54
CABERNET, PlumpJack, 2013 Napa Oakville		185
CABERNET, PlumpJack Reserve 2010, Napa		325
BLEND, Peter Lehman Clancy, Australia	8	32

\* Organic/Sustainable Farm

**Aqua Panna Natural Spring Water** 500ml 2.99 • 1-Liter 4.99

Coca-Cola Products

Freshly Brewed Sweet and Un-Sweet Tea *Brewed Daily*