



Starters & Full Drink Menu on reverse side

SANDWICHES

All served with French Fries or Slaw
Sub Onion Strings or Sweet Potato Fries for 1.⁰⁰

Grilled Mahi Mahi

Lettuce, Tomato, Red Onion, Red Pepper Remoulade Market Price

Maryland-Style Crab Cake (All Jumbo Backfin Crab)

Broiled, Lettuce, Tomato, Tartar Sauce – No Filler 14.⁹⁹

Fried Soft Shell Crab

Whole Soft Shell Crab, Green Goddess Dressing, Lettuce, Tomato, Red Onion 12.⁹⁹

Wild Ahi Sliders (2)

Wasabi Aioli, Avocado, Cucumber 12.⁹⁹

Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion
Flounder 10.⁷⁵ Shrimp 11.⁷⁵ Oyster 12.⁷⁵

Jambalaya Chicken

Housemade Cajun Tomato Pepper Sauce, Andouille Sausage, Pepperjack Cheese 9.⁹⁹

Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.⁹⁹

Proud Supporter of the



HOUSE SPECIALTIES

Fish Tacos

Fresh Salsa, Tortilla, Cilantro, Lime, Chipotle Cream Sauce 10.⁵⁰
Substitute Fish of the Day (grilled or fried) 1.²⁵

Surfer BBQ Quesadilla

Chicken, Baja Cream Sauce, BBQ, Salsa, Cheese 11.⁹⁹

Shrimp & Grits

Chipotle Cheddar Grits, Creamy Bacon, Tomato, Mushrooms
Petite Shrimp 13.⁹⁹ Jumbo Shrimp 16.⁹⁹

1/2 Rack Ribs (w/ one side)

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or
Cajun Beer BBQ, French Fries or Slaw 13.⁹⁹
Add jumbo shrimp skewer 7.⁹⁹ Add grilled chicken 4.⁹⁹

Fried Seafood Platters (all served with French Fries or Slaw)

Flounder 13.⁹⁹ Shrimp 14.⁹⁹ Oysters 16.⁹⁹
Bay Scallops 15.⁹⁹ Sea Scallops for extra charge
Choice of 2 17.⁹⁹ Choice of 3 20.⁹⁹ Daddy Mac All 4 22.⁹⁹

Steak menu available anytime (NY Strip, Ribeye, or Filet)

SALADS

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)

Mexican Chicken

Blackened Chicken, Mixed Greens, Black Bean & Corn Salsa,
Shredded Cheddar, Fried Tortilla Shell 12.⁹⁹

Crab & Avocado

3 oz Lump Crab, Green Goddess Dressing, Cilantro, Tomato, Red Onion 13.⁹⁹

Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber,
Onion, and Louie Dressing 12.⁹⁹ Add 3 oz lump crab 3.⁰⁰

House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 8.⁹⁹

Add these sides to any salad:

Grilled Chicken Breast 4.⁹⁹ Grilled Jumbo Shrimp Skewer 7.⁹⁹
Grilled Seared Tuna 10.⁹⁹ Grilled Salmon or Mahi 10.⁹⁹
Crabcake 9.⁹⁹ Fried Oysters 8.⁹⁹

STUFFED BURGERS

1/2 pound handmade burger to order, please allow a little extra time
All served with French Fries or Slaw
Sub Onion Strings or Sweet Potato Fries for 1.⁰⁰

Fire House

Stuffed w/ Chipotle Pepper & Pepperjack Cheese, topped with Signature Fire
House Sauce, Lettuce, Tomato, Onion 12.⁹⁹

Topsul

Stuffed with Feta, topped with a Cucumber, Romaine, Tomato &
Ceaser Dressing 12.⁹⁹

Dugan

Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ,
Lettuce, Tomato, Onion 12.⁹⁹

Grilled Portabella (Vegetarian)

Swiss, Caramelized Onion, Basil Pesto, Green Goddess Dressing,
Sweet Balsamic Syrup 9.⁹⁹

Classic 1/2 lb Homemade Hamburger

Premium NY Strip, Ribeye, & Tenderloin Patty 10.⁹⁹
Blackened & Blue add 1.⁷⁵
Cowboy (Bacon, Cheese, Fried Onions, BBQ) add 2.⁷⁵

108 Patty Melt

1/2 lb Burger, Carmelized Onion, Swiss, Jewish Rye,
Sweet Creole Mustard 12.⁹⁹

SIDES

Sweet Potato Fries 3.⁹⁹ Onion Strings 3.⁹⁹
French Fries 2.⁹⁹ Side Salad 2.⁹⁹
Fried Green Tomatoes 4.⁹⁹

KID'S MENU

Fried Fish w/ Fries 7.⁹⁹ Bowtie Pasta 4.⁹⁹
Chicken Fingers w/ Fries 5.⁹⁹ w/ Meatballs 7.⁹⁹
Fried Shrimp w/ Fries 7.⁹⁹ Choice: butter or marinara

On-site and Off-site catering available inquire with server
or email info@bluemainsail.com

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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

Daiquiri 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

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

We proudly serve

Coke · Diet Coke · Sprite · Mr. Pibb

Lemonade · Ginger Ale · Sundrop

Freshly Brewed Sweet & Un-Sweet Tea · Flavored Lemonades

STARTERS

Soup du Jour

Cup 4.00 Bowl 5.00

Low Country Crab Dip

Baked Warm, Backfin Crab, Pita Points 12.99

Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.99

Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 10.99

Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.99

Buffalo Shrimp

Ranch or Blue Cheese 6ct 7.99 12ct 12.99

Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 9.99

Cajun Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 10.99

Black Pepper Crusted Ahi Sashimi

Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi 12.99

Maryland Crab Cake

Jumbo Backfin Crab Cake, Broiled 9.99

Fried Green Tomato

Jumbo Shrimp, Cheddar Andouille Grits, Sweet Onion BBQ 12

BEERS

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

WHITE WINE

	GLASS	BOTTLE
BUBBLES (Soft & Creamy)		
BRUT, Jaume Cristalino	6	
BRUT, Laurent Perrier, France		75
CAVA, Marques de Gelida, Spain		22
BRUT, Dom Perignon, France		199
MOSCATO, Mosca Pesca (Peach), Italia	6	24
MOSCATO, Mosca Mango, Italia	6	24
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, Pinette, 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		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 Prairie, France	8	32

RED WINE

LUSH (Strawberries & Raspberries)		
PINOT NOIR, Red Tree, California	6	
PINOT NOIR, Ponga, New Zealand	8	
*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, Shannon Ridge, California		36
ZINFANDEL, Bonterra, California	8	30
POWERFUL (Spicy & Intense)		
CABERNET, Mars & Venus, California	6	
CABERNET, Hess Select, California	8	32
CABERNET, Rodney Strong, Alexander Valley, Cal.		54
CABERNET, PlumpJack, 2013 Napa Oakville		185
CABERNET, PlumpJack Reserve 2010, Napa		325
BLEND, Peter Lehman Clancy, Australia	8	32

* Organic/Sustainable Farm