

SAILS RESTAURANT

⚓ 301 FIFTH AVE S
NAPLES FLORIDA

239 360 2000

**CURBSIDE
PICK UP MENU**

**FOR EVERY PURCHASE FROM CURBSIDE
PICK UP MENU OVER \$100 RECEIVE
COMPLIMENTARY \$50 GIFT CARD**

**PROMOTION IS NOT VALID FOR PURCHASES
WITH GIFT CARD**





Organic Baby Greens

Goat Stracciatella, Roasted Shallot, Banyuls Vinaigrette

12

Lobster Arugula Salad

*Organic Arugula, Strawberry, Honey-Glazed Root Vegetables,
White Balsamic Vinaigrette*

29

Wood-Grilled Octopus

*Calamari & Bean Salad, Pepper Condiment, Fried Anchovy, Squid-
Ink Aioli*

18

Squash Soup

*Roasted Winter Squash, Toasted Walnuts, Mascarpone,
Pomegranate*

16

Slow Cooked Pork Belly

Charred Oranges, Fennel, Slow-Roasted Pineapple

16

Oysters

Half Dozen , Apple Mustard, House-Mignonette

18





Sails French Toast

Fresh Berries, Grand Marnier Custard, Maine Maple Syrup

15

Tagliatelle

Braised Sunchoke, Roasted Wild Mushrooms, Tender Spring Onion, Piave Vecchio Cheese

19

Linguini

Clam, Calabrian Chili, Sea Broth

35

Crab Lasagna

Roasted Onions, Salsify, Crustacean Reduction Sauce

20 / 39

'Little Joe' Steak Sandwich

Horse Radish Cream, Pepper Jam, Pickled Peppers, Potato Salad

22

Pan-Roasted Organic Chicken

Roulade, Roasted Cauliflower Salad, Spring Ramps, Snow Peas

28



Wood-Grilled Mediterranean Whole Fish

Roasted Vegetables, Provençal Vinaigrette

38

Grilled Prawns

Eight Wild Australian Tiger Prawns, Lemon Herb Aioli

42

Moreton Bay Bug

Australian Slipper Lobster, Organic Greens, Citrus Vinaigrette, Lemon Herb Aioli

39

Mixed Grilled Seafood

Moreton Bay Bug, Langoustine, Two Australian Tiger Prawns

65

Alaskan King Crab Legs

Grilled or Chilled, Lemon Herb Aioli, Mango Mustard

Mkt Price





'Little Joe' Grass-Fed Prime Tenderloin

Australian Beef, Coffee Roasted Onions, Jus

39

Australian 'Tajima' Wagyu Steaks Aged 85 Days

Garlic Confit, Eggplant Purée

Ribeye MS6 14oz

85

Ribeye MS8 14oz

115

Tenderloin MS9 + 7oz

85

Bone-In Wagyu Ribeye

98 Per Pound





Wild Mushrooms

English Peas, Mushroom Butter, Shallot

15

Roasted Vegetables

Provençal Vinaigrette

12

Potato Gratin

Turnip, Sweet Onion

12

Slowly Roasted Carrots

Spiced Yogurt, Brown Butter, Hazelnuts

14

Farro Risotto

Organic Italian Farro, Asparagus, Roasted Shallots

14

Grilled Asparagus

Cured Egg Yolk, Myer Lemon

12





Chocolate Hazelnut Gateau

Chocolate Ice Cream, Hazelnut Nougatine, Salted Caramel

16

Sticky Toffee Pudding

Vanilla Bean Ice Cream, Brown Sugar Caramel, Candied Pecans

16

Montenegro

Montenegrin Mountain Honey, Goat Milk Yogurt, Walnuts

12

Croissants

Plain & Chocolate

6





SIP & SAVE: SAILS MASTER WINE CELLAR PROGRAM

Elevate your at-home dining experience with selections from Sails Restaurant's Wine Spectator award-winning list — most at wholesale price.

With more than 486 exclusive small-production, highly-allocated labels

Co-Founding Partner Veljko Pavicevic will organize, manage, and personalize your pairing and storage preferences within hours.



SAILS
RESTAURANT



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As we Sail through this challenging time we remain optimistic knowing that we are a resilient global community. Naples is indeed the best town worldwide.

We wish you good health and share a message of hope.

Soon, we will step out from behind our screens.

We will dine again. We will look each other in the eye. We will clink glasses.

We will exchange hugs. We will enjoy all that Naples has to offer.

Until then, stay healthy and stay positive.

Your friends at Sails.

VELJKO PAVICEVIC AND CORINNE RYAN, SAILS CO-FOUNDING PARTNERS

