

## Soups

**T** Roast Corn & Clam Chowder 5.5/6.5  
Cherrystone Clams, Applewood Smoked Bacon  
Cream, New Potatoes & Fresh Thyme

**H** Potato, Leek & Asparagus Soup 4/5  
Russet Potato & Leek Purée w/Asparagus

## Bar Food

Grill-Seared Tuna 13  
Sashimi Grade Sliced Tuna  
w/Sesame Ginger Sauce

**E** Shrimp Cocktail 12  
5 Colossal Shrimp, Court Bouillon Poached  
House Cocktail Sauce, Lemon

85 Main Chicken Wings 10  
8 House Wings w/Bleu Cheese Dipping Sauce

Grilled Asian Beef Skewers 10  
Citrus-Soy Marinated Beef Skewers

**B** Cornmeal-Dusted Fried Calamari 12  
w/Pickled Cherry Peppers  
& Angry Tomato Marinara

Mediterranean Calamari Sauté 12  
Vine Ripe Tomatoes, Baby Spinach  
White Wine & Fresh Garlic  
Grilled Bread

**A** Amaretto Glazed Shrimp 12  
Five Colossal Shrimp w/Candied Walnuts

**R** Chicken Quesadilla 10  
Grilled Chicken, Caramelized Onions  
& Cheddar Cheese, Grilled Wheat Tortilla  
w/Salsa

Shrimp & Bacon Quesadilla 13  
Sautéed Shrimp & Applewood Smoked Bacon  
Green Onion, Tomato, Cabot Cheddar Cheese  
Grilled Wheat Tortilla w/Salsa

Shrimp Tempura 10  
6 Tempura Shrimp  
w/Citrus Soy Dipping Sauce

**M** Wild Mushroom Ravioli 10  
Fried Sage Butter & Garlic  
Seared Haricots Verts

P.E.I. Mussels 10  
Fresh Prince Edward Island Mussels  
Tomato, White Wine, Garlic, Grilled Bread

**E** Flat Bread of the Day Priced Daily  
Northern Italian-Style Grilled Pizza  
w/Creative Toppings

**N** 85 Main Bruschetta 9  
Roasted Yellow & Red Peppers  
Garden Tomatoes, Roasted Garlic Oil  
Fresh Basil & Shaved Parmesan

Hawaiian Tuna Ceviche 10  
Sesame Ginger Yellow Fin Tuna w/Cucumber

**U** 5 Spice Seared Beef Sashimi 10  
Daikon Radish, Spicy Red Miso  
& Ponzu Dressing



## Burgers

**Steak Burger or Local Burger\***  
Served on a Bulkie Roll w/Hand-Cut Fries

Main Street 10/11\*  
w/Cabot Cheddar Cheese, Romaine Lettuce  
Vine Ripe Tomato & Spicy Ketchup

Industrial Palette 12/13\*  
w/Apple Wood Smoked Bacon, Cabot Cheddar  
Sautéed Mushrooms, Crispy Fried Onions  
& Spicy Ketchup

Bootlegger 12/13\*  
w/Pulled Pork, Caramelized Onion  
Braeburn Apple, Noé's Smoked Cheddar  
& James's JD Sauce

East West 14/15\*  
w/Grill-Seared Sashimi Grade Tuna  
Vine Ripe Tomato, Sesame Seaweed Salad  
& Wasabi Aioli

Santa Cruz 12/13\*  
w/Roasted Corn & Grilled Tomato Salsa  
Fresh Avocado, Romaine Lettuce  
Noé's Smoked Cheddar  
& Chipotle-Lime Aioli

Chèvre 12/13\*  
w/Goat Cheese, Roasted Red & Yellow Peppers  
Dressed Baby Spinach & Spicy Ketchup

Caprese 12/13\*  
w/Fresh Mozzarella, Vine Ripe Tomato  
Roasted Red Peppers, Olive Tapenade  
& Fresh Basil Pesto Aioli

(\*New Boston Beef - No. Grosvenordale CT)

## Cheese Plate 12

Cheese Assortment, White Bean Puree  
Anchovy Paste, Olive Tapenade  
Fresh Fennel & Crostini

## ~ Tapas Add-ons ~

Fresh Mozzarella - 4

Artichoke Heart - 4

Assorted Olives - 4

Soppresata - 4.5

Fresh Fruit - 4.5

Pickled Onion - 2.5

House Marinated Mushrooms - 2.5

Roasted Red & Yellow Pepper - 2.5

## Lunch Menu

**11:30 am - 3:00 pm**

## Sushi Menu

**11:30 am - 10:00 pm**

## Bar Menu

**3:00 pm - 11:00 pm**

## Raw Bar

Oysters - Priced Daily  
Shrimp (Colossal) - 2.5 each  
Clams - 1.5 each

Six & Six 28  
6 Shrimp & 6 Chef's Choice Oysters

The Essential Raw Bar Platter 25  
4 Oysters, 4 Shrimp, 4 Clams

## Bar Entree

The Double-D Caesar Salad 7  
Crisp Romaine, House Caesar Dressing  
& Aged Parmesan  
Add Chicken - 4, Shrimp - 5, Steak - 5  
Crab Cake - 6.5, Salmon - 6, Tempeh - 4

85 Main Crab Cake 13  
Pan-Fried Maryland Style Jumbo Lump  
Crab Cake w/Dijon Dill Cream  
over House Salad

Pulled-Pork Wrap 11  
North Carolina Style, House Slaw  
& BBQ Sauce, Flour Tortilla  
w/Sweet Potato Fries

Chicken & Brie Sandwich 12  
Grilled Chicken Tenders w/Brie, Romaine  
Tomato, Olive Tapenade on a Bulkie Roll  
w/Hand-Cut Fries

Pan Seared Fish Wrap 12  
Fresh Fish of the Day, Lettuce, Tomato  
Cucumber, Carrots, Whole Wheat Wrap  
Chipotle Aioli w/Hand-Cut Fries

Steak & Fries 14  
Flat-Iron Steak, House Demi-Glace  
w/Hand-Cut Fries & Spicy Ketchup

Salmon Salad 13  
4 oz. Roasted Alaskan Salmon  
Farm-Fresh Greens w/Sliced Apples  
Caramelized Onions, Haricots Verts  
& Cider Vinaigrette

## Sides

Hand-Cut Fries - 5

Sweet Potato Fries - 6

Garlic-Seared Swiss Chard - 5

Grilled Broccoli - 5

Grilled Zucchini - 5

Garlic-Seared Asparagus - 6

Garlic-Seared Haricots Verts - 6

## How To Order Your Burger

Very Rare: Cold raw center

Rare: Cool red center

Medium Rare: Warm red center, juicy

Medium: Warm pink center

Medium Well: Hot center, cooked through

Well: No color, somewhat dry

## Fresh - Local - Organic - Healthy

We take pride in utilizing products locally grown & seasonally appropriate. Sustainably sourced meats, fish, dairy, poultry & produce are what strengthen our offer at 85 Main. This conscious practice supports local business & future generations. We are excited that this influences your dining experience. - JM

Please be aware that even the freshest raw or partially cooked items can increase your risk of illness. Consumers who are especially vulnerable to foodborne illness should only eat thoroughly cooked seafood & meats.

♦ Substitutions subject to up-charge  
Split charge of \$2.00 applies to shared Entrées ♦

**Open 7 Days a Week - 11:30 am - 11:30 pm**