



Sunday, February 5th 2012

Dinner Specials

Starters

~Six & Six	26
w/ Six Cocktail Shrimp & Six Umami Oysters	
~85's Fish Tacos w/ Roasted Corn & Tomato Salsa	12
Lightly Fried Fluke, Avocado, Cilantro, Sour Cream, Lime & Soft Corn Tortillas	
~Fried Herbed Polenta w/ Danish Bleu	11
Spinach, House Marinara & Fresh Herbs	
~Coconut & Lemongrass Mussels	11
Prince Edward Island Mussels, Tomato, Ginger, Cilantro & Grilled Bread	
~Japanese Salad Trio	10
Wakame, Baby Octopus & Marinated Jelly Fish	

Entrées

~Grilled Cocoa Crusted Alaskan Salmon w/ Molasses Lime Butter	29
Whipped Celery Root Puree, Seared Swiss Chard & Sweet Potato Mashed	
~Pan Roasted Rhode Island Fluke w/ Blood Orange Beurre Blanc	28
Sautéed Baby Bok Choy, Radicchio, Sweet Fennel, Red Onion & Roasted Fingerlings	
~Pan Seared Scallops & Frisée w/ Warm Maple Bacon Vinaigrette	28
New Bedford Sea Scallops, Organic Frisée, Shaved Red Onion, Pomegranate Seeds Haricots Verts, Roasted Beets & Applewood Smoked Bacon	
~Citrus Grilled Prawns w/ Herbed Polenta	26
Head-on U-6 Shrimp, Porcini Mushroom Ragout, Fried Polenta & Baby Spinach	
~Cornmeal Dusted Fried Sea Scallops	25
Super Fresh New Bedford Sea Scallops w/ Hand-cut Fries & House Slaw	
~85 Main Veal Meatloaf	25
Ground Organic Veal & Savory Herbs w/ Port & Mushroom Demi Yukon Mashed Potatoes & Caramelized Brussels Sprouts	
~Thai Calamari w/ Fresh Ginger & Coconut Milk	20
Point Judith Squid w/ Jasmine Rice, Fresh Cilantro, Vine Ripened Tomatoes, Carrot, Baby Spinach & Roasted Red Pepper Coulis	
~Sautéed Chicken Livers w/ Mushrooms & Onions	20
Gourmavian Farms Free-Range All Natural Chicken, Sherry-Demi, Grilled Broccoli & Roasted Garlic Mashed Yukon Gold Potatoes	
~Chicken Caprese Adult Mac & Cheese	20
Grilled Chicken, Vine Ripe Tomato, Artichokes, Spinach, Grilled Fennel, Fresh Mozzarella, Roasted Red Pepper & Cabot Cheddar Mornay	

Oyster Selection

Shiny Seas ~ P.E.I., Canada ~ 3.00/each
Noanks ~ Mystic, CT ~ 2.75/each
Salt Aire ~ P.E.I., Canada ~ 2.75/each
Rhode Island Wilds ~ Narragansett, RI ~ 2.75/each
Umami ~ Narragansett, RI ~ 2.75/each
CT Blue Point ~ Long Island Sound, CT ~ 2.50/each

Drink Specials

~ Roth Sauvignon Blanc (2010) ~
~ Woodchuck Winter Cider \$5 ~