

Starters

D 85 Main Crab Cake 12
Pan-Fried Maryland Style Jumbo Lump
Crab Cake w/ Dijon Dill Cream

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

I Amaretto Glazed Shrimp 12
Five Colossal Shrimp w/Candied Walnuts

Wild Mushroom Ravioli 9.5
Fried Sage Butter &
Garlic-Seared Haricots Verts

N Chicken Satay 9
w/ Spicy Peanut Sauce

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

Jonah Crab Claw Cocktail 12
5 North Atlantic Crab Claw
House Cocktail Sauce or Drawn Butter

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

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

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

Asian Beef Skewers 9.5
Grilled Citrus-Soy Marinated Beef Skewers

R P.E.I. Mussels 9
Fresh Prince Edward Island Mussels
Tomato, White Wine, Garlic & Bread

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

Soups & Salads

Roast Corn & Clam Chowder 5/6
Cherrystone Clams w/Cobb Bacon, Cream
New Potatoes & Fresh Thyme

Potato, Leek & Asparagus Soup 3.5/5
Russet Potato & Leek Purée w/Asparagus

M Farm-Fresh House Salad 5
As local as we can
w/House Balsamic Dressing

E 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 or Tempeh - 4

N Noonie's Arugula Salad 11
Fresh Organic Baby Arugula tossed
w/Apricot-Lemon Dressing
Cherry Tomatoes Bleu Cheese
Dried Cherries & Candied Walnuts

Warm Chevre Salad 13
Herbed Goat Cheese over Mixed Greens
w/Roasted Beets, Shaved Fennel
Grapes & Basil Oil

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



Dinner Menu
5:00 pm - 10:00 pm

Lunch Menu
11:30 am - 3:00 pm

Bar Menu Available
3:00 pm - 11:00 pm

Raw Bar

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

The Essential Raw Bar Platter 28
4 Oysters, 4 Shrimp, 4 Clams, 2 Crab Claws

Six & Six 26
6 Shrimp & 6 Chef's Choice Oysters

Fins & Shells

Wild Alaskan Salmon 27
Pan-Seared Oven Roasted
Arugula-Toasted Walnut Pesto
Lemon Risotto & Seared Baby Spinach

Fish & Chips 19
House Beer-Battered Catch of the Day
Hand-Cut Fries & House Slaw

Maple-Glazed Pan Seared Scallops 29
Large Dry Sea Scallops, Sweet Potato
Fennel & Red Onion Hash
Garlic-Seared Swiss Chard

Crab & Corn Stuffed Native Haddock 23
w/Seared Spinach &
Roasted Bell Pepper Coulis

Saffron PEI Mussel Sauté 20
Shelled Mussels, Garden Fresh Tomatoes,
Sweet Corn, Baby Spinach, Fresh Basil,
Garlic, White Wine, Angel Hair Pasta

The Garden

Wild Mushroom Ravioli 18
Sage Butter, Garlic-Seared Haricots Verts
& Aged Parmesan

Gnocchi w/Seasonal Vegetables 17
Potato Pasta Tossed w/House Tomato Cream
Sauce, Fresh Vegetables & Aged Parmesan

85 Main Vegetarian Experience 16
Including but not limited to--
Seasonal Vegetables, Seared Greens
Grain Blends & Grilled Bread
- add Tempeh - 20

Cheese Plate 11

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

~ Tapas Add-ons ~

Fresh Mozzarella - 4, Artichoke Heart - 4
Assorted Olives - 4, Soppressata - 4.5
Fresh Fruit - 4.5, Pickled Onion - 2.5
Norm's Best Marinated Mushrooms - 2.5
Roasted Red & Yellow Pepper - 2.5

Hooves & Feathers

Grilled New York Strip 29
Choice Grade w/Cabernet Compound Butter
Grilled Zucchini & Roast Garlic
Yukon Mashed Potatoes

Steak Tips w/Wild Mushrooms 25
Flat Iron Steak Tips, House Demi-Glace
Shitakes, Portobellos, Caramelized Onions
Roast Garlic Mashed Potatoes
& Grilled Broccoli

Orange & Coriander 1/2 Chicken 22
Murray's Organic Free Range Chicken,
Chipotle Mashed Sweet Potatoes
Seared Greens, Orange & Yucca Salad

Tuscan Chicken Sauté 21
Tomatoes, Baby Spinach, Fresh Basil, Garlic,
White Wine, Kalamata Olives
& Toasted Pine Nuts, Angel Hair Pasta
w/Aged Parmesan
Substitute Shrimp 24

85 Main BBQ Platter 21
North Carolina Pulled Pork
1/4 Chicken, Seared Greens
Chipotle Mashed Sweet Potatoes

85 Main's Veal Bolognese 25
Organic Ground Veal, Hickory Smoked
Bacon, Chorizo, Pancetta, Prosciutto
& Baby Spinach over Pappardelle

Sides

Hand-Cut Fries - 5
Sweet Potato Fries - 5
Garlic-Seared Swiss Chard - 4
Grilled Broccoli - 4
Grilled Zucchini - 4
Garlic-Seared Asparagus - 5
Garlic-Seared Haricots Verts - 5

Our Desserts

Conclude your dining experience with one of our seasonal dessert offerings, that are-- as always-- as fresh and local as we can. From our house-made Crème Brûlée to specialty Gelatos, our thoughtful assortment of desserts will be sure to please any palate.

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



Salad

- S** Garden Salad 5
Fresh Salad w/Chef's Own Ginger Dressing
- Wakame Salad 3.5
Green Seaweed Salad w/Cucumber & Sesame
Add Shrimp or Tako 5
Add Salmon or Tuna 5.5

- U** Avocado & Seaweed Salad 8.5
Fresh Avocado and Wakame Seaweed
w/Chef's Own Ginger Dressing
- Nuta Salad 10
Miso-Citrus Assorted Fish Salad

- S** Tuna Tartar 10
w/Avocado, Tobiko & Ponzu

Starters

- Edamame 6
Boiled Green Soy Beans - Lightly Sea Salted

- H** Gyoza 9
Japanese-style Dumplings Filled w/Ground
Pork & Vegetables, w/Dipping Sauce

- Hawaiian Tuna Ceviche 8
Sesame Ginger Yellow Fin Tuna w/Cucumber

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

- Sashimi Appetizer 15
Tuna, Salmon, & Yellow Tail

Nigiri

(Two pieces per order)

- Maguro Tuna 5.5
- Hamachi Yellowtail 5.5
- Sake Salmon 5.5
- Ebi Shrimp 5
- Suzuki Striped Bass 5.5
- Tako Octopus 5
- Unagi Eel 5.5
- Tobiko Flying Fish Roe 5
- Smoked Salmon 5.5

As Sashimi +1.00 - As Hand Roll +1.00

Maki

- Cucumber Maki - 5
- Tempura Sweet Potato Roll 5.5
- Avocado Maki - 5.5
- Green Maki - Avocado & Cucumber 5.75
- Tekka Maki - Tuna Roll 6.5
- Hamachi Maki - Yellowtail & Scallion 6.5
- Unagi Maki - Roasted Eel & Scallion 6.5
- Sake Maki - Salmon & Cucumber 6.5
- Salmon Avocado - 6.5
- Eel Avocado - 6.5
- California Cucumber, Crab, Avocado 6.5
- New York Roll California w/Tobiko 6.75
- Philadelphia Roll - 7.5
- Salmon Skin & Kaiware Roll - 7
- Spicy Tuna Roll - 6.5
- Spicy Salmon Roll - 6.5
- Spicy Scallop Roll - 8
- Maki Combo #1 - 12
- Tuna & Salmon Cucumber
- Maki Combo #2 - 12.5
- California & Eel Avocado

House Special Maki

- Shrimp Tempura Roll 9.5
Shrimp Tempura & Cucumber Inside

- Caterpillar Roll 9.5
Spicy Tuna w/Avocado Outside

- Monster Roll 10
Spicy Salmon Inside Tempura Battered
w/Spicy Kanikama & Tobiko

- Godzilla Roll 10
Spicy Tuna Inside Tempura Battered
w/Wakame Seaweed

- Seared Tuna Crunch 9
Spicy Seared Tuna & Scallion
w/Tempura Flake

- Rainbow Roll 12
California Roll w/Tuna, Yellow Tail
Salmon, White Fish, Shrimp & Avocado
Outside

- Spider Roll 13
Soft Shell Crab, Cucumber
& Wasabi Sprouts Inside

- Monarch Roll 13
King Crab & Cucumber Inside
Avocado, Eel, Spicy Mayo Outside

- Hawaiian Roll 12
Spicy Rock Crab & Asparagus Inside
Tuna Outside

- Red Dragon Roll 12
Spicy Tuna Inside
Sliced Tuna, Red Tabiko Outside

- Alaskan Roll 12
Spicy Rock Crab & Asparagus Inside
Salmon Outside

- 85 Main Fried Calamari Roll 11
Calamari, Hot Cherry Peppers & Fresh Basil
Topped w/Angry Marinara

Sushi Special

- Sushi Regular 18
6 Pieces of Sushi w/Tuna Roll

- Sushi Deluxe 30
10 Pieces of Sushi w/New York Roll

- Sashimi Dinner 25
Chef's Choice Assorted Fish

- Five Favorite Rolls Deluxe 36
California, Spicy Tuna,
Rainbow, Traditional Tuna
Shrimp Tempura

*Substitutions Subject to Up-Charge

E
A
T
M
O
R
E
S
U
S
H
I

Sushi Menu
5:00 pm - 10:00 pm

Lunch Menu
11:30 am - 3:00 pm

Bar Menu Available
3:00 pm - 11:00 pm

House Wine

Rex Goliath - 5.5 Glass
Chardonnay & Cabernet Sauvignon

Beer Selection

Draft

Hoegaarden, Stella Artois, Stone IPA,
Newcastle, Seasonal Special

Domestic

Budweiser, Bud Light, Coors Light,
Mich Ultra, Miller Light, Narragansett (16oz)

Imported & Specialty

Bass Ale, Guinness Surge, Corona
Harpoon IPA, Blue Moon, Heineken
Amstel Light, Samuel Adams, Long Trail
Red Stripe, Magic Hat #9, Smithwicks
Negra Modelo, Kirin, Red Bridge
Longhammer IPA, Otter Creek Copper Ale
Dog Fish Head Indian Brown Ale
Smutty Nose Shoals Pale Ale
Blue Point Toasted Lager

Super Premium

Saison DuPont, Three Philosophers, Duvel
Corsendonk, La Fin DuMonde

Non-Alcoholic

St. Pauli Girl, O'Douls Amber

Beverage


Coke, Diet Coke, Sprite, Ginger Ale,
Orange Juice, Cranberry Juice, Soda
Hosmer Ginger Beer, Boylan's Root Beer
New England Coffee, Harney Teas
Mighty Leaf Teas, Lipton Tea
Panna Still Water, San Pelegrino

Sake

Gekkeikan Traditional 6
Mellow Flavor - Well-balanced

Gekkeikan Black & Gold 9
Full Bodied with Calm Aroma
750 ml bottle 32

Gekkeikan Zipang - 250 ml Can 11
Light & Sweet - Sparkling



Try our other restaurant
The Vanilla Bean Cafe
Pomfret Connecticut

Drink Specials

- Martin's Margarita - Herradura Reposado, Cointreau, Sour Mix, Lime, Salt on the Rocks 9.5
- 85 Main Bloody Mary - House Mix w/Svedka Vodka, Lemon & Lime 8
- Dark & Stormy - Gosling's Black Seal Rum, Hosmer Mtn. Ginger Beer & Fresh Lime Juice 8
- Pear Martini - Grey Goose La Poire Vodka, St.Germain, Fresh Lemon Juice & Gingerale 10
- Pomegranate Martini - Kettle One Vodka, Stoli Vanilla, Triple Sec & Pomegranate Juice 9
- Cosmopolitan Martini - Absolut Ruby Red, Cointreau, Lime Juice & Cranberry Juice 9