

## Starters

**D** 85 Main Crab Cake 13  
Pan-Fried Maryland Style Jumbo Lump  
Crab Cake w/ Dijon Dill Cream

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

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

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

**N** Chicken Satay 9.5  
w/ Spicy Peanut Sauce

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

**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

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

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

Asian Beef Skewers 10  
Grilled Citrus-Soy Marinated Beef Skewers

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

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

## Soups & Salads

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

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

**M** Farm-Fresh House Salad 5.5  
As local as we can  
w/House Balsamic Dressing

The Double-D Caesar Salad 7  
Crisp Romaine, House Caesar Dressing  
& Aged Parmesan

**E** Add Chicken - 4, Shrimp - 5  
Steak - 5, Crab Cake - 6.5  
Salmon - 6, Tempeh - 4

**N** Noonie's Arugula Salad 13  
Fresh Organic Baby Arugula tossed  
w/Apricot-Lemon Dressing  
Cherry Tomatoes, Bleu Cheese  
Dried Cherries & Candied Walnuts

Warm Chèvre 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



## Fins & Shells

Wild Alaskan Salmon 29  
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 31  
Large Dry Sea Scallops, Sweet Potato  
Fennel & Red Onion Hash  
Garlic-Seared Swiss Chard

Crab & Corn Stuffed Native Haddock 25  
w/Seared Spinach &  
Roasted Bell Pepper Coulis

Saffron PEI Mussel Sauté 22  
Shelled Mussels, Garden Fresh Tomatoes  
Sweet Corn, Baby Spinach, Fresh Basil  
Garlic, White Wine, Angel Hair Pasta

## Garden

Wild Mushroom Ravioli 19  
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 - 4

## 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

## Hooves & Feathers

Grilled New York Strip 30  
Choice Grade w/Cabernet Compound Butter  
Grilled Zucchini & Roast Garlic  
Yukon Mashed Potatoes

Steak Tips w/Wild Mushrooms 28  
Flat Iron Steak Tips, House Demi-Glace  
Shitakes, Portabellos, Caramelized Onions  
Roast Garlic Mashed Potatoes  
& Grilled Broccoli

Orange & Coriander 1/2 Chicken 24  
Murray's Organic Free Range Chicken  
Chipotle Mashed Sweet Potatoes  
Seared Greens, Orange & Yucca Salad

Tuscan Chicken Sauté 23  
Tomatoes, Baby Spinach, Fresh Basil, Garlic  
White Wine, Kalamata Olives  
& Toasted Pine Nuts, Angel Hair Pasta  
w/Aged Parmesan

Substitute Shrimp 26

85 Main BBQ Platter 23  
North Carolina Pulled Pork  
1/4 Chicken, Seared Greens  
Chipotle Mashed Sweet Potatoes

85 Main's Veal Bolognese 27  
Organic Ground Veal, Hickory Smoked  
Bacon, Chorizo, Pancetta, Prosciutto  
& Baby Spinach over Pappardelle

## 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 Steak

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