

Soups

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

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

Salads

Salmon Salad 13

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

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

Farm-Fresh House Salad 5.5

As local as we can
w/House Balsamic Dressing

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

Entrees

85 Main Crab Cake 13

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

Pesto Chicken Salad 10

Tender Chicken Fresh Basil Pesto Aioli
Roasted Red Peppers - Over Field Greens
- or wrapped in Whole Wheat Tortilla

Chicken & Brie Sandwich 12

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

Pulled-Pork Wrap 11

North Carolina Style, House Slaw, BBQ Sauce
Flour Tortilla w/Sweet Potato Fries

Steak & Fries 14

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

Boca Burger Wrap 11

Grilled Vegetable Burger, Goat Cheese
Roasted Red Peppers, Lettuce, Tomato
& Carrots, Whole Wheat Wrap
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

P.E.I. Mussels 10

Fresh Prince Edward Island Mussels
Tomato, White Wine, Garlic, Grilled Bread



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, Noöine'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
Noöine'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

Shareables

Chicken Quesadilla 10
Grilled Chicken, Caramelized Onions
& Cabot 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

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

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

Bentos

Hand Roll Bento 11
Chef's Choice Hand Roll (2), Miso Soup
Small Wakame Salad, & Two Gyoza

Maki Bento 11
Chef's Choice Maki, Miso Soup
Small Wakame Salad, & Two Gyoza

Sushi Bento 13
Chef's Choice Sushi (4), Miso Soup
Small Wakame Salad, & Two Gyoza

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