

Soups & Salads

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



Lunch 11:30 am - 3:00 pm

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

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

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

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

Noonie's Arugula Salad 13
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

Cheese Plate 11

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

~ Tapas Add-ons ~

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

Hand-Cut Fries or Sweet Potato Fries 5
w/House Spicy Ketchup

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

*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.

Entree

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

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

85 Main Local Beef Burger 11
6 oz Hand Packed All-Natural New Boston Beef
Cheddar Cheese, Lettuce, Tomato,
& Spicy Ketchup Aioli on a Bulkie Roll
w/Hand-Cut Fries

Chicken & Brie Sandwich 11
Grilled Chicken Tenders, Brie, Romaine, Tomato,
Olive Tapenade on a Bulkie Roll w/Hand-Cut Fries

Pulled-Pork Wrap 10
North Carolina Style, House Slaw, BBQ Sauce
in Flour Tortilla w/Sweet Potato Fries

85 Main Steak Burger 10
6 oz Burger, Caramelized Onions,
Cheddar Cheese, Tomato, Spicy Ketchup
on a Bulkie Roll w/Hand-Cut Fries

Boca Burger Wrap 10
Grilled Vegetable Burger, Goat Cheese
Roasted Red Peppers, Lettuce, Tomato & Carrots
Whole Wheat Wrap w/Hand-Cut Fries

Pesto Chicken Salad 10
Tender Chicken Tossed w/Fresh Basil Pesto Aioli,
Roasted Red Peppers, over Field Greens
- or wrapped in Whole Wheat Tortilla

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

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

Hours of Operation

Monday - Sunday

11:30 am - 11:30 pm

Lunch

11:30 am - 3:00 pm

Dinner

Sunday - Thursday - 5:00 pm - 9:00 pm

Friday & Saturday - 5:00 pm - 10:00 pm

Bar Menu

3:00 pm - 11:00 pm

Sushi Menu

5:00 pm - 10:00 pm

Gift Cards are Available

Function Room is Available for up to 30 People

Reservations for Parties of 5 or More

18 % Gratuity will be added to Parties of 6 or More

Please refrain from Cell Phone use in Dining Room