



RAW BAR MENU

85 main prides itself on our super-fresh seafood offer. As the only raw bar in Northeast Connecticut, we are dedicated to maintaining an assortment of product at all times. In fact, our shellfish is delivered three times a week to ensure freshness.

Our supplier, American Mussel Harvester of North Kingstown Rhode Island www.americannussel.com, services some of the finest restaurants from Maine to Maryland. We are impressed with their own mission statement: "To bring Restaurant Ready* live mussels, oysters, and clams, farmed and harvested in a safe and environmentally sustainable manner, to our customers via the quickest, freshest, most efficient methods."

Our raw bar choices vary according to the season and availability. We typically stock three to four different oyster varieties alongside our littleneck clams and colossal shrimp cocktail. Whether you are an oyster aficionado or just curious about the hype, we welcome you to sample as many or as little as you like.



the essential raw bar platter
photo by Jen Dean Brown

Raw Bar

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

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

The Essential Raw Bar Platter 24
4 Oysters, 4 Shrimp, 4 Clams

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.



RAW BAR MENU:

ATLANTIC OYSTERS: (*Crassostrea virginica*)

AQUIDNECK ISLAND OYSTERS – Narragansett Bay, Rhode Island, USA

Although the waters of Rhode Island are scattered with many small islands, natural peninsulas, and saltwater ponds, Aquidneck Island is a dominating feature in the middle of it all. The largest of the islands in Narragansett Bay, it is centered between Mt. Hope Bay, the East Passage, Sakonnet River and Rhode Island Sound. Nearby Poppasquash Point and Hog Island affect huge volumes of naturally converging water to push around the island with great force; a perfect setting for oyster cultivation develops. Taking advantage of the deep water and strong currents, the aquaculturist raises a medium to large grade oyster in a very natural bottom setting. This provides a relatively thick shell and full-bodied bivalve. Once delivered to American Mussel Harvesters, Inc., the 3 to 4 inch oysters are purged, culled, and cleaned to prepare for market. Similar to most Narragansett Bay oysters upon consumption, a quickly realized ocean flavor occurs followed by sweet earthy overtones. Available as weather and production allow; this is a delicate oyster to savor.

BEAVERTAIL OYSTERS® - East Passage, Narragansett Bay, Rhode Island, USA

Beavertail Oysters® are grown from planted seed on Saltwater Farms exclusive aquaculture lease site in the East Passage of Narragansett Bay, Rhode Island. Held in suspended cages as deep as 20-40ft below the surface, Beavertail Oysters® offer the true taste of open ocean water that pushes its way up into glacially cut passages of Narragansett Bay. Including the earthy overtones that elaborate this briny morsel, you will find hints of the sweetness in the finishing flavors of the oyster. Often, because of the subtle complexities of its taste, she is paired with a variety of white wines to cleanse the palate. Farmed on the largest aquaculture lease site in Rhode Island, Beavertail Oysters® proliferate in a well-established and productive growing area rich with algae and plankton alike. As Beavertail Oysters® are grown in a suspended cage farm, and chipped throughout the year, one can expect this oyster to always be clean and deep cupped. Beavertail Oysters® will reflect its name by a range in size and shape characteristic of a beaver's tail. 100% of the oysters will always be of legal size, clean, hand packed to order, and culled through for any substandard product. Available year round; weather depending. An American Mussel Harvesters exclusive.

CANADA CUP OYSTER™ - Prince Edward Island, Canada

A round, 3 to 3 ½ inch medium choice, farm-raised oyster from Prince Edward Island. The consistent size and well-formed cups define this oyster. A moderately salty flavor with a very firm meat; definitely a must have on your raw bar menu. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.



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CAPE SHORE OYSTER® - Cape May Shore, New Jersey, USA

Cape Shore Oysters® are beautiful cocktail oysters that are farmed in the Cape May County region of the New Jersey Shore. These waters are abundant with plankton, an essential ingredient to producing beautiful oysters. The result is a nice 3 to 3 ½ inch bivalve with a full meat. The farmer employs a method known as "French Trellis" that raises the mesh bags containing the spat off the bottom. This method eliminates predatory threats and keeps the sand and silt levels to a minimum. Cape Shores are a wonderful cocktail oyster with a mildly salty flavor, perfect with a glass of white wine. Available year round, weather depending.

CONNECTICUT BLUEPOINT OYSTER - Long Island Sound, CT, USA

These are the "real deal" Bluepoints from specific areas in Long Island Sound where they have been harvested from natural oyster beds for hundreds of years. The oysters are farmed and cultivated in a wild environment without cages or traps. A nearly perfect partnership between a farmer and Mother Nature allows this oyster to proliferate and develop into one of the oceans most satisfying treats. Started as small seed the juveniles are relayed and planted to grow out in groomed areas where they develop into 3 to 4 inch large choice oysters. They are chock full of mildly salty, mouthwatering meats that are enjoyed by the masses. It is one of the most recognized oysters in the US markets and beyond.

Available year round, weather depending.

DELAWARE BAY OYSTER – Port Norris, New Jersey, USA

Delaware Bay Oysters are one of the staple oysters among the watermen of the Mid-Atlantic region. They offer a hearty flavor oyster meat set in a very mild oyster liquor. Thick 3 to 4 inch shells provide for well protected meat and the oysters themselves prove to be most flavorful during the colder months of the year. Considered a medium to large oyster in northern latitudes, the Delaware Bay oyster is harvested from a wild but cultivated stock. Try them raw on the half shell or cooked in your favorite oyster recipes from Rockefeller to Casino style.

FANCY GOURMET CARRAQUETTE OYSTER – New Brunswick, Canada

Farmed in the Carraquette region of New Brunswick, this is the second smallest Carraquette oyster on the market. A 2 ¼ to 2 ¾ inch oyster, this ocean beauty is fantastic for your cocktail, oyster bar, and restaurant platter presentation. Highly mineralized water often gives the meat a dark color but contributes to its' uniqueness and fresh flavor. The Fancy Gourmet also distinguishes itself by the plumpness of its salty meat, it's strong round shell, and its fresh taste of the ocean. A 4 year old oyster available nearly year round.



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FANCY SWEET CARRAQUETTE OYSTER - New Brunswick, Canada

Fancy Sweet is the smallest Carraquette oyster on the market place. This farmed, "sweet" beauty from the ocean has a very nice durable shell ranging from 1 $\frac{3}{4}$ in to 2 $\frac{1}{4}$ inches. Highly mineralized water often gives the meat a dark color but contributes to its' uniqueness and fresh flavor. A "sweet" oyster by smell and equally "sweet" by taste, the Fancy Sweet Carraquette is definitely a "sweet" addition to your raw bar. Available nearly year round.

MALPEQUE OYSTER – Malpeque Bay, Prince Edward Island, Canada

This is one of the most famous northern Atlantic cold water oysters available today. Although the name is often plagiarized, it has a history as big as its fan club. The oysters can be farmed or wild and fall under two primary categories of Standard or Choice grade. Within these categories, the oysters can run small, medium or large. Naturally growing Standard grade Malpeques have a curvaceous flaked shell that is hardened from growing untamed in the natural elements. Choice grades are often farmed and chipped throughout their growth cycle creating a quintessential teardrop shaped shell. American Mussel Harvesters always packs and sells these oysters according to the grade desired. Although the flavor across the grades remains the same, shucking and plate presentation of the oysters is much better in the Choice shell stock. The smallest of any Malpeque will start around 2 $\frac{3}{4}$ " with the largest culled grades reaching 5-6". Culled from the glacial depths of Malpeque Bay, this oyster will bring a taste of the Maritime Provinces to you. Availability is typically strong from Spring until early Winter or until the thickest of ice flows consume the Bay.

MARTHA'S VINEYARD OYSTER – Martha's Vineyard, Massachusetts, USA

Plucked from their native wild habitat, the heavy 3 to 3 $\frac{1}{2}$ inch shells of the natural growing Martha's Vineyard Oyster have been carefully washed for raw bar presentation. Shells have wonderful earth tones, markings of the sandy flats where they are raised. The Vineyard is renowned for clean ocean waters and food-rich currents, making these oysters a lovely and delicious choice. Supply can be limited lasting from late spring through winter.

MILL POINT OYSTER – Prince Edward Island, Canada

Mill Points are representatives of the wild oyster population on Prince Edward Island, Canada. Mill Points are a standard grade 3 to 3 $\frac{1}{2}$ inch oyster. The taste starts off briny and finishes with a sweet clean flavor. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.



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MONTAUK OYSTER – Mecox Bay, Long Island, New York, USA

Montauk Oysters are harvested in the winter season, during the wild-fishery season in Mecox Bay, Long Island, New York. Mecox Bay is a pristine estuary open for shellstock harvesting only during the winter. The Bay provides a home for migrating birds, wildlife, and beautiful oysters. The oysters are harvested by fishermen who must cut through the ice to get to the oyster beds. Montauk Oysters have beautiful meats that fill the 3 to 3 ½ inch shell to the brim. Flavor is mildly salty to very salty depending on the consumer. Available in the Fall and Winter.

NASKETUCKET BAY OYSTER – Nasketucket Bay, Massachusetts, USA

Nasketucket Bay is an ideal representative of the small embayments that dot the southeastern Massachusetts shoreline between Cape Cod and Rhode Island. This watershed is tucked inside the shoreline and boasts its' large acreage of natural salt marsh against any other along the cape. Oysters grow readily in the nutrient-rich waters and healthy eelgrass populations provide safe habitats for scallops and other crustaceans. These farm-raised oysters are managed by a local family with a rich history in the surrounding waters. These long line cultures grow off of the sea floor and produce a clam shell with a very natural ocean flavor. Although there may be some variation in shell size and shape, the oyster grows strong and healthy throughout the New England Fall and Winter months. Offered at their prime, this oyster displays all of the classic Cape Cod flavors that oyster connoisseurs seek.

NEWPORT CUPS OYSTER® - Narragansett Bay, Rhode Island, USA

This oyster is farm raised in mesh bags, at several locations in lower Narragansett Bay, Rhode Island. These 3 to 3 ½ inch consistently shaped oysters have a very full, mildly salty flavor with a subtle crisp finish. Supply is limited though steady through the late spring until late fall. An American Mussel Harvesters exclusive.

NOANK OYSTER – Mystic River, Connecticut, USA

Noank Oysters begin their life in the same hatchery that produces the most beautiful oysters from the Connecticut and Long Island Sound regions. Once the seed is ready, the oysters are moved to an area on the Mystic River only a half a mile from the hatchery site. Here the oysters are closely monitored and the majority of their initial growth cycle will take place. When the oysters are strong and mature enough, they are moved another half mile down river to at a site known as Ram Island. It is at Ram Island where Noanks reach their final market size of 4 inches. Noanks have a nice salty flavor and are great oyster for the big oyster connoisseurs. This product is also available in jumbo sizes of 5-8 inches when supply is strong.

NORTH UMBERLAND OYSTER – Pipers Point, PEI, Canada

A naturally occurring large standard grade oyster from Prince Edward Island. This 3 ½ to 4 in. oyster has a very clean and crisp taste with a mildly fruity finish. A truly satisfying experience for anyone who loves Atlantic oyster varieties. Usually available from Spring until early Winter.

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PECONIC BAY OYSTERS – Peconic Bay, Suffolk County, Long Island, New York, USA

The hamlet of Peconic on Long Island derives its name from the Native American work for “nut trees.” Ironically, the flavor of this exquisitely farmed oyster offered by American Mussel Harvesters, Inc. from Peconic Bay mimics the origin of the name itself. This choice bivalve enjoys two distinct flavors: a nutty overtone derived from the naturally occurring, very rich soil of the area and a clear sweetness typical of a well-manicured suspended culture bivalve. Because the tidal Peconic Bays are fed by several brackish creeks and one major river, the oyster enjoys the best growing conditions possible. The bays are also protected by Shelter Island causing huge amounts of plankton and algae to be present throughout most of the year providing a great food source. Complimenting the oyster is a clean shell that is easy to shuck & easily served in a deep cup. Grade is consistent and will always fit the perfect window for raw, halfshell slurping. Availability is year round.

PICKLE POINT® OYSTER - Prince Edward Island, Canada

A beautiful farmed raised oyster with ivory lips, glistening meats and a nice green tinge to the shell. These 2 ¾ to 3 ¼ inch small choice oysters are raked from P.E.I.’s icy waters. Pickles sit firmly in your palm, are a breeze to open and will deliver the firm, salty taste your patrons desire. When winter hits the hardest, they are cut from the ice until the saws can reach no more. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.

PIPER’S POINT OYSTER – Pipers Point, Prince Edward Island, Canada

Salutation Cove produces a wild oyster with beautiful varying shapes and sizes. At a tantalizing 2 ¾ to 3¼ inches, these oysters are very delicate in texture, very salty with a sweet, crisp finish that leaves your mouth feeling clean and refreshed. A perfect appetizer! Availability is typically strong from Spring until early Winter.

QUONSET POINT OYSTER® - East Passage, Narragansett Bay, Rhode Island, USA

Salt Water Farms is a carefully sighted shellfish farm, producing a sustainable crop in the East Passage of Narragansett Bay, Rhode Island. In this location strong tides wash billions of microscopic plankton over long-line suspended oyster cages and lines. Tall sets of trays containing the oysters swing in the currents as the virginica oysters filter the lush food supply. The taste is quickly salty yet finishes mild. With 3 to 3 ½ inch distinctly managed shapes and deep oyster cups, these are Rhode Island’s favorite oyster...these are oysters of legends. Available nearly year round. An American Mussel Harvesters exclusive.



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RASPBERRY POINT® OYSTER - Prince Edward Island National Park, Canada

Harvested from one of the most northern stocks of oysters in North America. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3 ¼ inch small choice oyster that is a must have on any raw bar. They have a wonderful salty taste, clean flavor with a delightful sweet finish. Availability is typically strong from Spring until early Winter.

An American Mussel Harvesters exclusive.

ROCKY BAY OYSTER® - Rocky Bay, Prince Edward Island, Canada

Rocky Bay, there is probably no other place quite like it anywhere. From the tip of the bay at Hells Point to the other side at Battery Point this is one unique area. During prohibition Rocky Bay was a safe haven for local smugglers plying the treacherous south coast of Prince Edward Island. This was because locals were the only ones who knew the bay well enough not to founder on the many rocks. If you notice the mermaid on the box, legend says she stands guard like a beacon keeping mariners safe. As for the oyster, you can expect a nice 3 to 3 ½ inch round shape with a deep cup bursting with salty liquor. Rocky Bays are harvested by tonging, from flat bottom oyster dories. The heavy current in the bay constantly keeps rolling them around which gives the nice round shape. When you fish these oysters, you are lucky to get one oyster every second or third "dip" of the tongs, this makes for a slow painstaking process, but well worth it. An average oyster in your box will be 4-5 years of age. Availability is typically strong from Spring until early Winter.

An American Mussel Harvesters exclusive.

SALT AIRE OYSTER® - Prince Edward Island, Canada

A small yet exceptionally deep cupped oyster from Prince Edward Island. The Salt Aire is a 2 ¾ to 3 ½ inch sweet, plump, and juicy treat. Available May through mid January the Salt Aire is a perfect choice for a raw bar presentation. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.

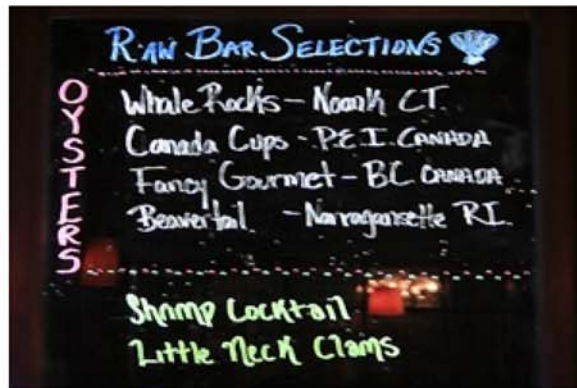
TATAMAGOUCHE OYSTER - Tatamagouche, Nova Scotia, Canada

The Tatamagouche oyster is one of the most well known oysters on the market today. Farmed to a nice 3 ¼ to 3 ¾ inch medium choice grade, our Tatamagouche adapts the rich, salty flavor of the northern coast of Nova Scotia. Availability is erratic throughout the year but well worth the wait. This season runs from late April through the early winter months.



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WHALE ROCK OYSTER – Mystic River, Connecticut, USA
Spawned in a hatchery in Noank, CT., juvenile oysters are then moved to cages in the historic, pristine Mystic River for their next stage of growth. Once the oysters reach adolescent size, they are planted on the on the rivers' East and West Banks until they reach maturity. This growing method results in a solid, deep cupped shell encompassing a succulent offering from Mother Nature. Individually hand selected, the adult oysters average 3 ½ to 4 ½ inches. Cold New England waters produce a flavor that is immediately salt with a subtle mineral finish. Whale Rock Oysters are sure to compliment any dining experience. Availability is usually very limited.



The raw bar at 85 main
Photos by Jen Dean Brown



RAW BAR MENU:
PACIFIC OYSTERS:
(*Ostrea edulis*, *Crassostrea gigas*,
Crassostrea sikamea, and *Ostrea lurida*)

CHEF CREEK OYSTER - Deep Bay, British Columbia, Canada

A sweet and succulent farm raised oyster from Deep Bay off of Vancouver Island. Chef Creeks are a fast growing oyster for a northern pacific, taking only one year to reach their 3 ¼ to 3 ½ inch market size. A durable shell with nice deep cups and delicate, tender meats.

EMERALD COVE OYSTER - Baynes Sound, British Columbia, Canada

Finally an oyster that tastes as good as it sounds. Emerald Coves are farm-raised using traditional tray culture near Cortes Island off the coast of Vancouver. A very nice 3 to 3 ½ inch oyster with fat plump meats. The Emerald Cove has a mild taste with a mellow finish and is available nearly year round.

GIGA-MOTO OYSTER - Deep Bay, British Columbia, Canada

A farm raised oyster out of Deep Bay, British Columbia. The delicate Giga Moto is a small (1.5"-2") oyster that serves as a nice midpoint between the amazingly small Japanese Kumamoto and your ordinary pacific coast, *Crassostrea gigas* selection. With its slightly smoky vegetable like finish, the Giga Moto is a great oyster to start off any meal or oyster binge. Available nearly year round.

KUMAMOTO OYSTER - Puget Sound, Washington, USA

Native to Japan, the Kumamoto is definitely a small giant among oysters, but not because it's large. It is, in fact, quite small, ranging in size from 1 ½ to 2 inches. With its deep cupping and highly sculptured, fluted shell, this smooth, fruity oyster has a huge dedicated fan club that spans the globe. Available nearly year round, supply dependent.

ROYAL MIYAGI OYSTER - Sunshine Coast, British Columbia, Canada

Royal Miyagi Oysters are a small to medium choice oyster from a secluded farm in British Columbia located on the Sunshine Coast. A limited number of Miyagi's are harvested weekly making this oyster one of the hardest oysters to source from Canada. The farm location was selected to take advantage of the nutrient-rich waters' tidal flush from the Okeover, Lancelot, and Malaspina Inlets. Royal Miyagi Oysters are grown on specially designed longlines for a two year period which keep the growing oysters free to feed and grow without being setback by competing sea life. Before harvest the oysters are moved to the beach to harden and shape the shells for approximately a six month period. The Royal Miyagi Oyster has a smooth texture and mild flavor with a kiwi-like aftertaste. This 2 to 4 inch oyster is available nearly year round in small quantities.



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(*Ostrea edulis*, *Crassostrea gigas*,
Crassostrea sikamea, and *Ostrea lurida*)

SKOOKUM OYSTER – Puget Sound, Washington, USA

Grown in the heart of Puget Sound's oyster country down in Little Skookum Inlet. These are great oysters for eating on the half shell or steaming in their own liquor. This 2 ½ to 3 inch oyster has a mild, fresh-out-of-the-ocean flavor with a mild taste of cucumber that true oyster aficionados will enjoy. Available nearly year round.

TOTTEN VIRGINICA OYSTER – Totten Inlet, Washington, USA

The "Totten Inlet Virginia", grown in Totten Inlet, Washington is the first Eastern oyster grown commercially in Washington since the early 1900s when a large quantity were grown in Willapa Bay (formerly known as Shoalwater Bay) for the oyster-hungry San Francisco market. Totten Virginicas take three to five years to mature to a minimum market size of 3 ¼ inches, a size that assures a sweetness and complexity of flavor not present in smaller oysters. The Totten Inlet Virginia combines a clean, briny, smooth sweetness with a pronounced mineral finish much favored by its fans. Available nearly year round.



Oyster photo by Jen Dean Brown