



Monday, November 12th 2018

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
St. Stephen, Cave aged Cheddar, Triple Cream Gouda, Buzzard's Bay IPA, & Imperial Bleu
- ~85 Main Steamers 18
Served w/ Drawn Butter & Lemon
- ~85 Main's Guinness Beef Stew 15
Choice Black Angus Beef, Parsnips, Carrots, Onions, Fresh Herbs,
Yukon Mashed Potatoes & Grilled Bread
- ~Crispy Tempura Fish Wrap 14
Tempura Fried Haddock, Sweet Chili Marinated Cabbage,
Cucumbers & Organic Mixed Greens w/ Hand-Cut Fries
- ~Grilled Chicken & Hummus Wrap w/ Prosciutto 14
w/ Organic Greens, Olive Tapenade, Roasted Red Pepper Jam,
Marinated Mozzarella & Hand-Cut Fries
- ~Sweet Potato Battered Fish & Chips 14
Blackfish w/ Sweet Potato Fries, House Tarter & Slaw
- ~Green Onion & (4) Ebi Sushi Shrimp Tempura 10
w/ Crispy Fried Scallions & Asian Roasted Garlic Dipping Sauce
- ~Clam Fritters w/ House Tartar (5) 8

Sushi Special

- ~Scorpion Maki 14
Spicy Hamachi, Tuna & Fresh Basil inside w/ Tempura Flakes, Red Tobiko & Eel Sauce outside

Raw Bar Selection

- Shiny Sea ~ P.E.I., Canada ~ 3.00/ each Lady Barnstable ~ Cape Cod, MA ~ 3.00/each
- Paramour ~ Nova Scotia ~ 3.00/each Malagash ~ Nova Scotia, Canada ~ 3.00/ each
- Salt Aires~ P.E.I., Canada ~ 3.00/ each Tatamagouche ~ Nova Scotia ~ 3.00/each
- Sweet Victory ~ Narragansett, RI ~ 3.00/each

Drink Specials

- ~Blueberry Mule~
- Skky Pacific Blueberry Vodka, Fresh Lime, Pomegranate Juice & Ginger Beer