

## Raw Bar

Oysters - Priced Daily  
Shrimp (Colossal) - 3.5 each  
Clams - 1.5 each

### Six & Six 36

6 Shrimp & 6 Chef's Choice Oysters

### The Essential Raw Bar Platter 28

4 Oysters, 4 Shrimp, 4 Clams

### Shrimp Cocktail 14

4 Colossal Wild Shrimp, Court Bouillon Poached  
Cocktail Sauce, Lemon

## Bar Food

### Roast Corn & Clam Chowder 6/7

Cherrystone Clams, Applewood Smoked Bacon  
Cream, New Potatoes & Fresh Thyme

### Potato, Leek & Asparagus Soup 5/6

Russet Potato & Leek Purée w/Asparagus

### The Double-D Caesar Salad 8

Crisp Romaine, Caesar Dressing  
& Aged Parmesan

Fried Oysters - 8, Chicken - 6

Shrimp - 7, Steak - 7

Crab Cake - 7, Salmon - 8

### 85 Main Crab Cake 14

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

### Faroe Island Salmon Salad 15

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

### Pulled-Pork Wrap 14

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

### Fried Fish Sandwich 14

Beer Battered Catch of the Day  
Slaw, Tartar Sauce  
w/Hand-Cut Fries

### Pan Seared Fish Wrap 14

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

### Steak & Fries 16

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

Hand-Cut Fries - 5  
Sweet Potato Fries - 6



## Burgers

### Steak Burger or Grass-Fed Local Burger\*

Served on a Soleil & Suns English Bun  
w/Hand-Cut Fries

### Main Street 12/15\*

w/Cabot Cheddar Cheese, Romaine Lettuce  
Vine Ripe Tomato & Spicy Ketchup

### The Union 14/17\*

w/Apple Wood Smoked Bacon, Cabot Cheddar  
Sautéed Mushrooms, Crispy Fried Onions  
& Spicy Ketchup

### Bootlegger 14/17\*

w/Pulled Pork, Caramelized Onion  
Braeburn Apple, Nodine's Smoked Cheddar  
& James's JD Sauce

### How To Order Your Burger

#### Some Pink or No Pink

(\*Devon Point Farm, Woodstock CT)

## Shareable

### 85 Main Chicken Wings 12

8 Wings

w/Bleu Cheese Dressing

### Grilled Asian Beef Skewers 11

Citrus-Soy Marinated Beef Skewers

### Cornmeal-Dusted Fried Calamari 13

w/Pickled Cherry Peppers  
& Angry Tomato Marinara

### Amaretto Glazed Shrimp 15

Five Jumbo Shrimp w/Candied Walnuts

### Chicken Quesadilla 12

Grilled Chicken, Caramelized Onions  
Cheddar Cheese, Grilled Wheat Tortilla w/Salsa

### Wild Mushroom Ravioli 11

Fried Sage Butter & Garlic  
Seared Haricots Verts

### P.E.I. Mussels 15

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

*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*

## Our Other Restaurants



The Vanilla Bean Café  
Pomfret, Connecticut

Dog Lane Café  
Storrs, Connecticut





## Salad

# S

**Garden Salad 6**  
Fresh Salad w/Ginger Dressing

**Wakame Salad 5**

Green Seaweed Salad w/Cucumber & Sesame

Add **Shrimp or Tako 5.5**

Add **Salmon or Tuna 6.5**

# U

**Avocado & Seaweed Salad 9**

Avocado and Wakame Seaweed  
w/Ginger Dressing

# S

**Miso Citrus Fish Salad 10**

Fresh Fish & Cucumber Salad

## Starters

**Miso Soup 4**

**Edamame 6**

Boiled Green Soy Beans - Lightly Sea Salted

**Gyoza 9**

Japanese-style Dumplings Filled w/Ground  
Pork & Vegetables w/Ponzu Sauce

# H

**Sashimi Appetizer 16**

Tuna, Salmon, & Yellowtail

## Maki

<b>Cucumber Maki -</b>	<b>5.5</b>
<b>Tempura Sweet Potato Roll</b>	<b>6</b>
<b>Avocado Maki -</b>	<b>6</b>
<b>Green Maki - Avocado &amp; Cucumber</b>	<b>6</b>
<b>Traditional Tekka Maki - Tuna Roll</b>	<b>6.5</b>
<b>Tekka Maki - Tuna Roll</b>	<b>7.5</b>
<b>Hamachi Maki - Yellowtail &amp; Scallion</b>	<b>7.5</b>
<b>Unagi Maki - Roasted Eel &amp; Scallion</b>	<b>6.5</b>
<b>Sake Maki - Salmon &amp; Cucumber</b>	<b>7.5</b>
<b>Salmon Avocado -</b>	<b>7.5</b>
<b>Eel Avocado -</b>	<b>7</b>
<b>California Cucumber, Crab, Avocado</b>	<b>7</b>
<b>New York Roll California w/Tobiko</b>	<b>7.25</b>
<b>Philadelphia Roll -</b>	<b>7.5</b>
<b>Spicy Tuna Roll -</b>	<b>7.5</b>
<b>Spicy Salmon Roll -</b>	<b>7.5</b>
<b>Spicy Scallop Roll -</b>	<b>9</b>
<b>Shrimp Tempura Roll</b>	<b>9.5</b>
Shrimp Tempura & Cucumber Inside	
<b>Hand Roll Trio -</b>	<b>19</b>
Spicy Tuna, Hamachi & Salmon Avocado	

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 •

## House Special Maki

**Caterpillar 10**

Spicy Tuna w/Avocado Outside

**Monster 14**

Spicy Salmon Inside Tempura Battered  
w/Spicy Kanikama & Tobiko

**Godzilla 14**

Spicy Tuna Inside Tempura Battered  
w/Wakame Seaweed

**White Tiger 14**

Spicy Hamachi, Mango, Fresh Basil Inside  
Hamachi, Red Tobiko Outside

**Seared Tuna Crunch 10**

Spicy Seared Tuna & Scallion  
w/Tempura Flake

**Rainbow 14**

California Roll w/Tuna, Yellowtail  
Salmon, White Fish, Shrimp & Avocado

**Spider 15**

Soft Shell Crab, Cucumber  
Sun-Dried Tomato & Wasabi Sprouts Inside

**Black Tiger 15**

Tempura Soft Shell Crab inside  
Avocado & Eel Outside w/ Unagi Sauce

**Pink Zebra 14**

Shrimp Tempura, Cucumber  
& Avocado Inside, Spicy Kanikama Outside

**Red Dragon 15**

Spicy Tuna Inside  
Tuna, Red Tobiko Outside

**Jammin' Salmon 14**

House Cured Salmon, Cream Cheese &  
Asparagus Inside - Salmon Outside

**Blue Wagyu 15**

Spicy Blue Crab, Avocado Inside  
Seared Wagyu Beef, Red Tobiko, Local Sriracha

## Nigiri / Sashimi

(Two pieces / Three pieces)

<b>Maguro</b>	Tuna	<b>7</b>
<b>Hamachi</b>	Yellowtail	<b>7</b>
<b>Sake</b>	Salmon	<b>6.5</b>
<b>Ebi</b>	Shrimp	<b>6</b>
<b>Suzuki</b>	Striped Bass	<b>6.5</b>
<b>Tako</b>	Octopus	<b>6</b>
<b>Unagi</b>	Eel	<b>6</b>
<b>Tobiko</b>	Flying Fish Roe	<b>5.5</b>
<b>House Cured Salmon</b>		<b>6.5</b>

Sashimi +1.00 - Hand Roll +1.00