MENUS

We take pride in offering locally grown and seasonally appropriate products, such as sustainably sourced meats, fish, dairy, poultry and produce. This conscious practice supports local businesses and future generations, and elevates our menu at 85 Main. We are pleased that we can bring this to your dining experience.
Chef James Martin

HOURS

OPEN 7 DAYS A WEEK
Sunday–Wednesday 11:30 am–10:00 pm
Thursday–Saturday 11:30 am – 11:00 pm

We may close early on some days.
Please call ahead.

LUNCH
11:30 am–5:00 pm

DINNER
Sunday–Wednesday 5:00 pm–9:00 pm
Thursday–Saturday 5:00 pm–10:00 pm

SUSHI MENU
Sunday–Wednesday 11:30 am–9:00 pm
Thursday–Saturday 11:30 am–10:00 pm

LATE NIGHT MENU
Thursday–Saturday 9:00 pm–11:00 pm

PLACE YOUR ORDER ON THE WEBSITE!
85main.com

85 Main Street, Putnam, CT | 860.928.1660

THE CELLAR AT 85 MAIN

LET US HOST YOUR PRIVATE EVENT

The Cellar is the perfect place to host corporate events, company or business meetings, wine tastings, wedding rehearsal dinners, baby showers, birthday parties and holiday parties. This newly renovated space features a warm and intimate room with hand built stone walls, beautiful wood floors, exposed wood rafters and colors chosen from a Tuscan palette. The gated wine cellar houses a collection of carefully selected fine wines.

The Cellar can accommodate up to thirty-two people (seated) and can be configured in a variety of ways to accommodate your function.

VISIT OUR OTHER RESTAURANTS

Vanilla Bean Café
450 DEERFIELD RD
POMFRET
vanillabeancafe.com

Real Good Whole Food Since 1989
Connecticut's Best Country Café, *Yankee Magazine*

DOG LANE Café
1 DOG LANE
STORRS
doglanecafe.com

American-European Café
Dog House Burger—Voted best burger at UCONN

FENTON RIVER GRILL
135A STORRS RD
MANSFIELD
fentonrivergrill.com

New American Comfort Food
20 Craft Beers On Tap & Craft Cocktails

Members of the Green Valley Hospitality

LUNCH

SHAREABLES

CHICKEN QUESADILLA | 18
Grilled Chicken, Caramelized Onions, Cabot Cheddar
Grilled Wheat Tortilla w/ Salsa

CORNMEAL-DUSTED FRIED CALAMARI | 20
w/ Pickled Cherry Peppers, Angry Tomato Marinara

WHITEWATER MUSSELS® | 22
2 lbs Whitewater Mussels®, White Wine, Garlic, Tomato, Grilled Bread

85 MAIN CHICKEN WINGS | 20
8 Wings w/ Bleu Cheese Dressing

WILD MUSHROOM RAVIOLI | 18
Fried Sage Butter, Garlic-Seared Haricots Verts

FRIED BRUSSELS SPROUTS | 15
w/ Hoisin Peanut Sauce, Scallion, Sesame Seeds

FARMSTEAD CHEESE PLATE
See Specials Menu for our Farmstead Offer

SALADS

FARM-FRESH HOUSE SALAD | 14
As local as we can; w/ Balsamic Dressing

THE DOUBLE-D CAESAR SALAD | 14
Crisp Romaine, Caesar Dressing, Aged Parmesan

BOSTON BIBB SALAD | 18
Butter Lettuce tossed w/ House Buttermilk Ranch Dressing,
Heirloom Tomatoes, Pickled Red Onion, Carrots, Applewood Smoked Bacon

NOONIE'S ARUGULA SALAD | 21
Fresh Organic Baby Arugula tossed w/ Apricot-Lemon Dressing
Cherry Tomatoes, Great Hill Bleu Cheese, Dried Cherries, Candied Walnuts

FAROE ISLAND SALMON SALAD | 21
4 oz Roasted Faroe Island Salmon over Farm-Fresh Greens w/
Sliced Apples, Caramelized Onions, Haricots Verts, Cider Vinaigrette

ADD TO ANY SALAD
Fried Oysters / Crab Cake / Steak | 14
Salmon | 13 Shrimp | 12
Chicken | 10

SOUPS

ROAST CORN & CLAM CHOWDER | 9 • 12
Cherrystone Clams
Applewood Smoked Bacon
Cream, New Potatoes
& Fresh Thyme

POTATO, LEEK & ASPARAGUS SOUP | 8 • 10
Russet Potato, Leek Purée
w/ Asparagus

SIDES

HAND-CUT FRIES | 9

SWEET POTATO FRIES | 10

GARLIC-SEARED SWISS CHARD | 10

GRILLED BROCCOLI | 9

GARLIC-SEARED ASPARAGUS | 11

GARLIC-SEARED HARICOTS VERTS | 11

SAUTÉED ORGANIC BABY SPINACH | 9

RAW BAR

OYSTERS* | PRICED DAILY

WILD SHRIMP (COLOSSAL) | 5 /EACH

CLAMS | 3.5 /EACH

SIX & SIX* | 50
6 Shrimp, 6 Chef's Choice Oysters

THE ESSENTIAL RAW BAR PLATTER* | 48
4 Oysters, 4 Shrimp, 4 Clams

SHRIMP COCKTAIL | 20
4 Colossal Wild Shrimp, Court Bouillon Poached
w/ Cocktail Sauce, Lemon

ENTRÉES

85 MAIN CRAB CAKE | 20
Pan-Fried Maryland Style Jumbo Lump Crab Cake
w/ Dijon Dill Cream over House Salad

PESTO CHICKEN SALAD | 18
Tender Chicken, Fresh Basil Pesto Aioli
Roasted Red Peppers over Field Greens or
Wrapped in Whole Wheat Tortilla

PULLED-PORK WRAP | 19
North Carolina Style, Slaw, BBQ Sauce
Flour Tortilla w/ Sweet Potato Fries

FISH & CHIPS | 20
Beer-Battered Catch of the Day w/ Hand-Cut Fries, Slaw

FRIED FISH SANDWICH | 20
Beer-Battered Catch of the Day, Slaw, Tartar Sauce
w/ Hand-Cut Fries

PAN-SEARED FISH WRAP | 20
Fresh Catch of the Day, Lettuce, Tomato
Cucumber, Carrots, Whole Wheat Wrap
Chipotle Aioli w/ Hand-Cut Fries

BURGERS

Served on Brioche Bun w/ Hand-Cut Fries

MAIN STREET | 20
w/ Cabot Cheddar, Spring Mix
Vine Ripe Tomato, Spicy Ketchup

THE UNION | 22
w/ Applewood Smoked Bacon, Cabot Cheddar
Sautéed Mushrooms, Crispy Fried Onions, Spicy Ketchup

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*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

SUSHI

SPECIAL SUSHI

SUSHI REGULAR* | 34
6 Pieces of Sushi w/ Tuna Roll

SAKE DON* | 36
4 Salmon Nigiri, 4 Salmon Sashimi, Traditional Salmon Roll

SASHIMI DINNER* | 44
Chef's Choice Assorted Fish

CHIRASHI DINNER* | 36
Chef's Choice Assorted Fish, Seasoned Rice

OMEGA 3* | 50
Red Dragon, Godzilla, Monster

FIVE FAVORITE ROLLS* | 55
California, Spicy Tuna, Pink Zebra, Traditional Tuna, Caterpillar

HAND ROLL TRIO* | 22
Spicy Tuna, Hamachi, Salmon Avocado

TUNA POKE BOWL* | 24
Sesame Ponzu Tuna, Avocado, Cucumber, Edamame
Kaiware Sprouts, Seaweed, Scallion, Seasoned Rice

SALADS

GARDEN SALAD | 12
Fresh Salad w/ Ginger Dressing

WAKAME SALAD | 10
Green Seaweed Salad
w/ Cucumber, Sesame

Add Shrimp or Tako | 12
Add Salmon* or Tuna* | 16

AVOCADO & SEAWEED SALAD | 16
Wakame Seaweed
w/ Ginger Dressing

SUNOMONO | 20
Seared Tuna, Marinated Cucumbers
Scallion, Sesame, Ponzu Sauce

STARTERS

MISO SOUP | 8

EDAMAME | 10
Boiled Green Soy Beans
Lightly Sea Salted
(organic & local when in season)

GYOZA | 18
Japanese-Style Dumplings
Filled w/ Ground Pork
Vegetables w/ Ponzu Sauce

SASHIMI APPETIZER* | 26
Tuna, Salmon, Kanikama &
Yellowtail

NIGIRI / SASHIMI

Sashimi *Two pieces* | +1 • Hand Roll *Three pieces* | +1

MAGURO*/Tuna | 13
HAMACHI*/Yellowtail | 12
SAKE*/Salmon | 12
EBI/Shrimp | 10
TAKO/Octopus | 11.5
SUZUKI*/Striped Bass | 12
UNAGI/Eel | 11.5
TOBIKO*/Flying Fish Roe | 10
HOUSE-CURED SALMON* | 12

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HOUSE SPECIAL MAKI

CATERPILLAR* | 20
Spicy Tuna w/ Avocado Outside

MONSTER* | 20
Spicy Salmon Inside
Tempura Battered
w/ Spicy Kanikama, Tobiko

GODZILLA* | 20
Spicy Tuna Inside
Tempura Battered
w/ Wakame Seaweed

SEARED TUNA CRUNCH* | 18
Spicy Seared Tuna, Scallion
w/ Tempura Flake

MANNY'S MAIN MAKI | 16
Tempura Sweet Potato,
Cream Cheese Scallion
w/ Avocado Outside,
Unagi Sauce, Spicy Mayo
& Tempura Flake

RED DRAGON* | 20
Spicy Tuna Inside
& Tuna Red Tobiko Outside

RAINBOW* | 22
California Roll w/ Tuna
Yellowtail, Salmon,
White Fish
Shrimp, Avocado

SPIDER | 22
Soft Shell Crab, Cucumber
Sun-Dried Tomato
& Kaiware Sprouts Inside

POMPOUS PIG* | 20
Tataki Seared Sea Scallop
Applewood Smoked Bacon
Kaiware Sprouts Inside
Red Tobiko, Unagi Sauce Outside

PINK ZEBRA | 20
Shrimp Tempura, Cucumber
w/ Avocado Inside
& Spicy Kanikama Outside

JAMMIN' SALMON* | 20
House Cured Salmon,
Cream Cheese, Cucumber Inside
Salmon Outside

EL FUEGO 85* | 22
Spicy Tuna, Cucumber
Tempura Flake Inside, Tuna
Avocado, Habenero, Eel Sauce

BLUE WAGYU* | 24
Spicy Blue Crab, Avocado Inside
Seared Wagyu Beef, Red Tobiko
Local Sriracha

SASSY CRUNCH* | 22
Spicy Salmon, Avocado w/
Tempura Flake Inside
Salmon, Avocado Outside

MAKI

CUCUMBER MAKI | 9
TEMPURA SWEET POTATO | 9
AVOCADO MAKI | 10
GREEN MAKI | 10
Avocado, Cucumber
SALMON AVOCADO* | 13
EEL AVOCADO | 12
TRADITIONAL TEKKA MAKI* | 11
Tuna Roll
TEKKA MAKI*/Tuna Roll | 12
HAMACHI MAKI* | 12
Yellowtail, Scallion

UNAGI MAKI | 11
Roasted Eel, Scallion
SAKE MAKI* | 12
Salmon, Cucumber
CALIFORNIA | 13
Cucumber, Crab,, Avocado
PHILADELPHIA* | 13
SPICY TUNA* | 13
SPICY SALMON* | 13
SPICY SCALLOP* | 15
SHRIMP TEMPURA | 13
Shrimp Tempura, Cucumber Inside

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DINNER

STARTERS

85 MAIN CRAB CAKE | 20
Pan-Fried Maryland Style Jumbo Lump Crab Cake w/ Dijon Dill Cream

AMARETTO GLAZED SHRIMP | 20
Five Jumbo Shrimp w/ Candied Walnuts

WILD MUSHROOM RAVIOLI | 18
Fried Sage Butter, Garlic-Seared Haricots Verts

85 MAIN CHICKEN WINGS | 20
Eight Wings w/ Bleu Cheese Dressing

CORNMEAL-DUSTED FRIED CALAMARI | 20
w/ Pickled Cherry Peppers, Angry Marinara

ASIAN BEEF SKEWERS | 17
Grilled Citrus-Soy Marinated Beef Skewers

WHITEWATER MUSSELS® | 22
2 lbs Whitewater Mussels®, White Wine, Garlic, Tomato, Grilled Bread

FRIED BRUSSELS SPROUTS | 15
w/ Hoisin Peanut Sauce, Scallion, Sesame Seeds

FARMSTEAD CHEESE PLATE
See Specials Menu for our Farmstead Offer

SALADS

FARM-FRESH HOUSE SALAD | 14
As local as we can; w/ Balsamic Dressing

THE DOUBLE-D CAESAR SALAD | 14
Crisp Romaine, Caesar Dressing, Aged Parmesan

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Butter Lettuce tossed w/ House Buttermilk Ranch Dressing
Heirloom Tomatoes, Pickled Red Onion, Carrots, Applewood Smoked Bacon

NOONIE'S ARUGULA SALAD | 21
Fresh Organic Baby Arugula tossed w/ Apricot-Lemon Dressing
Cherry Tomatoes, Great Hill Bleu Cheese, Dried Cherries, Candied Walnuts

ADD TO ANY SALAD
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Salmon | 13 Shrimp | 12
Chicken | 10

SOUPS

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Cherrystone Clams
Applewood Smoked Bacon
Cream, New Potatoes
Fresh Thyme

POTATO, LEEK & ASPARAGUS SOUP | 8 • 10
Russet Potato, Leek Purée
w/ Asparagus

SIDES

HAND-CUT FRIES | 9
SWEET POTATO FRIES | 10
GARLIC-SEARED SWISS CHARD | 10
GRILLED BROCCOLI | 9
GARLIC-SEARED ASPARAGUS | 11
GARLIC-SEARED HARICOTS VERTS | 11
SAUTÉED ORGANIC BABY SPINACH | 9

RAW BAR

OYSTERS* | PRICED DAILY

WILD SHRIMP (COLOSSAL) | 5 /EACH

CLAMS | 3.5 /EACH

SIX & SIX* | 50
6 Shrimp, 6 Chef's Choice Oysters

THE ESSENTIAL
RAW BAR PLATTER* | 48
4 Oysters, 4 Shrimp, 4 Clams

SHRIMP COCKTAIL | 20
4 Colossal Wild Shrimp, Court Bouillon Poached
w/ Cocktail Sauce, Lemon

ENTRÉES

STEAK FRITES | 32
10 oz Flat Iron Steak, Demi-Glace
w/ Truffled Hand-Cut Fries, Spicy Ketchup

STEAK TIPS W/ WILD MUSHROOMS | 36
Flat Iron Steak Tips, Demi-Glace, Shiitakes, Portabellos, Caramelized
Onions, Roasted Garlic Mashed Potatoes, Grilled Broccoli

FAROE ISLAND SALMON | 38
Pan-Seared Oven Roasted, Toasted Walnut Arugula Pesto
Lemon Risotto, Seared Baby Spinach

STATLER CHICKEN BREAST | 32
Fingerling Potatoes, Brussels Sprout Hash, Cider Reduction

MAPLE-GLAZED PAN SEARED SCALLOPS | MRKT.
Large Dry Sea Scallops, Sweet Potato
Fennel, Red Onion Hash, Garlic-Seared Swiss Chard

SAFFRON MUSSEL SAUTÉ | 34
Whitewater Mussels®, Garden Fresh Tomatoes, Sweet Corn
Baby Spinach, Fresh Basil, Garlic, White Wine, Angel Hair Pasta

TUSCAN CHICKEN SAUTÉ | 30
Tomatoes, Baby Spinach, Fresh Basil, Garlic, White Wine
Kalamata Olives over Angel Hair Pasta w/ Aged Parmesan

BUTTERNUT SQUASH RAVIOLI | 30
Fresh Sage Brown Butter, Garlic-Seared Haricots Verts

BURGERS

Served on Brioche Bun w/ Hand-Cut Fries

MAIN STREET | 20
w/ Cabot Cheddar, Mixed Greens
Vine Ripe Tomato, Spicy Ketchup

THE UNION | 22
w/ Applewood Smoked Bacon, Cabot Cheddar
Sautéed Mushrooms, Crispy Fried Onions, Spicy Ketchup