



DINNER

FROM OUR CHEF

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. – JM

SOUPS

ROAST CORN & CLAM CHOWDER | 7 • 9
Cherrystone Clams, Applewood Smoked Bacon Cream, New Potatoes & Fresh Thyme

POTATO, LEEK & ASPARAGUS SOUP | 6 • 8
Russet Potato & Leek Purée with Asparagus

SALADS

FARM-FRESH HOUSE SALAD | 9
As local as we can;
with Balsamic Dressing

THE DOUBLE-D CAESAR SALAD | 9
Crisp Romaine, Caesar Dressing
& Aged Parmesan

NOONIE'S ARUGULA SALAD | 15
Fresh Organic Baby Arugula tossed with
Apricot-Lemon Dressing, Cherry Tomatoes
Great Hill Bleu Cheese, Dried Cherries
& Candied Walnuts

ADD TO ANY SALAD
Fried Oysters / Crab Cake / Salmon | 8
Shrimp / Steak | 7
Chicken | 6

SIDES

HAND-CUT FRIES | 5

SWEET POTATO FRIES | 6

GARLIC-SEARED SWISS CHARD | 6

GRILLED BROCCOLI | 5

GARLIC-SEARED ASPARAGUS | 7

GARLIC-SEARED HARICOTS VERTS | 6

SAUTEÉD ORGANIC BABY SPINACH | 6

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RAW BAR

OYSTERS* | PRICED DAILY

WILD SHRIMP (COLOSSAL) | 3.5/EACH

CLAMS | 2/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 | 15

4 Colossal Wild Shrimp
Court Bouillon Poached
with Cocktail Sauce & Lemon

STARTERS

85 MAIN CRAB CAKE | 16
Pan-Fried Maryland Style Jumbo Lump Crab Cake
with Dijon Dill Cream

AMARETTO GLAZED SHRIMP | 16
Five Jumbo Shrimp with Candied Walnuts

WILD MUSHROOM RAVIOLI | 12
Fried Sage Butter & Garlic-Seared Haricots Verts

85 MAIN CHICKEN WINGS | 14
8 Wings with Bleu Cheese Dressing

CORNMEAL-DUSTED FRIED CALAMARI | 14
with Pickled Cherry Peppers & Angry Marinara

ASIAN BEEF SKEWERS | 14
Grilled Citrus-Soy Marinated Beef Skewers

WHITewater MUSSELS® | 15
2 lbs Whitewater Mussels®, White Wine
Garlic, Tomato & Grilled Bread

FARMSTEAD CHEESE PLATE
See Specials Menu for our Farmstead Offer

ENTRÉES

STEAK FRITES | 26
10 oz Flat Iron Steak, Demi-Glace
Truffled Hand Cut Fries, Spicy Ketchup

STEAK TIPS WITH WILD MUSHROOMS | 30
Flat Iron Steak Tips, Demi-Glace, Shitakes, Portobellos
Caramelized Onions, Roasted Garlic Mashed Potatoes
& Grilled Broccoli

FAROE ISLAND SALMON | 30
Pan-Seared Oven Roasted, Arugula-Toasted Walnut Pesto
Lemon Risotto & Seared Baby Spinach

STATLER CHICKEN BREAST | 26
Fingerling Potatoes, Brussels Sprout Hash

FISH & CHIPS | 22
Beer-Battered Catch of the Day
Hand-Cut Fries & Slaw

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

SAFFRON MUSSEL SAUTÉ | 26
Whitewater Mussels®, Garden Fresh Tomatoes
Sweet Corn, Baby Spinach, Fresh Basil, Garlic
White Wine & Angel Hair Pasta

BUTTERNUT SQUASH RAVIOLI | 24
Fresh Sage Brown Butter, Garlic-Seared Haircots Verts

FEATURED COCKTAILS

MARTIN'S MARGARITA | 12
Herradura Tequila, Cointreau
Sour Mix, Fresh Lime, Splash OJ
with Salt on the Rocks

85 MAIN BLOODY MARY | 10
House Bloody Mix, Ketel One Cucumber
Lemon & Olives

BURGERS

*Served on a Soleil & Suns English Bun
with Hand-Cut Fries*

MAIN STREET | 14
with Cabot Cheddar, Romaine Lettuce
Vine Ripe Tomato & Spicy Ketchup

THE UNION | 16
with Apple Wood Smoked Bacon, Cabot Cheddar
Sautéed Mushrooms, Crispy Fried Onions
& Spicy Ketchup

HOW TO ORDER YOUR BURGER
Some Pink or No Pink



SUSHI

SPECIAL SUSHI

SALADS

- GARDEN SALAD** | 7.5
Fresh Salad with Ginger Dressing
- WAKAME SALAD** | 6.5
Green Seaweed Salad with Cucumber & Sesame
Add Shrimp or Tako | 6
Add Salmon* or Tuna* | 7
- AVOCADO & SEAWEED SALAD** | 11
Avocado and Wakame Seaweed
with Ginger Dressing
- MISO CITRUS FISH SALAD*** | 13
Fresh Fish & Cucumber Salad
- SUNOMONO** | 14
Seared Tuna, Marinated Cucumbers
Scallion, Sesame & Ponzu

STARTERS

- MISO SOUP** | 5
- EDAMAME** | 7
Boiled Green Soy Beans; Lightly Sea Salted
(organic & local when in season)
- GYOZA** | 11
Japanese-Style Dumplings Filled with
Ground Pork & Vegetables with Ponzu Sauce
- SASHIMI APPETIZER*** | 17
Tuna, Salmon, Kanikama & Yellowtail

NIGIRI / SASHIMI

(Two pieces / Three pieces)

- Sashimi | +1
- Hand Roll | +1
- MAGURO***/Tuna | 8
- HAMACHI***/Yellowtail | 8
- SAKE***/Salmon | 7
- EBI**/Shrimp | 6.5
- SUZUKI***/Striped Bass | 7
- TAKO**/Octopus | 7
- UNAGI**/Eel | 6.5
- TOBIKO***/Flying Fish Roe | 6
- HOUSE CURED SALMON*** | 7

SUSHI REGULAR* | 26
6 Pieces of Sushi with Tuna Roll

SAKE DON* | 32
4 Salmon Nigiri, 4 Salmon Sashimi
Traditional Salmon Roll

SASHIMI DINNER* | 32
Chef's Choice Assorted Fish

CHIRASHI DINNER* | 26
Chef's Choice Assorted Fish
Seasoned Rice

OMEGA 3* | 40
Red Dragon, Godzilla & Monster

FIVE FAVORITE ROLLS* | 40
California, Spicy Tuna, Pink Zebra
Traditional Tuna & Caterpillar

HAND ROLL TRIO* | 18
Spicy Tuna, Hamachi & Salmon Avocado

TUNA POKE BOWL* | 18
Sesame Ponzu Tuna, Avocado, Cucumber
Edamame, Kaiware Sprouts, Seaweed
Scallion & Seasoned Rice

MAKI

- CUCUMBER MAKI** | 6
- TEMPURA SWEET POTATO** | 6.5
- AVOCADO MAKI** | 7
- GREEN MAKI**/Avocado & Cucumber | 7
- TRADITIONAL TEKKA MAKI***/Tuna Roll | 7
- TEKKA MAKI***/Tuna Roll | 8
- HAMACHI MAKI***/Yellowtail & Scallion | 8
- UNAGI MAKI**/Roasted Eel & Scallion | 7
- SAKE MAKI***/Salmon & Cucumber | 8

- SALMON AVOCADO*** | 8
- EEL AVOCADO** | 7.5
- CALIFORNIA**/Cucumber, Crab, Avocado | 7.5
- PHILADELPHIA*** | 8
- SPICY TUNA*** | 8
- SPICY SALMON*** | 8
- SPICY SCALLOP*** | 10
- SHRIMP TEMPURA** | 10
Shrimp Tempura & Cucumber Inside

HOUSE SPECIAL MAKI

- CATERPILLAR*** | 12
Spicy Tuna with Avocado Outside
- MONSTER*** | 15
Spicy Salmon Inside Tempura Battered
with Spicy Kanikama & Tobiko
- GODZILLA*** | 15
Spicy Tuna Inside Tempura Battered
with Wakame Seaweed
- SEARED TUNA CRUNCH*** | 12
Spicy Seared Tuna & Scallion
with Tempura Flake
- RAINBOW*** | 15
California Roll with Tuna, Yellowtail
Salmon, White Fish, Shrimp & Avocado
- SPIDER** | 15
Soft Shell Crab, Cucumber
Sun-Dried Tomato & Kaiware Sprouts Inside
- PINK ZEBRA** | 15
Shrimp Tempura, Cucumber
with Avocado Inside & Spicy Kanikama Outside

- EL FUEGO 85** | 16
Spicy Tuna, Cucumber, Tempura Flake Inside
Tuna, Avocado, Habenero & Eel Sauce
- POMPOUS PIG*** | 15
Tataki Seared Sea Scallop
Apple-Wood Smoked Bacon
& Kaiware Sprouts Inside
Red Tobiko & Unagi Sauce Outside
- RED DRAGON*** | 15
Spicy Tuna Inside & Tuna, Red Tobiko Outside
- JAMMIN' SALMON*** | 15
House Cured Salmon, Cream Cheese
with Cucumber Inside & Salmon Outside
- BLUE WAGYU*** | 16
Spicy Blue Crab, Avocado Inside
Seared Wagyu Beef, Red Tobiko, Local Sriracha
- SASSY CRUNCH*** | 14
Spicy Salmon, Avocado with Tempura Flake Inside
& Salmon, Avocado Outside

Substitutions subject to up-charge
Split charge of +2.00 applies to shared entrées

Visit our other restaurants:



Pomfret, CT



Storrs, CT



Mansfield, CT

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