



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

BLACK GARLIC MASH | 6

GARLIC-SEARED SWISS CHARD | 6

GRILLED BROCCOLI | 5

GARLIC-SEARED ASPARAGUS | 7

GARLIC-SEARED HARICOTS VERTS | 6

SAUTEÉD ORGANIC BABY SPINACH | 6

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 | 14

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 | 13
8 Wings with Bleu Cheese Dressing

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

ASIAN BEEF SKEWERS | 13
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

FREE RANGE CHICKEN CONFIT | 26
Lingonberry Demi-Glace, Black Garlic Mash
& Garlic-Seared Haricots Verts

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

HAND MADE TRUFFLE RAVIOLI | 24
Sherry Cream, Garlic-Seared Asparagus
Wild Mushrooms & Tuscan Sheep's Milk Cheese

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

FEATURED COCKTAIL

MARTIN'S MARGARITA | 12
Mi Campo Reposado, Cointreau
Sour Mix, Fresh Lime, Splash OJ
with Salt on the Rocks

HOW TO ORDER YOUR BURGER
Some Pink or No Pink

* 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.