

# 85

## main

### 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*

### BAR FOOD

**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

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

Fried Oysters / Crab Cake / Salmon | +8  
Shrimp / Steak | +7  
Chicken | +6

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

**FAROE ISLAND SALMON SALAD | 16**  
4 oz. Roasted Faroe Salmon over Farm-Fresh Greens with Sliced Apples Caramelized Onions, Haricots Verts & Cider Vinaigrette

**PULLED-PORK WRAP | 15**  
North Carolina Style, Slaw & BBQ Sauce Flour Tortilla with Sweet Potato Fries

**FRIED FISH SANDWICH | 14**  
Beer Battered Catch of the Day, Slaw Tartar Sauce with Hand-Cut Fries

**PAN SEARED FISH WRAP | 14**  
Fresh Fish of the Day, Lettuce, Tomato Cucumber, Carrots, Whole Wheat Wrap Chipotle Aioli with Hand-Cut Fries

**STEAK & FRIES | 17**  
Flat-Iron Steak, Demi-Glace with Hand-Cut Fries & Spicy Ketchup

**HAND-CUT FRIES | 5**

**SWEET POTATO FRIES | 6**

### FEATURED COCKTAIL

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

## 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

## SHAREABLES

**85 MAIN CHICKEN WINGS | 13**  
8 Wings with Bleu Cheese Dressing

**GRILLED ASIAN BEEF SKEWERS | 13**  
Citrus-Soy Marinated Beef Skewers

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

**AMARETTO GLAZED SHRIMP | 16**  
Five Jumbo Shrimp with Candied Walnuts

**CHICKEN QUESADILLA | 13**  
Grilled Chicken, Caramelized Onions Cheddar Cheese, Grilled Wheat Tortilla with Salsa

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

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

## 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