

## SOUPS & SALADS

**Chefs Soup  
Creation of the Day**  
Cup \$4 Bowl \$6

**Seafood Bisque**  
Spicy Crab  
Cup \$5 Small Bowl \$7

**Cobb Salad \$12**  
Avocado, Bacon, Chickpeas, Tomato  
Cucumber, Bleu Cheese, Egg  
Balsamic Vinaigrette

**Endive Salad \$11**  
Endive, Watercress, Roasted Pecans, Blue  
Cheese Crumbles, Apples, Cider Vinaigrette

**Chopped Thai Salad \$11**  
Rice Noodles, Spiced Cashews, Napa  
Cabbage, Pickled Daikon,  
Garlic Chili Vinaigrette

**Grilled Caesar Salad \$9**  
Romaine, Parmesan Cheese  
Aged Balsamic Glaze, Croutons

**Iceberg Wedge \$9**  
Bacon, Hard Boiled Egg  
Tomatoes, Creamy Bleu Cheese

**The 86 Salad \$9**  
Organic Greens, Cucumbers, Tomatoes  
Red Onion, Ginger Soy Dressing

**Add Chicken to any Salad \$5 Add Shrimp or Scallops to any Salad \$7 Add Salmon to any Salad \$11  
Add Crab Cake to any Salad \$10 Add Ten Ounce Strip Steak to any Salad \$18**

## APPETIZERS & FLATBREADS

**Dynamite Shrimp \$12**  
Fried Rock Shrimp  
Sweet Chili Aioli

**Pork Pot Stickers \$10**  
Six Pot Stickers  
Ponzu Dipping Sauce

**Macaroni & Cheese \$10**  
**LOBSTER Macaroni & Cheese \$15**

**Hummus Duo \$10**  
Pesto, Black Garlic, Goat Cheese,  
Veggies, Toasted Pita

**Chicken Lettuce Wrap \$13**  
Zucchini, Bell Pepper, Carrots, Asparagus,  
Edamame, Daikon, Iceberg Lettuce

**Chicken Wings \$10**  
Eight Wings With Your Choice Of:  
Buffalo, Sweet & Spicy, Or Chipotle BBQ

**Crispy Cauliflower \$9**  
Served With Home Made Creamy Chipotle  
and Garlic Aioli Dipping Sauces

**Fried Calamari \$12**  
Cherry Peppers  
Malt Vinegar Aioli

**Fried Mushrooms \$9**  
Tempura Fried Mushrooms,  
With Sriracha and Garlic Aioli

**Buffalo Flatbread \$12**  
Chicken, Blue Cheese, Cheddar Cheese,  
Caramelized Onions

**Truffle Mushroom Flatbread \$13**  
Spinach, Portobello Mushroom,  
Goat Cheese, Truffle Oil

**BLT Flatbread \$12**  
American Cheese, Lettuce, Tomato,  
Bacon, Garlic Aioli

**Classic Edamame \$9**  
Sea Salt

**Zucchini Fries \$8**  
Fried Zucchini, Wasabi Aioli

**Wok-Fried Brussel Sprouts \$9**  
Ginger Stir-Fry Sauce

**Brie Purse \$13**  
Fresh Fruit, Crostini, Blueberry Compote

**Veggie Sampler \$13**  
Crispy Cauliflower, Zucchini Fries,  
Fried Mushrooms

**Beet Tartare \$10**  
Goat Cheese, Pistachio, Crostini

## BURGERS & SANDWICHES

*Burgers and Sandwiches Served with Choice of Soup, Salad, House Made Chips or French Fries*

**86 West Cheeseburger \$13**  
Grass Fed, GMO-Free Grilled Burger  
Cheddar, Smoked Bacon, Brioche Roll

**The "BIG T" Burger \$14**  
Grass Fed, GMO-Free Grilled Burger,  
Cheddar, Smoked Bacon, Egg

**Black & Blue Burger \$14**  
Grass Fed, GMO-Free Grilled Burger  
Bacon, Jalapeño Marmalade  
Creamy Bleu Cheese

**West Coast Chicken \$12**  
Chicken Breast, Tomato, Romaine Avocado,  
Garlic Aioli, Brioche Roll

**Cheeseburger Sliders \$13**  
American Cheese, Pickles  
Sweet & Spicy Ketchup

**Salmon BLT \$16**  
Salmon, Bacon, Lettuce, Tomato,  
Garlic Aioli, Texas Toast

**Chicken Waldorf Wrap \$12**  
Roasted Chicken, Grape Tomatoes, Walnuts,  
Celery, Lettuce, House Made Aioli

**Roasted Veggie Wrap \$12**  
Mozzarella, Artichoke, Summer Squash,  
Zucchini, Roasted Red Pepper, Spinach,  
Tomato, Aged Balsamic

**Maryland Crab Cake Sandwich \$16**  
Lettuce, Tomato, Tartar Sauce

**"WORLDS GREATEST"  
Sandwich \$14**  
Texas Toast, Fried Egg, Bacon, Lettuce,  
Tomato, Avocado, Garlic Aioli, Spicy Mayo

**Roasted Pork Loin Sandwich \$13**  
Roast Pork Tenderloin, Pickled Apples,  
Horseradish Slaw, French Baguette

**Fish Tacos \$18**  
Cajun Tilapia, Flour Tortillas, Pico De Gallo,  
Cilantro Cream  
(Add Extra Taco for \$6)

## ENTREES

**Sesame Tuna \$17**  
Ahi Tuna, Snow Peas, Rice  
Wasabi Edamame Puree

**Knights Chicken \$16**  
Chicken Breast, Brussel Sprouts,  
Baked Apples, Fingerlings Potatoes,  
Apple Cider Glaze

**Pan Seared Salmon \$26**  
Quinoa Stir Fry, Carrots, Asparagus,  
Edamame, Daikon, Sweet Soy Sauce

**Grass Fed Filet \$34**  
Eight Ounce Filet, Asparagus,  
Roasted Fingerling Potatoes, Garlic Butter

**Grass Fed NY Strip Steak \$28**  
Ten Ounce Grass Fed Steak,  
Mashed Potatoes, Mushrooms,  
Onions, House Steak Sauce

**Ale Battered Fish & Chips \$14**  
Classic Tartar Sauce and Lemon

**Porterhouse Pork Chop \$23**  
Fourteen Ounce Pork Chop,  
Grilled Steak Fries, Creamed Corn, Smoked  
Maple Emulsion

**Pan Seared Diver Scallops \$30**  
Mushroom Risotto, Grilled Summer Squash,  
Garlic Pan Sauce

**Lump Crab Cake**  
(Single) \$17 (Pair) \$30  
Rice Pilaf, Garlic Broccoli

## COLD SEAFOOD AND RAW BAR

**Oyster Cocktail \$15**  
(6) Seasonal Oysters  
on the Half Shell, Cocktail Sauce

**(4) Oyster Shooters \$11**  
Citron Vodka Bloody Mary



**(4) Tom's Ultimate Shooters \$16**  
Old Bay Rimmed Shot Glasses, Oyster,  
Crab, Tabasco, Horseradish,  
"The Bay" Seasoned Vodka  
**(Must be 21 to order)**

**Yellowfin Tuna Tartare \$14**  
Avocado, Masago  
Seaweed Salad, Wonton Crisps

**Seaweed Cocktail Salad \$7**  
Seaweed Salad, Masago, Lemon

## SUSHI CREATIONS



Weekly Changing Sushi Donuts  
(Ask your server for this week's offering)

**Spicy Salmon  
Tea Sandwich \$17**  
Seasoned Rice With Salmon  
Avocado, Sea

**Smoked Eel Tea Sandwich \$17**  
Seasoned Rice With Unagi, Avocado  
Seaweed, Sweet Soy, Tempura Flakes weed,  
Tempura Flakes

**Sumo Platter \$40**  
(12) Assorted Sashimi, (6) Assorted Sushi,  
Seaweed Salad, Spicy Tuna Roll,  
Avocado, Apple Slices

**Spicy Tuna Tea Sandwich \$16**  
Seasoned Rice With Spicy Tuna  
Avocado, Seaweed, Tempura Flakes

## SIGNATURE ROLLS

**Vegas Roll \$14**  
Salmon, Avocado, Crab  
Cream Cheese  
Tempura Fried, Sweet Soy Sauce

**Fire Volcano Roll (8pc) \$15**  
Seaweed Paper with Rice, Cream Cheese  
Crab, Served with Spicy Tuna, Sriracha  
Masago, Crunchy Tempura Flakes

**Mermaid Roll \$18**  
Salmon, Spicy Tuna, Seaweed Salad,  
Jalapeno, Mango, Ponzu, Sriracha,  
Topped With Ebi Shrimp, Avocado,  
Wonton Crisps

**86 West \$15**  
Shrimp Tempura, Crab, Cucumber  
Yellowtail & Spicy Chili Sauce

**Red Dragon \$15**  
Eel, Cucumber, Avocado  
Tuna, Sriracha, Sweet Soy Sauce

**Spider Roll \$15**  
Soft Shell Crab, Cucumber,  
Spicy Crab, Avocado, Masago

**Mango Shrimp Tempura \$15**  
Spicy Crab & Cucumber  
Topped with Mango, Avocado & Sriracha

**Crazy Roll \$15**  
Yellowtail, Lemon, Cucumber  
Green Onion, Topped with Spicy Tuna

**Lobster Blast \$17**  
Spicy Lobster & Cucumber  
Topped with Tuna & Avocado

**Electric Eel Roll \$20**  
Tempura Eel, Spicy Lobster, Avocado,  
Topped With Seared Salmon,  
Sweet Soy Chili Sauce, Wonton Crisps

**Green Machine \$15**  
Tempura White Fish, Cilantro, Mango  
Cucumber, Avocado, Sweet Chili Aioli  
Mango Sauce, Wrapped in Soy Paper

**Godzilla Roll \$18**  
Spicy Tuna, Spicy Crab, Tempura Shrimp  
Mango, Avocado, Cucumber, Jalapeño  
Sweet Soy Sauce, Wrapped in Soy Paper

**Tataki Maki \$15**  
Shrimp Tempura, Spicy Crab  
Cucumber, Jalapeño, Topped with  
Seared Tuna, Garlic Citrus Soy

**Tuna Crunch \$16**  
Tempura Fried White Tuna  
Asparagus, Topped with Spicy Tuna  
Sweet Soy Sauce

**Spanish Roll \$15**  
Shrimp Tempura, Spicy Crab, Cucumber  
Jalapeno, Topped with Tuna, Lime, Mango,  
Sweet Soy Sauce

**Voodoo Queen Roll \$18**  
Panko Fried Salmon, Jalapeños,  
Avocado & Snowcrab Rolled with Spicy Tuna,  
Sweet Chili Mayo, Green Onion,  
Wonton Crisps

**Kickin' Crunch Roll \$16**  
Spicy Crab, Salmon, Jalapeño, Mango  
Sriracha, Topped with Blackened Shrimp  
Mango Sauce, Wonton Crisps

**Out Of Control Roll \$16**  
Yellowtail, Spicy Tuna, Tempura Crunch  
Asparagus Topped with Salmon  
Avocado, Masago

## SUSHI

**Atlantic Salmon \$12**  
(4) Pieces Over Seasoned  
Rice with Seaweed Salad

**Smoked Eel \$7**  
(2) Pieces Over Seasoned Rice  
with Seaweed Salad

**Tuna \$14**  
(4) Pieces Over Seasoned  
Rice with Seaweed Salad

**Sushi Platter \$24**  
(1) Tuna, (1) Yellowtail, (1) Salmon, (1)  
Shrimp, (1) Crab Sushi  
(1) California Roll, Over Seasoned Rice

## SASHIMI

**Salmon \$12**  
(6) Pieces No Rice

**Hamachi (Yellowtail) \$14**  
(6) Pieces No Rice

**Tuna \$14**  
(6) Pieces No Rice

**Assorted Sashimi Platter \$28**  
(6) Tuna, (6) Salmon  
(6) Yellowtail

## HOUSE ROLLS OR HAND ROLLS

**Salmon & Avocado \$9**  
(8) Pieces

**Yellowtail & Green Onion \$10**  
(8) Pieces

**Tuna Roll \$10**  
(8) Pieces

**Philly Roll \$10**  
(8) Salmon, Cream Cheese Cucumber,  
Avocado

**Spicy Tuna or Salmon or Shrimp \$10**  
(8) With Cucumber & Avocado

**Vegetarian \$9**  
(8) Asparagus, Avocado  
Cucumber & Sprouts

**Shrimp Tempura \$10**  
(8) Avocado, Cucumber, Masago

**California Roll \$10**  
(8) Crab, Avocado, Cucumber

SUSHI SUNDAYS - \$5 HOUSE OR HAND ROLLS EVERY SUNDAY DURING HAPPY HOUR (BAR ONLY)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.