

SOUPS & SALADS

CHEF'S SOUP
CREATION OF THE DAY
 Cup \$5 Bowl \$7

SEAFOOD BISQUE (GF)
SPICY CRAB
 Cup \$6 Small Bowl \$8

COBB SALAD \$12 (GF)
 Avocado, Bacon, Chickpeas
 Tomato, Cucumber, Bleu Cheese, Egg
 Balsamic Vinaigrette

BABY BEET SALAD \$10 (GF) (VG)
 Roasted Red Baby Beets, Mandarin
 Oranges, Pistachio, Goat Cheese Fritter
 Arugula, Sherry Mustard Vinaigrette

THE 86 SALAD \$9 (VG)
 Organic Greens, Cucumbers
 Tomatoes, Red Onion
 Ginger Soy Dressing

CHOPPED CAESAR SALAD \$9
 Anchovy, Romaine, Parmesan
 Aged Balsamic Glaze, Croutons

CRANBERRY WALNUT SALAD \$10
 Apples, Walnuts, Cranberry, Fig (GF) (VG)
 Champagne Vinaigrette

ICEBERG WEDGE \$9 (GF)
 Bacon, Hard Boiled Egg
 Tomatoes, Creamy Bleu Cheese

Add Chicken to any Salad \$5 Add Shrimp to any Salad \$7 Scallops to any Salad \$11
 Add Salmon to any Salad \$11 Add Crab Cake to any Salad \$10 Add Flank Steak to any Salad \$10

APPETIZERS & FLATBREADS

BUFFALO SHRIMP \$12
 Fried Rock Shrimp
 Buffalo Sauce, Blue Cheese

TRUFFLE MUSHROOM FLATBREAD \$13
 Spinach, Portobello Mushroom
 Goat Cheese, Truffle Oil

CLASSIC EDAMAME \$9
 Sea Salt

PORK POT STICKERS \$11
 Ponzu Dipping Sauce

THAI FRIED CALAMARI \$13
 Cherry Peppers, Sweet Chili Aioli

ZUCCHINI FRIES \$8 (VG)
 Fried Zucchini, Wasabi Aioli

KUNG FU CAULIFLOWER \$10
 Sweet & Spicy Glaze (GF) (VG)
 Toasted Peanuts, Sesame Seed

FRIED PICKLES \$9 (VG)
 Zesty 86 Sauce

WOK-FRIED BRUSSEL SPROUTS \$9
 Ginger Stir-Fry Sauce (GF)* (VG)*

MACARONI & CHEESE \$10

BUFFALO CHICKEN FLATBREAD \$12
 Caramelized Onions, Blue Cheese
 Cheddar Cheese, Buffalo Sauce

SHORT RIB FLATBREAD \$12
 Sharp Cheddar, Arugula
 Dr. Pepper BBQ Sauce

LOBSTER MAC & CHEESE \$16

SUN DRIED TOMATO HUMMUS \$10
 Crispy Pita, Peppers

CHICKEN LETTUCE WRAP \$13
 Zucchini, Bell Pepper, Carrots
 Asparagus, Edamame, Daikon
 Iceberg Lettuce

VEGGIE SAMPLER \$14 (VG)
 Crispy Cauliflower, Zucchini Fries
 Fried Pickles

CHICKEN WINGS \$11 (GF)
 (8) Wings, Choice Of:
 Buffalo, Sweet & Spicy, Dr. Pepper BBQ



GUAC & CHIPS \$10 (GF) (VG)
 Roasted Corn Salsa
 House Fried Chips

BURGERS & SANDWICHES

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

86 WEST CHEESEBURGER \$13
 GMO-Free Grilled Burger
 Cheddar, Smoked Bacon, Brioche Roll
 (Add Fried Egg \$1)

BUFFALO CHICKEN WRAP \$12
 Chicken Breast, Lettuce, Tomato
 Blue Cheese, Buffalo Sauce

WEST COAST CHICKEN \$12
 Chicken Breast, Tomato, Romaine
 Avocado, Garlic Aioli, Brioche Roll

BLACK & BLUE BURGER \$14
 GMO-Free Grilled Burger
 Bacon-Jalapeño Marmalade
 Creamy Bleu Cheese

CHEESEBURGER SLIDERS \$13
 American Cheese, Pickles
 Sweet & Spicy Ketchup

SALMON BLT \$16
 Bacon, Lettuce, Tomato, Marble Rye
 Lemon Caper Aioli

SHORT RIB SANDWICH \$15
 Braised Short Rib, Caramelized Onions
 Gruyere Cheese, Arugula, Marble Rye

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

AHI TUNA SLIDERS \$16
 Pickled Red Onion, Wasabi Aioli

MARYLAND CRAB CAKE \$16
 Lettuce, Tomato, Tartar Sauce

ENTREES

GRASS FED FILET \$35 (GF)
 Eight Ounce Filet, Mashed Potatoes
 Asparagus, Garlic Butter

Healthy Options

SESAME TUNA \$18 (GF)
 Ahi Tuna, Snow Peas, Rice
 Wasabi Edamame Puree

TOFU STIR FRY \$14 (VG)
 Seasoned Rice, Asian Vegetables
 Stir Fry Sauce, Pineapple
 Add Chicken \$5

ALE BATTERED FISH & CHIPS \$15
 Classic Tartar Sauce
 Lemon Wedge

TERIYAKI SALMON \$27
 Teriyaki Marinade, Seasoned Rice
 Baby Bok Choy, Sweet Chili Glaze

GRILLED SHRIMP SKEWER \$18
 (8) Shrimp, Chili Lime Marinade (GF)
 Pineapple Rice, Roasted Broccoli

PORTOBELLO CHEESESTEAK \$12
 Sharp Cheddar, Wilted Spinach (VG)
 Caramelized Onions, Amaro Roll

PAN SEARED DIVER SCALLOPS \$30
 Creamed Leeks, Spring Peas (GF)
 Roasted Red Pepper Coulis

BONE-IN CHICKEN \$20 (GF)*
 Roasted Oyster Mushrooms
 Creamed Corn, Garlic Pan Sauce

THE IMPOSSIBLE BURGER \$16
 "100% Plant-based 0% Cow" (VG)
 Tomato Jam, Fresh Mozzarella
 Spinach, Potato Roll

LUMP CRAB CAKE
 Single \$17 Double \$30
 Fingerling Potatoes, Seasonal Vegetable

(VG) Vegetarian

(GF) Gluten-Free

(VG)* Easily Made Vegetarian

(GF)* Easily Made Gluten-Free

COLD SEAFOOD & RAW BAR

OYSTER COCKTAIL \$15 **GF**
(6) Seasonal Oysters
On the Half Shell, Cocktail Sauce

OYSTER SHOOTERS \$11 **GF**
(4) Oysters, Citron Vodka Bloody Mary

SEAWEED COCKTAIL SALAD \$8
Seaweed Salad, Tobiko, Carrot, Diakon, Lemon

YELLOWFIN TUNA TARTARE \$14
Avocado, Tobiko
Seaweed Salad, Wonton Crisps

JAPANESE TEA SANDWICHES

**TEMPURA EEL
TEA SANDWICH** \$17
Seasoned Rice with Unagi
Avocado, Tempura Flakes
Seaweed, Sweet Soy

**SPICY TUNA
TEA SANDWICH** \$16
Seasoned Rice with Spicy Tuna
Avocado, Seaweed, Tempura Flakes
Sweet Soy

**SPICY SALMON
TEA SANDWICH** \$17
Seasoned Rice with Spicy Salmon
Avocado, Tempura Flakes
Sweet Soy

SIGNATURE ROLLS

VEGAS ROLL \$14
Salmon, Avocado, Crab
Cream Cheese, Tempura Fried
Sweet Soy Sauce, Seaweed Salad

RED DRAGON \$15
Eel, Cucumber, Avocado
Tuna, Sriracha, Sweet Soy Sauce

KICKIN' CRUNCH ROLL \$16
Spicy Crab, Salmon, Jalapeño, Mango
Sriracha, Blackened Shrimp
Mango Sauce, Wonton Crisps

86 WEST \$15
Shrimp Tempura, Spicy Crab
Cucumber, Tempura Flakes, Green Onion
Yellowtail & Spicy Chili Sauce

SPIDER ROLL \$15
Soft Shell Crab, Cucumber
Spicy Crab, Avocado, Tobiko

GODZILLA ROLL \$20
Spicy Tuna, Spicy Crab, Tempura Shrimp
Mango, Avocado, Cucumber, Jalapeño
Sweet Soy Sauce, Wrapped in Soy Paper

OUT OF CONTROL ROLL \$16
Yellowtail, Spicy Tuna, Sriracha
Tempura Crunch, Asparagus
Salmon, Avocado, Tobiko

MANGO SHRIMP TEMPURA \$15
Spicy Crab, Tempura Shrimp
Cucumber, Mango, Tempura Flakes
Avocado & Sriracha

STATE STREET ROLL \$17
Spicy Tuna, Tempura Shrimp
Cucumber, Topped with Seared Salmon
Red Cabbage, Spicy Mayo
Wrapped in Soy Paper

BLACK WIDOW \$18
Tuna, Salmon, Green Onion
Cucumber, Avocado, Jalapeño, Sriracha
Black Tobiko, Lemon Wasabi Sauce

HUMMINGBIRD ROLL \$14 **VG**
Cucumber, Asparagus, Jalapeño
Red Cabbage, Pickled Red Onion
Mango, Topped with Avocado
Seaweed Salad, Pickled Ginger Sauce

TUNA CRUNCH \$16
Fried Roll, Hamachi, Asparagus
Spicy Tuna, Sweet Soy Sauce
Topped with Seaweed Salad

GREEN MACHINE \$15
Tempura White Fish, Cilantro, Mango
Cucumber, Avocado, Spicy Mayo
Jalapeño, Mango Sauce
Wrapped in Soy Paper

LOBSTER BLAST \$17
Spicy Lobster & Cucumber
Tuna & Avocado, Spicy Mayo

KING KONG ROLL \$16
Salmon, Tempura Asparagus, Jalapeño
Topped with Eel, Avocado, Wonton Crisps
Sriracha, Sweet Soy

Gluten-Free Soy Sauce Upon Request

(Substitute Soy Paper to Any Signature Roll \$1)



SUSHI & SASHIMI

(Add Side of Rice \$5)

SALMON \$6
(2) Pieces

SMOKED EEL \$8
(2) Pieces

TUNA \$7
(2) Pieces

YELLOWTAIL \$6
(2) Pieces

SURIMI (CRAB STICK) \$5
(2) Pieces

EBI SHRIMP \$6
(2) Pieces

PLATTERS

SUMO PLATTER \$40
(12) Assorted Sashimi, Spicy Tuna Roll
(6) Assorted Sushi, Avocado
Seaweed Salad

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

**ASSORTED
SASHIMI PLATTER** \$28
(6) Tuna, (6) Salmon, (6) Yellowtail
Seaweed Salad

MURASAKI SALMON PLATTER \$15
(6) Seared Salmon
Ponzu, Wasabi, Sesame Seeds, Puffed Rice, Jalapeño, Red Cabbage, Scallion Oil

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

HOUSE ROLLS OR HAND ROLLS

SALMON & AVOCADO \$9
(8) Pieces

PHILLY ROLL \$10
(8) Salmon, Cream Cheese
Cucumber, Avocado

VEGETARIAN \$9 **VG**
(8) Asparagus, Avocado
Cucumber

**YELLOWTAIL
& GREEN ONION** \$10
(8) Pieces

**SALMON \$10 SHRIMP \$10
SPICY TUNA \$10**
(8) With Cucumber & Avocado

SHRIMP TEMPURA \$10
(8) Avocado, Cucumber, Masago

TUNA ROLL \$10
(8) Pieces

CALIFORNIA ROLL \$10
(8) Pieces