

SOUPS & SALADS

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

SEAFOOD BISQUE
Cup \$6 Small Bowl \$8

COBB SALAD \$12
Avocado, Bacon, Tomato
Cucumber, Bleu Cheese, Egg
Ranch Dressing

CHOPPED CAESAR SALAD \$9
Anchovy, Romaine, Parmesan
Lemon, Croutons

THE 86 SALAD \$9
Organic Greens, Cucumbers
Tomatoes, Red Onion
Balsamic Vinaigrette

STEAK SALAD \$18
Chopped Romaine & Spinach, Bacon
Tomato, Avocado, Caramelized Onions
Grilled Steak, Avocado Ranch Dressing

ASIAN TUNA CAESAR \$19
Sesame Encrusted Tuna, Grilled Romaine
Hearts, Spicy Cashews, Crispy Wontons
Sesame Ginger Vinaigrette

ICEBERG WEDGE \$9
Bacon, Hard Boiled Egg, Red Onion
Tomatoes, Creamy Bleu Cheese
Bleu Cheese Crumbles

Dressings: Caesar, Ranch, Avocado Ranch, Sesame Ginger, Bleu Cheese, Balsamic Vinaigrette

Add Chicken to any Salad \$6 **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 Steak to any Salad** \$10

APPETIZERS & FLATBREADS

BUFFALO SHRIMP \$12
Fried Rock Shrimp, Buffalo Sauce
Diced Celery, Bleu 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
Fried Zucchini, Wasabi Aioli

CRISPY CAULIFLOWER \$10
Chipotle & Garlic Aioli

BBQ CHICKEN FLATBREAD \$12
Grilled Chicken, BBQ Sauce, Caramelized
Onions, Arugula, Cheddar Cheese

WOK-FRIED BRUSSEL SPROUTS \$9
Ginger Stir-Fry Sauce

MACARONI & CHEESE \$10

LOBSTER MAC & CHEESE \$16

CHICKEN WINGS \$11
(8) Wings, Choice Of:
Buffalo, Asian BBQ, Garlic Hot

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

PULLED PORK FLATBREAD \$12
Cheddar Monterey Jack, BBQ Sauce
Caramelized Onions, Arugula

SEARED TUNA \$15
Sesame Encrusted Ahi Tuna, Asian Slaw
Sesame Ginger Vinaigrette
Crispy Wontons

BURGERS & SANDWICHES

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

86 WEST CHEESEBURGER \$13
(8oz) Grilled Chuck Burger
American Cheese, Bacon, Lettuce
Tomato, Red Onion, Toasted Brioche Bun
(Add Fried Egg \$1)

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

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

BREAKFAST BURGER \$15
(8oz) Grilled Chuck Burger, Bacon
Pork Roll, Lettuce, Tomato, Onion
American Cheese, Fried Egg, Brioche Bun

**BUFFALO CHICKEN
CAESAR WRAP** \$13
Grilled Chicken, Romaine, Tomato
Caesar Dressing, Buffalo Sauce

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

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

PULLED PORK SANDWICH \$14
Slow Braised Pork, Cole Slaw
Housemade BBQ Sauce, Brioche Bun

FILET SLIDERS \$16
Grilled Tenderloin, Caramelized Onions
Cheddar & Jack Cheese, Mustard
Horseradish Sauce, Brioche Slider Buns

CHEESESTEAK WRAP \$14
Chopped Ribeye, Sautéed Onions
American Cheese

ENTREES

FILET MIGNON \$35
Char-Grilled (8oz) Filet
Mashed Potatoes, Asparagus, Demi
Topped with Garlic Butter

Healthy Options

SESAME TUNA \$19
Sesame Encrusted Ahi Tuna, Snow Peas
Scallion Rice, Ginger Soy Glaze

STEAK FRITES \$22
Char-Grilled (8oz) Strip Steak
Arugula Salad, Demi
Truffle Parmesan Fries

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

ASIAN TENDERLOIN \$19
Thinly Cut Grilled Tenderloin Marinated in
Jalapeño Ginger Soy, Set atop Bean Thread
Noodles with Carrots, Peppers, Bok Choy
Drizzled with Sweet Chili Sauce

CHICKEN BRUSCHETTA \$18
Grilled Chicken Breast
Served on Arugula Salad, Topped with
Tomato, Red Onion & Basil Salsa
Drizzled with Balsamic Glaze

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

FIRECRACKER SALMON \$27
Sweet & Spicy Marinated Salmon
Asian Slaw, Crispy Wontons, Teriyaki Glaze

SCALLOP & CRAB DUET \$30
Sautéed Scallops, Jumbo Lump Crabmeat
Arugula, Tomatoes in a Roasted Garlic
Cream Sauce Tossed with Sacchetti Pasta

LUMP CRAB CAKE
Single \$17 Double \$30
Scallion Rice, Grilled Asparagus
Tartar Sauce, Crispy Potatoes, Lemon

CHICKEN PORTABELLA \$20
Grilled Marinated Chicken Breast
Portabella Mushrooms, Sliced Tomatoes
Mozzarella Cheese, Parmesan Rice
Drizzled with White Wine Garlic Sauce

THE IMPOSSIBLE BURGER \$16
"100% Plant-based 0% Cow"
Tomato Jam, Fresh Mozzarella
Spinach, Brioche Bun

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

COLD SEAFOOD & RAW BAR

OYSTER COCKTAIL \$15

(6) Seasonal Oysters
On the Half Shell, Cocktail Sauce
Fresh Horseradish & Minionette

OYSTER SHOOTERS \$11

(4) Oysters, Citron Vodka Bloody Mary

YELLOWFIN TUNA TARTARE \$14

Avocado, Tobiko, Eel Sauce
Seaweed Salad, Wonton Crisps



SHITAKI TUNA \$15

Seared Tuna, Shitake "Bacon"
Chives, Napa Kimchi Slaw
Honey Ginger Vinaigrette

SEAWEED COCKTAIL SALAD \$8

Tobiko, Carrot, Diakon, Lemon

JAPANESE TEA SANDWICHES

TEMPURA EEL TEA SANDWICH \$17

Seasoned Rice with Unagi
Avocado, Tempura Flakes
Sweet Soy

SPICY SALMON

TEA SANDWICH \$17

Seasoned Rice with Spicy Salmon
Avocado, Tempura Flakes
Sweet Soy

SPICY TUNA

TEA SANDWICH \$16

Seasoned Rice with Spicy Tuna
Avocado, Tempura Flakes
Sweet Soy

SPICY CRAB

TEA SANDWICH \$17

Seasoned Rice with Spicy Crab
Avocado, Tempura Flakes
Sweet Soy

SIGNATURE ROLLS

VEGAS ROLL \$14

Salmon, Avocado, Crab
Cream Cheese, Tempura Fried
Sweet Soy Sauce, Seaweed Salad

86 WEST \$15

Shrimp Tempura, Spicy Crab
Cucumber, Tempura Flakes, Green Onion
Yellowtail & Sriracha

OUT OF CONTROL ROLL \$16

Yellowtail, Spicy Tuna, Sriracha
Tempura Crunch, Asparagus
Salmon, Avocado, Tobiko

BLACK WIDOW \$18

Tuna, Salmon, Green Onion
Cucumber, Avocado, Jalapeño, Sriracha
Black Tobiko, Lemon Wasabi Sauce

MANGO SHRIMP TEMPURA \$15

Spicy Crab, Tempura Shrimp
Cucumber, Mango, Tempura Flakes
Avocado & Sriracha

LOBSTER BLAST \$17

Spicy Lobster & Cucumber
Tuna & Avocado, Spicy Mayo

MEDUSA ROLL \$16

Spicy Crab, Salmon, Seaweed Salad
Cucumber, Spicy Tuna
Crispy Brussel Sprouts, Eel Sauce

RED DRAGON \$15

Eel, Cucumber, Avocado
Tuna, Sriracha, Sweet Soy Sauce

TSUNAMI ROLL \$17

Tempura Shrimp, Avocado, Cucumber
Topped with Salmon, Tuna, Green Onion
Spicy Teriyaki Sauce

SHIZEN ROLL \$15

Tempura Sweet Potato, Apple
Kimchi, Hibiscus Pickled Red Onion
Green Onion, Avocado, Shitake "Bacon"
Sriracha, Spicy Teriyaki

GODZILLA ROLL \$20

Spicy Tuna, Spicy Crab, Tempura Shrimp
Mango, Avocado, Cucumber, Jalapeño
Sweet Soy Sauce, Sriracha
Wrapped in Soy Paper

TUNA CRUNCH \$16

Fried Roll, Hamachi, Asparagus
Spicy Tuna, Sweet Soy Sauce
Topped with Seaweed Salad

RAINBOW ROLL \$20

California Roll Topped with Tuna, Salmon
Hamachi, Ebi Shrimp, Avocado, Mango

KICKIN' CRUNCH ROLL \$16

Spicy Crab, Salmon, Jalapeño, Mango
Sriracha, Blackened Shrimp, Spicy Mayo
Mango Sauce, Wonton Crisps

STATE STREET ROLL \$17

Spicy Tuna, Tempura Shrimp
Cucumber, Topped with Seared Salmon
Red Cabbage, Spicy Mayo
Wrapped in Soy Paper



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

SHITAKI SUSHI \$7

(2) Pieces, Truffle Soy

TUNA \$7

(2) Pieces

YELLOWTAIL \$6

(2) Pieces

SURIMI (CRAB STICK) \$5

(2) Pieces

AVOCADO SUSHI \$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

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

HOUSE ROLLS OR HAND ROLLS

TEMPURA SWEET POTATO \$11

Tempura Sweet Potato, Avocado, Chives
Apple Cider Reduction

YELLOWTAIL & GREEN ONION \$10

(8) Pieces

SPICY SALMON \$10 SPICY TUNA \$10

SPICY SHRIMP \$10

(8) With Cucumber & Avocado

SALMON & AVOCADO \$9

(8) Pieces

TUNA ROLL \$10

(8) Pieces

CALIFORNIA ROLL \$10

(8) Pieces

SHITAKI ROLL \$11

(8) Marinated Shitakes, Avocado, Cucumber

PHILLY ROLL \$10

(8) Salmon, Cream Cheese
Cucumber, Avocado

VEGETARIAN \$9

(8) Asparagus, Avocado
Cucumber

SHRIMP TEMPURA \$10

(8) Avocado, Cucumber, Masago

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.