

## SMALL PLATES

**OYSTER SHOOTERS** \$14  
(6) Oysters, Citron Vodka Bloody Mary

**OYSTERS ON THE HALF SHELL**  
(6) for \$12 - (12) for \$22  
Seasonal Oysters, Cocktail Sauce  
Fresh Horseradish & Minionette

**MAC & CHEESE** \$12.5  
Parmesan, Cheddar, American, Goat Cheese  
Cream Sauce, Toasted Bread Crumbs  
(Add Lobster \$6)

**ROASTED GARLIC HUMMUS** \$13  
Served with Grilled Pita  
Cucumber, Tomato  
Kalamata Olives, Goat Cheese

**BUFFALO SHRIMP** \$15.5  
Bleu Cheese, Celery Slaw, Hot Sauce

**FRIED CALAMARI** \$16  
Lightly Coated in Seasoned Flour  
Hot & Sweet Peppers  
Garlic Aioli, Marinara Sauce

**BONELESS WINGS** \$14.5  
Choice of:  
Buffalo, Sesame Teriyaki, Honey BBQ  
Celery, Bleu Cheese

**CHICKEN LETTUCE WRAPS** \$15.5  
Zucchini, Bell Pepper, Edamame  
Asparagus, Daikon, Ginger, Garlic, Carrots  
Iceberg Lettuce Wrap

**PORK POT STICKERS** \$13.5  
Ponzu Dipping Sauce

**CLASSIC EDAMAME** \$10  
Steamed in Pod

**ZUCCHINI FRIES** \$11  
Fried Zucchini, Wasabi Aioli

**KUNG FU CAULIFLOWER** \$12  
Chipotle & Garlic Aioli  
Toasted Peanuts, Sesame Seed

**WOK-FRIED BRUSSEL SPROUTS** \$12  
Ginger Stir-Fry Sauce

**GUACAMOLE, PICO & CHIPS** \$13  
House-Fried Tortillas & Pico de Gallo

**MAC & CHEESE BITES** \$13  
Deep-Fried Pepper Jack Macaroni Bites  
Garlic Aioli, Honey Mustard

**FILET MOZZARELLA** \$19  
Seared Filet Medallions  
Sautéed Spinach, Grape Tomatoes  
Housemade Fried Mozzarella  
Roasted Garlic Cream Sauce

**FRIED PICKLES** \$12  
Breaded Pickle Chips  
Sweet Chili Aioli, Homemade Ranch

**LOBSTER & CRAB DIP** \$19.5  
Cream and Sherry Reduction  
Cheddar Cheese, Parmesan Panko Crust  
Toasted Pita

**FRENCH FRIES** \$7.5  
Seasoned Shoe String Fries

**ONION RINGS** \$11  
Panko-Encrusted, Zesty Horseradish Sauce

## SOUPS & SALADS

**SOUP DU JOUR**  
Cup \$5 Bowl \$6.5

**COBB SALAD** \$15.5  
Avocado, Bacon, Tomato, Cucumber  
Crumbled Bleu Cheese, Egg, Ranch Dressing

**STEAK SALAD** \$20  
Chopped Romaine & Spinach, Bacon  
Tomato, Avocado, Caramelized Onions  
Grilled Steak, Avocado Ranch Dressing

**GREEK SALAD** \$15.5  
Romaine, Cucumber, Tomato, Red Onion  
Bell Pepper, Kalamata Olives, Feta Cheese  
Lemon-Dijon Vinaigrette

Add to any Salad: Chicken \$7 Shrimp \$10 Steak \$12 Salmon \$14 Lobster \$16  
Dressings: Caesar, Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette

**SEAFOOD BISQUE**  
Cup \$6 Bowl \$7.5

**THE 86 SALAD** \$12.5  
Organic Greens, Cucumber, Tomato  
Shredded Carrots, Goat Cheese  
Red Onion, Balsamic Vinaigrette

**APPLE CRUNCH SALAD** \$15.5  
Granny Smith Apples, Goat Cheese  
Candied Walnuts, Red Onion  
Roasted Shallot Vinaigrette

**CHOPPED CAESAR SALAD** \$14.5  
Romaine Heart, Anchovy, Parmesan  
Caesar Dressing, Croutons

## OVEN-BAKED FLATBREAD

**TRUFFLE MUSHROOM** \$15.5  
Portobello Mushroom, Spinach  
Goat Cheese, Truffle Oil  
Monterey Jack & Cheddar Cheese

**MARGHERITA** \$15.5  
Basil Oil, Oven Roasted Tomatoes  
Arugula, Fresh Mozzarella Cheese

**PEPPERONI** \$15.5  
Monterey Cheddar Jack Cheese  
Marinara Sauce

## TACOS

(2) **SHRIMP TACOS** \$16.5  
Fried Shrimp, Guacamole, Flour Tortilla  
Lettuce, Pico de Gallo, Cilantro Cream

(2) **CHICKEN OR STEAK TACOS** \$16  
Flour Tortilla, Lettuce, Guacamole  
Pico de Gallo, Chipotle Aioli

(2) **FISH TACOS** \$16.5  
Cajun Tilapia, Flour Tortilla  
Lettuce, Pico de Gallo, Cilantro Cream

## BURGERS & SANDWICHES

**AMERICAN WAGYU BURGER** \$18.5  
(8oz) Wagyu Beef, Aged Cheddar  
Lettuce, Tomato, Red Onion, Pickle  
Bacon, Chipotle Aioli, Brioche Bun  
(Add Egg \$2)

**WEST COAST CHICKEN** \$14.5  
Chicken Breast, Tomato, Lettuce  
Avocado, Garlic Aioli  
Served on Brioche Bun or as a Wrap

(4) **CHEESEBURGER SLIDERS** \$15.5  
American Cheese, Pickles  
Sweet & Spicy Ketchup

**86 WEST CHEESEBURGER** \$16.5  
(8oz) Grilled Chuck Burger  
American Cheese, Bacon, Lettuce  
Tomato, Red Onion, Brioche Bun

**86 LOBSTER ROLL** \$24  
Maine Lobster Tossed in  
Lemon Mayonnaise Dressing  
Garlic Buttered Soft Roll

**CHEESESTEAK WRAP** \$16.5  
Chopped Ribeye, Sautéed Onions  
American Cheese, Flour Tortilla

Tacos, Sandwiches & Burgers Served with Small House Salad Only  
Gluten-Free Burger Buns/Corn Tortilla Available \$2  
Add Extra Taco \$7 Substitute French Fries or Soup \$3

## SIDES \$6.5

Garlic Wilted Spinach  
Grilled Asparagus

Steamed  
Sushi Rice

Roasted Potatoes  
Steamed Broccoli

## ENTRÉES

**\*RIB EYE** \$39  
(14oz) Topped with Garlic Butter  
Asparagus Garnish, Roasted Potatoes

**\*FILET MIGNON** \$46  
(8oz) Topped with Garlic Butter  
Asparagus Garnish, Roasted Potatoes

**\*NEW YORK STRIP** \$38  
(12oz) Topped with Garlic Butter  
Asparagus Garnish, Roasted Potatoes

**\*STEAK ENTRÉE COMPLEMENTS**  
Au Poivre \$5  
Brandy Mustard Creme \$5  
Sautéed Mushrooms & Onions \$5  
Gorgonzola Dolce \$5  
(6oz) Lobster Tail \$16

**TUNA POKE BOWL** \$24  
Sushi Grade Ahi Tuna  
Avocado, Cucumber, Edamame  
Sushi Rice, Ginger Soy

**ALE-BATTERED FISH & CHIPS** \$18.5  
Malt Vinegar, Lemon Wedge  
Classic Tartar Sauce

**ASIAN SESAME TUNA** \$24  
Sesame-Encrusted Tuna Seared Rare  
Pickled Carrot, Daikon, Cucumber  
Scallion Rice, Ginger Soy Glaze

**HONEY MISO-GLAZED SALMON** \$33  
Asian Stir Fry  
Asparagus, Carrot, Zucchini  
Red Bell Pepper, Edamame, Daikon  
Cherry Tomato, Garlic, Ginger

**86 THAI** \$26  
Rice Noodles, Garlic, Ginger  
Red Bell Pepper, Carrots  
Broccoli, Zucchini, Asparagus  
Peanuts, Daikon, Edamame  
Shiitaki Mushrooms  
Your Choice of Chicken or Shrimp

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## SUSHI BAR APPETIZERS

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**YELLOWFIN TUNA TARTAR** \$17.5  
Avocado, Sweet Onion  
Celery, Chives, Caviar  
Wasabi Oil Vinaigrette  
Nori Chips

**CRAB WONTON CRISPS** \$14.5  
(4) Wonton Crisps  
Topped with Chilled Crabmeat  
Avocado, Micro Green  
Yuzu Miso and Chili Threads

**HAMACHI CRUDO** \$14  
(4) Pieces  
Sliced Yellow Tail  
Pickled Jalapeños  
Ponzu and Lemon Oil

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## SASHIMI & SUSHI

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\* (3) Pieces \*

Maguro (Tuna) \$7  
Sake (Salmon) \$7

Hamachi (Yellow Tail) \$7  
Ikura (Salmon Caviar) \$9

Unagi (Grilled Eel) \$9  
Ebi (Poached Shrimp) \$6

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## SASHIMI & SUSHI PLATTERS

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**SASHIMI MORIAWASE** \$21  
(9) Pieces  
Assorted Sashimi  
(3) Salmon, (3) Tuna, (3) Yellowtail

**HOUSE ROLL PLATTER** \$45  
Choose Any (4) House Rolls  
(No Substitutions)

**SUSHI PLATTER** \$17  
(6) Pieces  
Sliced Salmon, Tuna, Yellowtail  
Grilled Eel, Shrimp  
Salmon Caviar over Sushi Rice

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## HOUSE ROLLS

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**CALIFORNIA ROLL** \$11.5  
(6) Cucumber, Kanikama, Avocado

**CRUNCHY  
SNOW CRAB ROLL** \$11.5  
(6) Spicy Snow Crab  
Avocado, Tempura Crunch

**TUNA & AVOCADO** \$12.5  
(6) Pieces

**VEGETARIAN** \$10.5  
(6) Pieces  
Asparagus, Avocado, Cucumber  
Spring Mix

**SHRIMP TEMPURA** \$12.5  
(6) Avocado, Cucumber, Tobiko

**SALMON & AVOCADO** \$12.5  
(6) Pieces

**EEL & AVOCADO ROLL** \$12.5  
(6) Pieces

**CRUNCHY SHRIMP ROLL** \$11.5  
(6) Spicy Shrimp  
Avocado, Tempura Crunch

**TUNA ROLL** \$12.5  
(6) Pieces

**SPICY SALMON** \$12.5  
(6) Cucumber & Avocado

**YELLOWTAIL & GREEN ONION** \$12.5  
(6) Pieces

**SPICY TUNA** \$12.5  
(6) Cucumber & Avocado

**PHILLY ROLL** \$12.5  
(6) Salmon, Cucumber  
Cream Cheese

**SALMON ROLL** \$11.5  
(6) Pieces

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## SIGNATURE ROLLS

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**LOBSTER BLAST** \$19.5  
Spicy Lobster, Cucumber, Apple  
Avocado, Spicy Mayo  
Topped with Sliced Tuna

**KICKIN' CRUNCH ROLL** \$18  
Spicy Crab, Salmon, Jalapeño  
Mango, Sriracha, Spicy Mayo  
Topped with Chili Flakes, Seared Shrimp  
Mango Purée, Wonton Chips

**VEGAS ROLL** \$16  
Tempura Fried Roll  
Salmon, Spicy Crab, Cream Cheese  
Avocado, Sweet Soy Sauce

**MANGO SHRIMP** \$18  
Spicy Crab, Tempura Shrimp  
Cucumber, Avocado, Tempura Crunch  
Sweet Soy Sauce, Sriracha  
Mango on Top

**GODZILLA ROLL** \$23  
Spicy Tuna, Spicy Crab  
Tempura Shrimp  
Avocado, Cucumber, Jalapeño  
Soy Paper, Mango, Sriracha  
Sweet Soy Sauce on Top

**AKA** \$18  
Tempura Shrimp, Avocado, Cucumber  
Topped with Crab Stick Salad  
Tobiko, Green Onion, Tempura Flakes  
Sweet Soy Sauce, Spicy Mayo

**SUNFLOWER** \$18  
Eel, Avocado, Cucumber  
Topped with Seared Salmon  
Teriyaki Sauce, Tobiko  
Yuzu Miso, Micro Green

**GREEN DRAGON** \$19.5  
Spicy Lobster, Tempura Shrimp  
Jalapeño, Mango Purée  
Topped with Chili Flakes, Avocado  
Spicy Teriyaki & Spicy Mayo

**OUT OF CONTROL** \$19  
Yellowtail, Spicy Tuna  
Asparagus, Tempura Crunch  
Topped with Salmon  
Avocado, Tobiko

Gluten-Free Soy Sauce Upon Request \* \* \* \* \* Substitute Soy Paper to Any Signature Roll \$2

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

CONTACT OUR OWNER WITH ANY COMPLIMENTS OR SUGGESTIONS AT VTFRANK@COMCAST.NET

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