

SUNDAY, JANUARY 21, 2018

FRESH SEAFOOD

- *PACIFIC SALMON, VANCOUVER, BC
- *YEARLING OYSTERS, WA
- *MUSSELS, PRINCE EDWARD ISLAND
- *TROUT, BUHL, IDAHO
- *GOOSE POINT OYSTERS, WA
- *SUNSET OYSTERS, WA
- *FANNY OYSTERS, BC
- *BUCKLEY BAY OYSTERS, BC
- *SWORDFISH, HAWAII

Chef's Recommendations

***Dungeness Crab and Bay Shrimp Stuffed Pacific Salmon**
Vancouver, BC
Stuffed with Dungeness Crab, Oregon Bay Shrimp, Brie and Cream Cheese
\$40.00

***Blackened Swordfish**
Honolulu, Hawaii
Topped with Dungeness Crab and Pico De Gallo
\$39.50

***Stark Street Sturgeon**
Sacramento, CA
Grilled with Basil-Dijon Peppercorn Beurre Blanc Sauce
\$42.50

- *PETRALE SOLE, OREGON
- *STEELHEAD, OKANAGAN, WA
- *MANILA CLAMS, WA
- *AHI TUNA, HAWAII
- *CATFISH, ISOLA, MS
- *TRUE COD, ALASKA
- *KUMAMOTO OYSTERS, CA
- *STURGEON, CALIFORNIA

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$18.00 PER HALF DOZEN

* ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW

- ***Goose Point Oysters**, *Totten Inlet, Washington*
- ***Fanny Bay Oysters**, *Baynes Sound, British Columbia*
- ***Sunset Beach Oysters**, *Hood Canal, Washington*
- ***Kumamoto Oysters**, *Humboldt Bay, California*
- ***Buckley Bay Oysters**, *Baynes Sound, British Columbia*

APPETIZERS

- Fried Calamari Served with Three Dipping Sauces..... 15.00
- Dungeness Crab and Bay Shrimp Cakes with Ginger Jalapeño Aioli 17.00
- Dungeness Crab and Artichoke Dip..... 15.50
- Bacon Wrapped Crab and Shrimp Stuffed Prawns..... 18.99
- Smoked Rainbow Trout with Remoulade Sauce 10.25
- Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
- Mussels Steamed in White Wine Garlic and Butter 16.50
- Pan Fried Oysters with Tartar Sauce 12.75
- *Blackened **Rare** Ahi Tuna with Pickled Ginger and Wasabi..... 19.99
- Mussels Steamed in Puttanesca Sauce..... 16.50
- Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
- Baked Escargot with Garlic Butter 13.99
- Dungeness Crab Meat Cocktail 18.50
- Salmon Lox with Capers, Red Onions, and Remoulade Sauce 13.99
- Popcorn Shrimp with Sherry Wine Aioli..... 14.99
- Prawn Cocktail..... 17.99
- Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
- Chilled Seafood Platter.....Large....79.99 Regular.....62.50

SOUPS AND SALADS

- Jake's Clam Chowder..... Bowl..... 7.25..... Cup.... 5.99
- Manhattan Style Clam Chowder..... Bowl..... 7.95..... Cup.... 6.95
- Jake's Dungeness Crab Bisque Bowl... 10.95..... Cup.... 8.50
- French Onion Soup with Swiss and Parmesan Crust..... 8.99
- House Salad with Glazed Walnuts and Bleu Cheese Crumbles..... 8.50
- Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions 8.25
- Hearts of Romaine Cæsar Salad..... 9.00
- Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles 8.95
- Iceberg Wedge Salad with Blue Cheese Dressing and Bacon 8.99
- Mixed Greens Tossed with Balsamic Vinaigrette..... 7.50
- Dungeness Crab Louis with Thousand Island Dressing..... 31.00

STEAKS, POULTRY & SHELLFISH

- ***8oz Filet Mignon** with Maître d' butter 43.75
- ***10oz Flat Iron** with Crispy Fried Onions..... 30.50
- ***13oz New York Strip Steak** with Maître d' butter 44.00
- ***20oz Lobster Tail Maine**
Oven Roasted with Red Potatoes and Fresh Vegetables 70.50
- ***8oz Twin Lobster Tails Maine**
Oven Roasted with Red Potatoes and Fresh Vegetables 68.50
- Chicken Linguine** with Sundried Tomatoes and Spinach 21.50

Entrée Accompaniments

- Four Jumbo Sautéed Prawns* 11.99
- 8oz Maine Lobster Tail* 34.99

SEAFOOD SPECIALTIES

- ***Horseradish Crusted Steelhead** *Okanagan Highlands, Washington*
Oven Roasted with Horseradish and a Parmesan Cheese Crust..... 31.50
- ***Wild Ahi Tuna** *Honolulu, Hawaii*
Blackened **Rare**, Ginger Wasabi, Nori Roll and Cucumber Salad..... 40.50
- ***Jake's Famous Dungeness Crab and Bay Shrimp Cakes**
Fried Golden Brown and Served with Jalapeno Ginger Aioli 32.25
- ***Northwest Salmon Sauté**
Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream..... 25.75
- ***Cedar Plank Pacific Salmon** *Vancouver, BC*
Oven Roasted on a Cedar Plank with Beurre Rouge Sauce..... 31.50
- ***Trout Buhl, Idaho**
Topped with Almonds and Beurre Blanc..... 21.00
- ***Cod Fish and Chips** *Alaska*
Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce... 20.50
- ***Pan Fried Pacific Yearling Oysters**
Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 29.50
- ***Wild Washington Razor Clams** *Quinault, Washington*
Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 31.50
- ***Wild True Cod** *Alaska*
Pan Seared with Dungeness Crab and Oregon Bay Shrimp 31.50
- ***Parmesan Crusted Petrale Sole** *Warrenton, Oregon*
Pan Seared with Lemons, Crispy Capers and Beurre Blanc..... 31.50
- ***Grilled Washington Steelhead** *Okanagan Highlands, Washington*
Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter..... 31.50
- ***Pecan Crusted Catfish** *Isola, Mississippi*
Fried and Topped with Spicy Jalapeño Mango Chutney..... 20.50
- ***Pacific Salmon** *Vancouver, BC*
Simply Grilled with Fresh Dill Beurre Blanc Sauce 31.50
- ***Rockfish Lafitte** *Newport, Oregon*
Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic..... 28.75

CLASSIC SEAFOOD

- ***Dungeness Crab Leg Sauté**
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine 46.50
- ***Jake's Étouffée**
Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce 26.50
- ***Sea Scallop Sauté**
Mushrooms, Bacon, Artichokes and Tomatoes 35.50
- ***Cajun Chicken and Shrimp Fettuccini**
With Mushrooms, Tomatoes, Green Onions and Cajun Cream 25.00
- ***Dungeness Crab Leg Tortellini**
Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream 35.50
- ***Sautéed Prawns Scampi Style**
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil..... 35.50
- ***Seafood Newburg**
Sautéed Prawns and Scallops in a Lobster Cream Sauce 36.50
- ***Jake's Traditional Bouillabaisse**
Mussels, Clams, Scallops, Prawns, Salmon, and Crab..... 41.50
- ***Seafood Fettuccini**
Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream 25.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Landry's Select Club Membership
Rewards at Restaurants Around the Country
Landry's Select Club

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES,
 BLUEBERRIES, BLACKBERRIES AND TOPPED WITH FRESH WHIPPED
 CREAM, SERVED WITH RASPBERRY COULIS 12.99

JAKE'S FAMOUS TRUFFLE CAKE

TRULY A JAKE'S TRADITION. A THICK SLICE OF RICH DENSE CHOCOLATE
 CAKE SERVED WITH RASPBERRY COULIS AND FRESH WHIPPED CREAM 8.99

UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP WALNUT TOPPING
 SERVED WITH FRENCH VANILLA ICE CREAM..... 7.50

KEY LIME PIE

TRADITIONAL KEY LIME PIE WITH GRAHAM CRACKER CRUST,
 TOPPED WITH FRESH WHIPPED CREAM 7.50

OREGON THREE BERRY COBBLER

BLACKBERRIES, RASPBERRIES AND BLUEBERRIES, SERVED UNDER A
 FLAKEY CRUST WITH FRENCH VANILLA ICE CREAM 8.99

BANANA CREAM PIE

CREAMY CUSTARD LAYERED WITH SLICED BANANAS
 AND CARMEL SAUCE, TOPPED WITH FRESH WHIPPED CREAM..... 8.25

JAKE'S OLD FASHIONED TRUFFLE CAKE SUNDAE

THREE SCOOPS OF FRENCH VANILLA ICE CREAM,
 SLICED CHOCOLATE TRUFFLE CAKE, CARAMEL AND CHOCOLATE
 SAUCE, GLAZED WALNUTS AND WHIPPED CREAM 8.99

JAKE'S DESSERT TRIO

CRÈME BRULEE, JAKE'S TRUFFLE CAKE
 AND THREE BERRY COBBLER 10.99

HOMEMADE NEW YORK CHEESECAKE

SERVED WITH WHIPPED CREAM, FRESH BERRIES,
 AND TRIPLE BERRY COULIS 8.99

MINI DESSERTS

\$4.25 EACH

TRADITIONAL BREAD PUDDING

JAKE'S FAMOUS TRUFFLE CAKE

VANILLA CRÈME BRULEE

THREE BERRY COBBLER