

TUESDAY, APRIL 24, 2018

FRESH SEAFOOD

- *PACIFIC SALMON, VANCOUVER, BC
- *MUSSELS, PRINCE EDWARD ISLAND
- *TROUT, BUHL, IDAHO
- *MANILA CLAMS, WA
- *SWORDFISH, HAWAII
- *JOHNNY OYSTERS, VA
- *PETRALE SOLE, OREGON
- *BROOKSIDE OYSTERS, BC

Chef's Recommendations

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

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

***Parmesan Crusted Petrale Sole**
Warrenton, Oregon
Pan Seared with Lemons, Crispy Capers and Beurre Blanc
\$31.50

- *STEELHEAD, OKANAGAN, WA
- *CATFISH, ISOLA, MS
- *TRUE COD, ALASKA
- *FANNY OYSTERS, BC
- *BUCKLEY BAY OYSTERS, BC
- *HALIBUT, SITKA ALASKA
- *KUMAMOTO OYSTERS, CA
- *SUNSET OYSTERS, WA

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$20.00 PER HALF DOZEN

ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW

- *Sunset Beach Oysters, Hood Canal, Washington
- *Brookside Oysters, Hood Canal, Washington
- *Fanny Bay Oysters, Baynes Sound, British Columbia
- *Buckley Bay Oysters, Baynes Sound, British Columbia
- *Kumamoto Oysters, Humboldt Bay, California
- *Johnny Shuck Oysters, Chesapeake Bay, Virginia

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
*Blackened Rare Ahi Tuna with Pickled Ginger and Wasabi.....	19.99
Pan Fried Oysters with Tartar Sauce	12.75
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	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
*13oz New York Strip Steak with Maître d'butter	44.00
*10oz Flat Iron with Crispy Fried Onions.....	30.50
*20oz Lobster Tail <i>Maine</i> Oven Roasted with Red Potatoes and Fresh Vegetables	70.50
*8oz Twin Lobster Tails <i>Maine</i> 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

*Grilled Washington Steelhead <i>Okanagan Highlands, Washington</i> Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter.....	31.50
*Cedar Plank Pacific Salmon <i>Vancouver, BC</i> Oven Roasted on a Cedar Plank with Beurre Rouge Sauce.....	31.50
*Dungeness Crab & Shrimp Stuffed Halibut . Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie	46.50
*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
*Cod Fish and Chips <i>Alaska</i> Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce...	20.50
*Northwest Seafood Gumbo Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille	26.50
*Wild Washington Razor Clams <i>Quinault, Washington</i> Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce	31.50
*Dungeness Crab Leg Sauté Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine	46.50
*Pecan Crusted Catfish <i>Isola, Mississippi</i> Fried and Topped with Spicy Jalapeño Mango Chutney.....	20.50
*Trout <i>Buhl, Idaho</i> Topped with Almonds and Beurre Blanc.....	21.00
*Wild True Cod <i>Alaska</i> Pan Seared with Dungeness Crab and Oregon Bay Shrimp	31.50
*Wild Ahi Tuna <i>Honolulu, Hawaii</i> Blackened Rare , Ginger, Wasabi, Nori Roll and Cucumber Salad.....	40.50
*Rockfish <i>Lafitte Newport, Oregon</i> Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic.....	28.75
* Pacific Salmon <i>Vancouver, BC</i> Simply Grilled with Fresh Dill Beurre Blanc Sauce	31.50
*Horseradish Crusted Steelhead <i>Okanagan Highlands, Washington</i> Oven Roasted with Horseradish and a Parmesan Cheese Crust.....	31.50

CLASSIC SEAFOOD

*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
*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
*Pan Fried Pacific Yearling Oysters Served with Red Potatoes, Fresh Vegetables and Tartar Sauce.....	29.50
*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
*Seafood Newburg Sautéed Prawns and Scallops in a Lobster Cream Sauce	36.50
*Cajun Chicken and Shrimp Fettuccini With Mushrooms, Tomatoes, Green Onions and Cajun Cream	25.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All steaks cooked to guest preference.

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