

TUESDAY, SEPTEMBER 19, 2017

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC
 *YEARLING OYSTERS, WA
 MUSSELS, PRINCE EDWARD ISLAND
 AHI TUNA, HAWAII
 TROUT, BUHL, IDAHO
 KING SALMON, OREGON
 *DIAMOND POINT OYSTERS, WA
 TRUE COD, ALASKA
 CATFISH, ISOLA, MS

Chef's Recommendations

***Dungeness Crab and Bay Shrimp Stuffed Salmon**
BC, Canada
 Stuffed with Dungeness Crab, Oregon Bay Shrimp, Brie and Cream Cheese
 \$39.50

Grilled Halibut
Sitka, Alaska
 With Mashed Potatoes, Vegetables and Dill Beurre Blanc
 \$43.50

***Horseradish Crusted Steelhead**
Okanagan, Washington
 Oven Roasted with a Horseradish and Parmesan Cheese Crust
 \$30.99

PETRALE SOLE, OREGON
 STEELHEAD, OKANAGAN, WA
 *BROOKSIDE OYSTERS, BC
 HALIBUT, SITKA ALASKA
 LIVE CRAWFISH, OREGON
 *BRUCE'S BEACH OYSTERS, WA
 *SUNSET OYSTERS, WA
 MANILA CLAMS, WA
 *QUILCENE OYSTERS, WA

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$18.00 PER HALF DOZEN

* ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW

***Brookside Oysters**, Hood Canal, Washington

***Sunset Beach Oysters**, Hood Canal, Washington

***Bruce's Beach House Oysters**, Willapa Bay, Washington

***Quilcene Oysters**, Hood Canal, Washington

***Diamond Point Oysters**, Nahcotta Bay, Washington

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
 *Blackened **Rare** Ahi Tuna with Pickled Ginger and Wasabi..... 19.99
 Bacon Wrapped Crab and Shrimp Stuffed Prawns..... 18.99
 Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
 Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
 Popcorn Shrimp with Sherry Wine Aioli..... 14.99
 Smoked Rainbow Trout with Remoulade Sauce 10.25
 Mussels Steamed in White Wine Garlic and Butter 16.50
 Spicy Chilled Crawfish.....1 Pound..... 17.99... 2 Pounds... 29.99
 Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
 Baked Escargot with Garlic Butter 13.99
 Dungeness Crab Meat Cocktail 18.50
 Prawn Cocktail..... 17.99
 Salmon Lox with Capers, Red Onions, and Remoulade Sauce 13.99
 Pan Fried Oysters with Tartar Sauce 12.50
 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
 Mixed Greens Tossed with Balsamic Vinaigrette..... 7.50
 French Onion Soup with Swiss and Parmesan Crust 8.99
 Iceberg Wedge Salad with Creamy Bleu Cheese and Bacon Bits 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
 Dungeness Crab Louis with Thousand Island Dressing..... 30.50
 Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles 8.95

STEAKS, POULTRY & SHELLFISH

***8oz Filet Mignon** with Maître d' butter 43.25
 ***10oz Flat Iron** with Crispy Fried Onions..... 29.99
 ***13oz New York Strip Steak** with Maître d' butter 43.50
 ***8oz Twin Lobster Tails** *Maine*
 Oven Roasted with Red Potatoes and Fresh Vegetables 67.99
 ***24oz Lobster Tail** *Maine*
 Oven Roasted with Red Potatoes and Fresh Vegetables 69.99
Chicken Linguine with Sundried Tomatoes and Spinach 20.99
Entrée Accompaniments
8oz Maine Lobster Tail 34.99
Four Jumbo Sautéed Prawns 11.99

SEAFOOD SPECIALTIES

***Cod Fish and Chips** *Alaska*
 Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce... 19.99
Jake's Famous Dungeness Crab and Bay Shrimp Cakes
 Fried Golden Brown and Served with Jalapeno Ginger Aioli 31.75
 ***Pacific Salmon** *Vancouver, BC*
 Simply Grilled with Fresh Dill Beurre Blanc Sauce 30.99
 ***Wild Ahi Tuna** *Honolulu, Hawaii*
 Blackened **Rare**, Ginger Wasabi, Nori Roll and Cucumber Salad..... 39.99
 ***Wild True Cod** *Alaska*
 Pan Seared with Dungeness Crab and Oregon Bay Shrimp 30.99
Parmesan Crusted Petrale Sole *Warrenton, Oregon*
 Pan Seared with Lemons, Crispy Capers and Beurre Blanc..... 30.95
Dungeness Crab & Shrimp Stuffed Halibut .
 Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie 45.99
Wild Columbia River King *Columbia River, Oregon*
 Simply Grilled or Cedar Plank Roasted..... 44.99
Pecan Crusted Catfish *Isola, Mississippi*
 Fried and Topped with Spicy Jalapeño Mango Chutney..... 19.95
Jake's Crawfish Boil *Lake Billy Chinook, Oregon*
 With Hot Sausage, Corn and Potatoes Simmered in a Spicy Broth..... 32.99
Seafood Fettuccini
 Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream 25.49
Northwest Salmon and Halibut Sauté
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream..... 25.25
 ***Rockfish Lafitte** *Newport, Oregon*
 Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic..... 28.25

CLASSIC SEAFOOD

Jake's Étouffée
 Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce 25.99
Sea Scallop Sauté
 Mushrooms, Bacon, Artichokes and Tomatoes ... 34.99
 ***Pan Fried Pacific Yearling Oysters**
 Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 28.95
 ***Grilled Washington Steelhead** *Okanagan Highlands, Washington*
 Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter..... 30.99
Cajun Chicken and Shrimp Fettuccini
 With Mushrooms, Tomatoes, Green Onions and Cajun Cream 24.50
Sautéed Prawns Scampi Style
 Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil..... 34.99
 ***Pan Fried Pacific Yearling Oysters**
 Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 28.95
Cedar Plank Pacific Salmon *Vancouver, BC*
 Oven Roasted on a Cedar Plank with Beurre Rouge Sauce..... 30.99
 ***Seafood Newburg**
 Sautéed Prawns and Scallops in a Lobster Cream Sauce 35.99
Jake's Traditional Bouillabaisse
 Mussels, Clams, Scallops, Prawns, Salmon, and Crab..... 40.99
Wild Washington Razor Clams *Quinault, Washington*
 Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 30.95
Dungeness Crab Leg Sauté *Westport, Washington*
 Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine 45.99

* 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

OREGON BERRY SPONGE CAKE

FRESH OREGON RASPBERRIES AND BLUE BERRIES WITH HOUSE BAKED
 SPONGE CAKE, TOPPED WITH FRESH WHIPPED CREAM..... 9.99

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

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