

# SUNDAY, JUNE 17, 2018

## CONGRATULATIONS

### Wild Pacific Northwest Salmon

Our chefs bring you the best salmon of the season. Whether caught in the Copper, Quinault, Columbia, Kenai, Yakatat, or Fraiser Rivers we overnight it here to serve the freshest salmon possible. Preparations will change as we feature different rivers so join us for our celebration of the Pacific North West and the best salmon around. Our salmon can be prepared grilled or cedar plank roasted.

#### Quinault River, Washington

Originating deep in the Olympic Mountains of Washington, the Quinault River produces some of the most highly prized salmon in the world.

**Quinault River King Salmon**  
Garlic Mashed Potatoes, Vegetables  
59.99

**Quinault King Salmon with Dungeness Crab**  
Garlic Mashed Potatoes, Vegetables  
54.99

### OYSTERS ON THE HALF SHELL

ALL OYSTERS \$20.00 PER HALF DOZEN

ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW

- Goose Point Oysters\***, *Totten Inlet, Washington*
- Sunset Beach Oysters\***, *Hood Canal, Washington*
- Buckley Bay Oysters\***, *Buckley Bay, British Columbia*
- Brookside Oysters\***, *Hood Canal, Washington*
- Fanny Bay Oysters\***, *Fanny Bay, British Columbia*
- Johnny Shuck Oysters\***, *Chesapeake Bay, Virginia*
- Kumamoto Oysters\***, *Humboldt Bay, California*

### APPETIZERS

Spicy Chilled Crawfish.....1 Pound.....	17.99	2 Pounds...	29.99
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		
Blackened <b>Rare</b> Ahi Tuna with Pickled Ginger and Wasabi* .....	19.99		
Manila Clams Steamed in White Wine Garlic and Butter.....	16.95		
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		
Mussels Steamed in White Wine Garlic and Butter .....	16.50		
Mussels Steamed in Puttanesca Sauce.....	16.50		
Pan Fried Oysters with Tartar Sauce .....	12.75		
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

<b>8oz Filet Mignon*</b> with Maître d'butter .....	43.75
<b>13oz New York Strip Steak*</b> with Maître d'butter .....	44.00
<b>10oz Flat Iron*</b> with Crispy Fried Onions.....	30.50
<b>20oz Lobster Tail Maine</b>	
Oven Roasted with Red Potatoes and Fresh Vegetables .....	70.50
<b>8oz Twin Lobster Tails Maine</b>	
Oven Roasted with Red Potatoes and Fresh Vegetables .....	68.50
<b>Chicken Linguine</b> with Sundried Tomatoes and Spinach .....	21.50
<b>Entrée Accompaniments</b>	
<i>Four Jumbo Sautéed Prawns</i> .....	11.99
<i>8oz Maine Lobster Tail</i> .....	34.99

### SEAFOOD SPECIALTIES

<b>Wild Ahi Tuna*</b> <i>Honolulu, Hawaii</i>	
Blackened <b>Rare</b> , Ginger, Wasabi, Nori Roll and Cucumber Salad.....	40.50
<b>Swordfish Casino*</b> <i>Honolulu, Hawaii</i>	
Topped with Dungeness Crab, Smoked Bacon, Roasted Peppers .....	39.50
<b>Parmesan Crusted Petrale Sole</b> <i>Warrenton, Oregon</i>	
Pan Seared with Lemons, Crispy Capers and Beurre Blanc.....	31.50
<b>Horseradish Crusted Steelhead*</b> <i>Okanagan Highlands, Washington</i>	
Oven Roasted with Horseradish and a Parmesan Cheese Crust.....	31.50
<b>Blackened Swordfish*</b> <i>Honolulu, Hawaii</i>	
Topped with Dungeness Crab and Pico De Gallo .....	39.50
<b>Alaskan Halibut Cheeks*</b> <i>Sitka, Alaska</i>	
Pan Seared Picatta Style with Capers.....	41.40
<b>Wild Alaskan Grilled Halibut*</b> <i>Sitka, Alaska</i>	
Grilled with Dill Beurre Blanc .....	44.00
<b>Dungeness Crab &amp; Shrimp Stuffed Halibut*</b>	
Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie .....	46.50
<b>Grilled Washington Steelhead*</b> <i>Okanagan Highlands, Washington</i>	
Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter.....	31.50
<b>Pacific Salmon*</b> <i>Vancouver, BC</i>	
Simply Grilled with Fresh Dill Beurre Blanc Sauce .....	31.50
<b>Cedar Plank Pacific Salmon*</b> <i>Vancouver, BC</i>	
Oven Roasted on a Cedar Plank with Beurre Rouge Sauce.....	31.50
<b>Jake's Famous Dungeness Crab and Bay Shrimp Cakes</b>	
Fried Golden Brown and Served with Jalapeno Ginger Aioli .....	32.25
<b>Wild True Cod</b> <i>Alaska</i>	
Pan Seared with Dungeness Crab and Oregon Bay Shrimp .....	31.50
<b>Wild Washington Razor Clams</b> <i>Quinault, Washington</i>	
Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce .....	31.50
<b>Cod Fish and Chips</b> <i>Alaska</i>	
Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce...20.50	
<b>Trout</b> <i>Buhl, Idaho</i>	
Topped with Almonds and Beurre Blanc.....	21.00
<b>Rockfish Lafitte</b> <i>Newport, Oregon</i>	
Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic.....	28.75
<b>Pecan Crusted Catfish</b> <i>Hagerman, Idaho</i>	
Fried and Topped with Spicy Jalapeño Mango Chutney.....	20.50
<b>Dungeness Crab &amp; Shrimp Stuffed Salmon*</b>	
Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie .....	40.00
<b>Parmesan Crusted Halibut Cheeks*</b> <i>Sitka, Alaska</i>	
Pan Seared, Crisp Capers, Beurre Blanc.....	41.40
<b>CLASSIC SEAFOOD</b>	
<b>Northwest Salmon Sauté*</b>	
Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream.....	25.75
<b>Northwest Seafood Gumbo</b>	
Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille ....	26.50
<b>Dungeness Crab Leg Sauté</b>	
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine .....	46.50
<b>Cajun Chicken and Shrimp Fettuccini</b>	
With Mushrooms, Tomatoes, Green Onions and Cajun Cream .....	25.00
<b>Jake's Étouffée</b>	
Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce .....	26.50
<b>Sea Scallop Sauté*</b>	
Mushrooms, Bacon, Artichokes and Tomatoes .....	35.50
<b>Dungeness Crab Leg Tortellini</b>	
Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream ....	35.50
<b>Sautéed Prawns Scampi Style</b>	
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil.....	35.50
<b>Jake's Traditional Bouillabaisse</b>	
Mussels, Clams, Scallops, Prawns, Salmon, and Crab.....	41.50
<b>Seafood Fettuccini</b>	
Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream .....	25.99
<b>Seafood Newburg</b>	
Sautéed Prawns and Scallops in a Lobster Cream Sauce .....	36.50
<b>Pan Fried Pacific Yearling Oysters</b>	
Served with Red Potatoes, Fresh Vegetables and Tartar Sauce.....	29.50

\* 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