

WEDNESDAY, JULY 19, 2017

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC
*YEARLING OYSTERS, WA
MUSSELS, PRINCE EDWARD ISLAND
MANILA CLAMS, WA
*DIAMOND POINT OYSTERS, WA
AHI TUNA, HAWAII
STURGEON, OREGON
LIVE CRAWFISH, OREGON
CATFISH, ISOLA, MS

Chef's Recommendations

*Horseradish Crusted Steelhead

Okanagan, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust
\$30.99

*Wild Alaskan Sockeye Salmon

Copper River, Alaska

Simply Grilled or Oven Roasted on a Cedar Plank
\$42.99

*Wild Stark Street Sturgeon

Quinault, Washington

Simply Grilled with Basil-Dijon Peppercorn Beurre Blanc
\$39.99

PETRALE SOLE, OREGON
STEELHEAD, OKANAGAN, WA
*KUSSHI OYSTERS, BC
HALIBUT, SITKA ALASKA
SOCKEYE SALMON, ALASKA
TRUE COD, ALASKA
*QUILCENE OYSTERS, WA
*GOOSE POINT OYSTERS, WA
*SUNSET OYSTERS, WA

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, Willapa Bay, Washington

*Sunset Beach Oysters, Hood Canal, Washington

*Quilcene Oysters, Hood Canal, Washington

*Diamond Point Oysters, Nahcotta Bay, Washington

*Kusshi Oysters, British Columbia, Canada

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
Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
Pan Fried Oysters with Tartar Sauce 12.75
Popcorn Shrimp with Sherry Wine Aioli..... 14.99
Spicy Chilled Crawfish.....1 Pound.....17.99...2 Pounds..... 29.99
Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
Smoked Rainbow Trout with Remoulade Sauce 10.25
Mussels Steamed in White Wine Garlic and Butter 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
Prawn Cocktail..... 17.99
Salmon Lox with Capers, Red Onions and Remoulade Sauce 13.99
Chilled Seafood Platter.....Large....79.99 Regular.....62.50

SOUPS AND SALADS

Jake's Clam Chowder..... Bowl 7.25 Cup5.99
Manhattan Style Clam Chowder Bowl 7.95 Cup 6.95
Jake's Dungeness Crab Bisque..... Bowl ... 10.95 Cup8.50
French Onion Soup with Swiss and Parmesan Crust8.99
Mixed Greens Tossed with Balsamic Vinaigrette7.50
House Salad with Glazed Walnuts and Bleu Cheese Crumbles.....8.50
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions8.25
Hearts of Romaine Caesar Salad9.00
Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles8.95
Dungeness Crab Louis with Thousand Island Dressing.....30.50
Iceberg Wedge Salad with Blue Cheese Dressing and Bacon.....8.99

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
Chicken Linguine with Sundried Tomatoes and Spinach 20.99
*8oz Twin Lobster Tails *Maine*
Oven Roasted with Red Potatoes and Fresh Vegetables 54.99

Entrée Accompaniments

8oz Maine Lobster Tail 26.99
Four Jumbo Sautéed Prawns 11.99

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

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

Northwest Salmon and Halibut Sauté

Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream.....25.25

Parmesan Crusted Petrale Sole *Warrenton, Oregon*

Pan Seared with Lemons, Crispy Capers and Beurre Blanc..... 30.95

*Pacific Salmon *Vancouver, BC*

Simply Grilled with Fresh Dill Beurre Blanc Sauce30.99

*Rockfish Lafitte *Newport, Oregon*

Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic.....28.25

Cedar Planked Pacific Salmon *Vancouver, BC*

Oven Roasted on a Cedar Plank with Beurre Rouge Sauce..... 30.99

*Dungeness Crab & Shrimp Stuffed Halibut .

Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie 45.99

Dungeness Crab Leg Sauté *Westport, Washington*

Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine45.99

*Wild Ahi Tuna *Honolulu, Hawaii*

Blackened Rare, Ginger Wasabi, Nori Roll and Cucumber Salad.....39.99

*Grilled Washington Steelhead *Okanagan Highlands, Washington*

Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter.....30.99

*Dungeness Crab & Shrimp Stuffed Salmon

Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie 39.50

*Trout *Buhl, Idaho*

Topped with Almonds and Beurre Blanc..... 20.50

CLASSIC SEAFOOD

Cajun Chicken and Shrimp Fettuccini

With Mushrooms, Tomatoes, Green Onions and Cajun Cream24.50

Jake's Traditional Bouillabaisse

Clams, Mussels, Scallops, Prawns, Salmon and Crab.....40.99

*Sea Scallop Sauté

Mushrooms, Bacon, Artichokes and Tomatoes34.99

*Horseradish Crusted Steelhead *Okanagan Highlands, Washington*

Oven Roasted with Horseradish and a Parmesan Cheese Crust..... 30.99

Dungeness Crab Leg Tortellini

Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream 35.00

Alaskan Halibut Cheeks *Sitka, Alaska*

Pan Seared Picatta Style with Capers 40.99

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

*Wild Alaskan Grilled Halibut *Sitka, Alaska*

Grilled with Dill Beurre Blanc43.50

Seafood Fettuccini

Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream25.49

Sautéed Prawns Scampi Style

Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil.....34.99

Jake's Étouffée

Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce25.99

*Seafood Newburg

Sautéed Prawns and Scallops in a Lobster Cream Sauce 35.99

Wild Washington Razor Clams *Quinault, Washington*

Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 30.95

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 SHORTCAKE

FRESH OREGON RASPBERRIES AND BLUE BERRIES WITH HOUSE BAKED
 SHORTCAKE, 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