

TUESDAY, JUNE 20, 2017

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC
*YEARLING OYSTERS, WA
MUSSELS, PRINCE EDWARD ISLAND
SOCKEYE SALMON, ALASKA
TRUE COD, ALASKA
AHI TUNA, HAWAII
CATFISH, ISOLA, MS
LIVE CRAWFISH, OREGON

Chef's Recommendations

*Horseradish Crusted Steelhead

Okanagan, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust

\$30.99

*Dungeness Crab and Bay Shrimp Stuffed Pacific Salmon

Sitka, Alaska

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

PETRALE SOLE, OREGON
STEELHEAD, OKANAGAN, WA
TROUT, BUHL, IDAHO
*SUNSET OYSTERS, WA
HALIBUT, SITKA ALASKA
MANILA CLAMS, WA
*FANNY OYSTERS, BC
*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

***Buckley Bay Oysters**, *Baynes Sound, British Columbia*

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

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

APPETIZERS

Fried Calamari Served with Three Dipping Sauces..... 15.00
Popcorn Shrimp with Sherry Wine Aioli..... 14.99
Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
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
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
Spicy Chilled Crawfish.....1 Pound.....17.99...2 Pounds..... 29.99
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 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
Mixed Greens Tossed with Balsamic Vinaigrette 7.50
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
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

Pecan Crusted Catfish *Isola, Mississippi*

Fried and Topped with Spicy Jalapeño Mango Chutney.....19.95

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

Wild Washington Razor Clams *Quinalt, Washington*

Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 30.95

***Wild Ahi Tuna** *Honolulu, Hawaii*

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

***Wild Copper River Sockeye Salmon** *Copper River, Alaska*

Simply Grilled or Oven Roasted on a Cedar Plank 42.99

***Rockfish Lafitte** *Newport, Oregon*

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

***Pacific Salmon** *Vancouver, BC*

Simply Grilled with Fresh Dill Beurre Blanc Sauce30.99

***Trout Buhl, Idaho**

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

***Grilled Washington Steelhead** *Okanagan Highlands, Washington*

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

***Dungeness Crab & Shrimp Stuffed Halibut**

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

Pacific Salmon *Vancouver, BC*

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

Parmesan Crusted Petrale Sole *Warrenton, Oregon*

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

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 Tomatoes ... 34.99

***Pan Fried Pacific Yearling Oysters**

Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 28.95

Jake's Crawfish Boil *Lake Billy Chinook, Oregon*

With Hot Sausage, Corn and Potatoes Simmered in a Spicy Broth..... 32.99

Alaskan Halibut Cheeks *Sitka, Alaska*

Pan Seared Picatta Style with Capers 40.99

Dungeness Crab Leg Tortellini

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

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

Dungeness Crab Leg Sauté *Westport, Washington*

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

***Seafood Newburg**

Sautéed Prawns and Scallops in a Lobster Cream Sauce 35.99

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 STRAWBERRY SHORTCAKE

FRESH OREGON STRAWBERRIES 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