

THURSDAY, NOVEMBER 16, 2017

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC

*YEARLING OYSTERS, WA

*FANNY OYSTERS, BC

MUSSELS, PRINCE EDWARD ISLAND

*GOOSE POINT OYSTERS, WA

TROUT, BUHL, IDAHO

TRUE COD, ALASKA

*BUCKLEY BAY OYSTERS, BC

*DIAMOND POINT OYSTERS, WA

Chef's Recommendations

*Dungeness Crab and Bay Shrimp Stuffed Pacific Salmon

Vancouver, BC

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

\$39.50

Parmesan Crusted Petrale Sole

Warrenton, Oregon

Pan Seared with Lemons, Crispy Capers and Beurre Blanc

\$30.95

*Horseradish Crusted Washington Steelhead

Okanagan Highlands, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust

\$30.99

PETRALE SOLE, OREGON

STEELHEAD, OKANAGAN, WA

HALIBUT, SITKA ALASKA

MANILA CLAMS, WA

*BRUCE'S BEACH OYSTERS, WA

AHI TUNA, HAWAII

CATFISH, ISOLA, MS

*BROOKSIDE OYSTERS, BC

*KUMAMOTO OYSTERS, CA

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

*Diamond Point Oysters, Nahcotta Bay, Washington

Buckley Bay Oysters, Baynes Sound, British Columbia

*Fanny Bay Oysters, Baynes Sound, British Columbia

*Kumamoto Oysters, Humboldt Bay, California

*Brookside Oysters, Hood Canal, Washington

*Bruce's Beach House Oysters, Willapa 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
Pan Fried Oysters with Tartar Sauce	12.75
Popcorn Crawfish Tails with Sherry Wine Aioli.....	14.25
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
Salmon Lox with Capers, Red Onions, and Remoulade Sauce	13.99
Popcorn Shrimp with Sherry Wine Aioli.....	14.99
Prawn Cocktail.....	17.99
Chilled Seafood Platter.....Large....79.99 Regular.....	62.50
Manila Clams Steamed in White Wine Garlic and Butter.....	16.95

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
Mixed Greens Tossed with Balsamic Vinaigrette.....	7.50
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
Dungeness Crab Louis with Thousand Island Dressing.....	30.50
Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles	8.95
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
*20oz Lobster Tail Maine	
Oven Roasted with Red Potatoes and Fresh Vegetables	69.99
*8oz Twin Lobster Tails Maine	
Oven Roasted with Red Potatoes and Fresh Vegetables	67.99
Chicken Linguine with Sundried Tomatoes and Spinach	20.99

Entrée Accompaniments

Four Jumbo Sautéed Prawns	11.99
8oz Maine Lobster Tail	34.99

* 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

Seafood Fettuccini

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

*Wild Ahi Tuna Honolulu, Hawaii

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

Pecan Crusted Catfish Isola, Mississippi

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

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

*Wild Alaskan Grilled Halibut Sitka, Alas

Grilled with Dill Beurre Blanc

Wild True Cod Alaska

Pan Seared with Dungeness Crab and Oregon Bay Shrimp

*Dungeness Crab & Shrimp Stuffed Halibut .

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

Wild Washington Razor Clams Quinault, Washington

Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce

*Pacific Salmon Vancouver, BC

Simply Grilled with Fresh Dill Beurre Blanc Sauce

Trout Buhl, Idaho

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

CLASSIC SEAFOOD

Jake's Étouffée

Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce

Sea Scallop Sauté

Mushrooms, Bacon, Artichokes and Tomatoes34.99

*Grilled Washington Steelhead Okanagan Highlands, Washington

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

*Pan Fried Pacific Yearling Oysters

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

Sautéed Prawns Scampi Style

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

Cajun Chicken and Shrimp Fettuccini

With Mushrooms, Tomatoes, Green Onions and Cajun Cream

Dungeness Crab Leg Tortellini

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

Cedar Plank Pacific Salmon Vancouver, BC

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

Dungeness Crab Leg Sauté Westport, Washington

Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine

*Seafood Newburg

Sautéed Prawns and Scallops in a Lobster Cream Sauce

Jake's Traditional Bouillabaisse

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

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

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