

SATURDAY, JULY 22, 2017

FRESH SEAFOOD

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

Chef's Recommendations

*Horseradish Crusted Steelhead

Okanagan, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust
\$17.95

*Wild Oregon Red Rockfish Parmesan

Newport, Oregon

Pan Seared with Mashed Potatoes, Fresh Vegetables and Crispy Capers
\$13.99

*Copper River Sockeye Salmon

Copper River, Alaska

Simply Grilled with Dill Beurre Blanc
\$19.99

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

APPETIZERS

Fried Calamari Served with Three Dipping Sauces..... 15.00
Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
Mussels Steamed in White Wine Garlic and Butter 16.50
Dungeness Crab and Artichoke Dip 15.50
Dungeness Crab Meat Cocktail 18.50
Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
Popcorn Shrimp with Sherry Wine Aioli..... 14.99
Spicy Chilled Crawfish.....1 Pound.....17.99...2 Pounds...29.99
Salmon Lox with Capers, Red Onions and Remoulade Sauce 13.95
Smoked Rainbow Trout with Remoulade Sauce 9.95

SOUPS AND SMALL SALADS

Jake's Clam ChowderBowl.....7.25Cup.... 5.99
Manhattan Style Clam Chowder.....Bowl.....7.95Cup.... 6.95
Jake's Dungeness Crab Bisque Bowl....10.95Cup.... 8.50
French Onion Soup with Swiss and Parmesan Crust..... 8.99
Northwest Salmon and Dungeness Crab Chowder 10.99
Tossed Mixed Greens and Balsamic Vinaigrette..... 7.50
Iceberg Wedge Salad with Creamy Bleu Cheese and Bacon Bits..... 8.99
Classic Cæsar Salad...9.00.....Crab...17.95..... Bay Shrimp.. 11.95
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions.... 8.25
House Salad with Glazed Walnuts and Bleu Cheese Crumbles 8.50
Fresh Cucumber and Roasted Beet Salad with Bleu Cheese 8.95

ENTRÉE SALADS

Cæsar Salads

Crisp Romaine Hearts Tossed with Parmesan Cheese and Garlic Croutons
*Blackened Salmon 16.99
Crispy Fried Calamari 14.99
Grilled Chicken Breast 12.99
Dungeness Crab 27.95

Grilled Chicken and Anjou Pear Salad

Crumbled Bleu Cheese and Glazed Walnuts
Tossed with Balsamic Vinaigrette Dressing..... 14.99

Classic Dungeness Crab and Bay Shrimp Louis

Chiffonade of Iceberg and Thousand Island Dressing..... 21.95

Traditional Cobb Salad

Crisp Bacon, Hickory Smoked Turkey, Tomatoes,
Diced Egg, Avocado and Crumbled Bleu Cheese 16.25

Hot Seafood Salad

Salmon, Bay Shrimp, Cod, Bacon Sautéed with Fresh Tomatoes.
Zucchini, Yellow Squash, Mushrooms, Wine and Lemon 17.95

*Ahi Tuna Nicoise

Seared Rare Ahi, Roasted Potatoes, Egg, Onion and Nicoise Olives.. 19.99

Northwest Waldorf Salad

Hood River Apples and Pears with Dried Cranberries and Roasted Hazelnuts
Tossed in a White Balsamic Vinaigrette with Crumbled Goat Cheese.. 13.50

Oregon Bay Shrimp and Avocado Salad

Wild Oregon Bay Shrimp, Avocado and Grapefruit Segments
Tossed in a Lime Avocado Vinaigrette 15.95

*Blackened Salmon Salad

Mixed Greens Tossed with Cajun Orange Vinaigrette, Sliced
Oranges, Roasted Almonds and Topped with Blackened Salmon..... 17.99

SANDWICHES

Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough 11.99
Grilled Chicken Breast with Avocado, Swiss, and Bacon on Ciabatta .. 12.99
Dungeness Crab and Shrimp Cake Sandwich with Tartar Sauce 18.50
Jake's Cheeseburger with Tillamook Cheddar and French Fries 10.95
Crab and Shrimp Grilled Cheese Sandwich with French Fries 18.95

SEAFOOD SPECIALTIES

Alaskan Cod Fish and Chips *Alaska*

Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce.. 18.00

Pecan Crusted Catfish *Isola, Mississippi*

Fried and Topped with Spicy Jalapeño Mango Chutney 12.99

Seafood Fettuccini

Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce15.95

*Pacific Salmon *Vancouver, BC*

Simply Grilled served with Fresh Dill Beurre Blanc 17.99

Northwest Salmon Sauté

Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 16.50

Jake's Famous Dungeness Crab and Bay Shrimp Cakes

Fried Golden Brown and Served with Jalapeno Ginger Aioli 18.95

Northwest Salmon Cakes

Served with Mashed Potatoes, Fresh Vegetables and Tartar Sauce 11.50

Seafood Tacos

Salmon, Catfish and Shrimp, Julienne Vegetables and Cheddar Cheese . 12.25

Salmon and Wild Mushroom Fettuccini

Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce 15.50

*Wild Washington Razor Clams

Breaded in Panko Pan Seared with Tartar Sauce..... 17.95

Pan Seared Surf Clams

Panko Breaded with Mashed Potatoes, Vegetable and Tartar Sauce.. 16.99

Baked Crawfish Penne

Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream..... 12.50

Northwest Seafood Gumbo

Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille..13.99

BLUE PLATE SPECIALS

CATCH OF THE DAY \$9.95

BLACKENED SALMON

Mashed Potatoes, Vegetables, and Dill Beurre Blanc

DAILY FAVORITE \$9.95

AHI TUNA KUNG PAO

Stir Fried with Soy Ginger Glaze, Bok Choy, Broccoli, and Snow Peas

DAILY STEW \$10.95

JAKE'S TRADITIONAL BOUILLABAISSE

Mussels, Clams, and Seafood Simmered in Hearty Broth
Served with Garlic Parmesan Bread

DAILY SANDWICH \$10.95

GRILLED CHICKEN PANINI

Hearth Bread, Mozzarella, Pesto Aioli, Lettuce, Tomato, and Onion
Served with Potato Chips

LUNCH ENTRÉES

Andouille Sausage and Chicken Linguine

Smoked Sausage, Chicken, Sundried Tomatoes and Garlic.....13.25

*Liver and Onions

Sautéed Calves Liver with Bacon and Onions 15.25

Cajun Mac and Cheese

Andouille Sausage and Mushrooms with Cajun Cream 10.99

Chicken Parmesan

Chicken Breast with Marinara Sauce and Mozzarella Cheese..... 13.50

Blackened Chicken Fettuccine

Tomatoes, Mushrooms and Cajun Cream with Mozzarella Cheese..... 13.50

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine.....13.50

* 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

Ask Your Server For Details

Jake's Classics

- *Oven Roasted Crab and Shrimp Stuffed Salmon**
Dungeness Crab, Oregon Bay Shrimp, Cream Cheese and Brie Cheese.....39.50
- Petrale Sole Parmesan** *Warrenton, Oregon*
Pan Seared with Seared Lemon, Crispy Capers and Beurre Blanc 30.95
- *Ahi Tuna** *Honolulu, Hawaii*
Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad 39.99
- Dungeness Crab Leg Sauté** *Westport, Washington*
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine..... 45.99
- Prawns Scampi Style**
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil 34.99
- *Seafood Newburg**
Sautéed Prawns and Scallops in a Lobster Cream Sauce 35.99
- Twin Lobster Tails**
Baked in Butter and White Wine Served with Drawn Butter..... 54.99
- *8 oz Filet Mignon**
Grilled to Order with Maître d' butter..... 43.25
- *10 oz Flat Iron Steak**
Grilled to Order with Crispy Fried Onions..... 29.99

Hand-Crafted Non-Alcoholic Drinks

BLUEBERRY PALMER

Blueberry Puree & Fresh Lemon Juice Topped with Club Soda and Tea...\$5.00

POMEGRANATE PALMER

Pomegranate Puree and Fresh Lemon Juice Topped with Tea...\$5.00

GRAPEFRUIT CUCUMBER LIMEADE

Cucumber, Fresh Grapefruit and Lime Juice, Topped with Sprite...\$6.00

CUCUMBER MINT LEMONADE

Fresh Cucumber, Mint, Lemon & Honey, Topped with Club Soda...\$6.00

Espresso and Coffee Drinks

ALL OUR ESPRESSO DRINKS ARE MADE WITH CAFFE

SIENNA ITALIAN ROAST COFFEE

AVAILABLE IN REGULAR OR DECAF

- ESPRESSO3.79
- LATTE4.50
- FAMOUS MOCHA4.50
- COUNCIL CREST CAPPUCCINO4.50