

TUESDAY, APRIL 24, 2018

FRESH SEAFOOD

- *PACIFIC SALMON, VANCOUVER, BC
- *MUSSELS, PRINCE EDWARD ISLAND
- *TROUT, BUHL, IDAHO
- *MANILA CLAMS, WA
- *SWORDFISH, HAWAII
- *JOHNNY OYSTERS, VA
- *PETRALE SOLE, OREGON
- *BROOKSIDE OYSTERS, BC

Chef's Recommendations

***Horseradish Crusted Steelhead**
Okanagan, Washington
 Oven Roasted with a Horseradish and Parmesan Cheese Crust
 \$17.95

***Pecan Crusted Catfish**
Isola, Mississippi
 Fried and Topped with Spicy Jalapeno Mango Chutney
 \$12.99

Northwest Salmon Cakes
 Mashed Potatoes, Fresh Vegetables and Tarter Sauce
 \$11.50

- *STEELHEAD, OKANAGAN, WA
- *CATFISH, ISOLA, MS
- *TRUE COD, ALASKA
- *FANNY OYSTERS, BC
- *BUCKLEY BAY OYSTERS, BC
- *HALIBUT, SITKA ALASKA
- *KUMAMOTO OYSTERS, CA
- *SUNSET OYSTERS, WA

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
- Mussels Steamed in Puttanesca Sauce 16.50
- Dungeness Crab and Artichoke Dip 15.50
- Manila Clams Steamed in White Wine Garlic and Butter 16.95
- Popcorn Crawfish Tails with Sherry Wine Aioli 14.25
- *Salmon Lox with Capers, Red Onions and Remoulade Sauce..... 13.95
- Popcorn Shrimp with Sherry Wine Aioli 14.99
- Smoked Rainbow Trout with Remoulade Sauce..... 9.95
- Dungeness Crab Meat Cocktail..... 18.50

SOUPS AND SMALL 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
- Oyster Stew Bowl..... 7.50 Cup.... 6.50
- 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

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

*Ahi Tuna Nicoise

- Searched **Rare** Ahi, Roasted Potatoes, Egg, Onion and Nicoise Olives .. 19.99

SANDWICHES

- Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough 11.99
- Grilled Chicken Breast with Avocado, Swiss, and Bacon on Ciabatta... 12.99
- Half Turkey Sandwich on Honey Wheat Bread, bowl of Jake's Clam Chowder..... 9.99
- 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
- *Northwest Salmon Sauté
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 16.50
- *Pacific Salmon *Vancouver, BC*
 Simply Grilled served with Fresh Dill Beurre Blanc 17.99
- *Seafood Fettuccini
 Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce 15.95
- *Baked Crawfish Penne
 Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream 12.50
- *Pacific Red Rockfish Parmesan *Warrenton, Oregon*
 Pan Seared with Crispy Capers and Beurre Blanc 13.99
- *Jake's Famous Dungeness Crab and Bay Shrimp Cakes
 Fried Golden Brown and Served with Jalapeno Ginger Aioli 18.95
- *Northwest Seafood Gumbo
 Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille 13.99
- *Trout *Buhl, Idaho*
 Topped with Roasted Almonds and Beurre Blanc Sauce 15.25
- *Wild Washington Razor Clams
 Breaded in Panko Pan Seared with Tartar Sauce..... 17.95
- *Ahi Tuna Kung Pao
 Stir Fried with Soy Ginger Glaze, Bok Choy, Broccoli & Snow Peas 12.25

BLUE PLATE SPECIALS \$10.95

CATCH OF THE DAY

HONEY PEPPERCORN GLAZED STEELHEAD

Served with Rice, Vegetables, and Beurre Blanc

DAILY SPECIAL

JAKE'S ETOUFFEE

Chicken, Crawfish in a Rich Brown Sauce with Rice

DAILY SANDWICH

CRISPY FRIED PACIFIC COD SANDWICH

On Brioche Bun, Tartar Sauce, Lettuce and Tomato

LUNCH ENTRÉES

JAKE'S TOSSED GREEN SALAD OR CUP OF JAKE'S CLAM CHOWDER WITH ANY ENTRÉE \$1.99

- Cajun Mac and Cheese**
 Andouille Sausage and Mushrooms with Cajun Cream..... 10.99
- Blackened Chicken Fettuccine**
 Tomatoes, Mushrooms and Cajun Cream with Mozzarella Cheese 13.50
- ***Liver and Onions**
 Sautéed Calves Liver with Bacon and Onions..... 15.25
- Chicken Marsala**
 Sautéed with Mushrooms and Marsala Wine..... 13.50
- Chicken Parmesan**
 Chicken Breast with Marinara Sauce and Mozzarella Cheese 13.50
- ***Salmon and Wild Mushroom Fettuccini**
 Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce 15.50
- Andouille Sausage and Chicken Linguine**
 Smoked Sausage, Chicken, Sundried Tomatoes and Garlic..... 13.25

• 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

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.....40.00
- *Ahi Tuna *Honolulu, Hawaii***
Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad 40.50
- Dungeness Crab Leg Sauté *Westport, Washington***
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine..... 46.50
- Prawns Scampi Style**
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil 35.50
- *Seafood Newburg**
Sautéed Prawns and Scallops in a Lobster Cream Sauce 36.50
- Twin Lobster Tails**
Baked in Butter and White Wine Served with Drawn Butter 68.50
- *8 oz Filet Mignon**
Grilled to Order with Maître d' butter 43.75
- *10 oz Flat Iron Steak**
Grilled to Order with Crispy Fried Onions 30.50
- Petrale Sole Parmesan *Warrenton, Oregon***
Pan Seared with Seared Lemon , Crispy Capers and Beurre Blanc 31.50

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