

# SUNDAY, JANUARY 21, 2018

## FRESH SEAFOOD

- \*PACIFIC SALMON, VANCOUVER, BC
- \*YEARLING OYSTERS, WA
- \*MUSSELS, PRINCE EDWARD ISLAND
- \*TROUT, BUHL, IDAHO
- \*GOOSE POINT OYSTERS, WA
- \*SUNSET OYSTERS, WA
- \*FANNY OYSTERS, BC
- \*BUCKLEY BAY OYSTERS, BC
- \*SWORDFISH, HAWAII

**Chef's Recommendations**

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

**Jakes Famous Crab and Bay Shrimp Cakes**  
Deep Fried Golden Brown with Ginger, Jalapeno Sauce  
Served with Mashed Potatoes and Fresh vegetables  
\$18.95

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

- \*PETRALE SOLE, OREGON
- \*STEELHEAD, OKANAGAN, WA
- \*MANILA CLAMS, WA
- \*AHI TUNA, HAWAII
- \*CATFISH, ISOLA, MS
- \*TRUE COD, ALASKA
- \*KUMAMOTO OYSTERS, CA
- \*STURGEON, CALIFORNIA

### APPETIZERS

- Fried Calamari Served with Three Dipping Sauces ..... 15.00
- Dungeness Crab and Artichoke Dip ..... 15.50
- Dungeness Crab Meat Cocktail ..... 18.50
- Bacon Wrapped Crab and Shrimp Stuffed Prawns ..... 18.99
- Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
- Mussels Steamed in White Wine Garlic and Butter ..... 16.50
- Popcorn Shrimp with Sherry Wine Aioli ..... 14.99
- Smoked Rainbow Trout with Remoulade Sauce..... 9.95
- Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
- Prawn Cocktail ..... 17.99
- Baked Escargot with Garlic Butter ..... 13.99
- Salmon Lox with Capers, Red Onions and Remoulade Sauce..... 13.95

### SOUPS AND SMALL SALADS

- Jake's Clam Chowder ..... Bowl ..... 7.25 ..... Cup ..... 5.99
- Jake's Dungeness Crab Bisque..... Bowl ... 10.95 ..... Cup ... 8.50
- Manhattan Style Clam Chowder..... Bowl ..... 7.95 ..... Cup ..... 6.95
- Northwest Salmon and Dungeness Crab Chowder ..... 10.99
- French Onion Soup with Swiss and Parmesan Crust..... 8.99
- Tossed Mixed Greens and Balsamic Vinaigrette..... 7.50
- Iceberg Wedge Salad with Creamy Bleu Cheese and Bacon Bits..... 8.99
- Fresh Cucumber and Roasted Beet Salad with Bleu Cheese..... 8.95
- 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

### 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

#### Oregon Bay Shrimp and Avocado Salad

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

#### Grilled Chicken and Anjou Pear Salad

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

#### \*Blackened Salmon Salad

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

#### Traditional Cobb Salad

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

#### Classic Dungeness Crab and Bay Shrimp Louis

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

### SEAFOOD SPECIALTIES

- \***Seafood Fettuccini**  
Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce..... 15.95
- \***Salmon and Wild Mushroom Fettuccini**  
Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce..... 15.50
- \***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
- \***Northwest Seafood Gumbo**  
Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille.. 13.99
- \***Seafood Tacos**  
Salmon, Catfish and Shrimp, Julienne Vegetables and Cheddar Cheese.. 12.25
- \***Jake's Étouffée**  
Sautéed Crawfish Tails and Chicken in a Nut Brown Cajun Sauce..... 15.95
- \***Pacific Red Rockfish Parmesan Warrenton, Oregon**  
Pan Seared with Crispy Capers and Beurre Blanc..... 13.99
- \***Baked Crawfish Penne**  
Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream..... 12.50
- \***Northwest Salmon Cakes**  
Served with Mashed Potatoes, Fresh Vegetables and Tartar Sauce..... 11.50
- \***Ahi Tuna Kung Pao**  
Stir Fried with Soy Ginger Glaze, Bok Choy, Broccoli & Snow Peas 12.25
- \***Trout Buhl, Idaho**  
Topped with Roasted Almonds and Beurre Blanc Sauce..... 15.25
- Pacific Salmon Vancouver, BC**  
Simply Grilled served with Fresh Dill Beurre Blanc ..... 17.99

### JAKE'S BRUNCH

#### Crab & Shrimp Cake Benedict

- Crab and Shrimp Cakes, English Muffin, Hollandaise,  
Roasted Red Potatoes ..... \$18.95

#### Traditional Eggs Benedict

- Smoked Canadian Bacon, English Muffin, Hollandaise,  
Roasted Red Potatoes. .... \$14.50

#### Jake's Famous Salmon Hash

- Potatoes, Caramelized Onions, Poached Eggs ..... \$16.95

#### Florentine Benedict

- English Muffin, Spinach, Tomato, and Hollandaise,  
Roasted Red Potatoes..... \$14.25

#### Crab & Shrimp Omelet

- Dungeness Crab, Bay Shrimp, Brie, and Cream Cheese  
Roasted Red Potatoes ..... \$19.95

#### Andouille Sausage Frittata

- Peppers, Onions, and Cheddar. With Roasted Red Potatoes..... \$14.95

#### French Toast with Mixed Berries

- Rich Brioche Bread, Apple Wood Bacon..... \$12.50

#### North West Salmon Cake Benedict

- English Muffin, Roasted Red Potatoes, Hollandaise..... \$15.95

#### Kid's Breakfast

- Scrambled Eggs, Bacon and Roasted Potatoes..... \$8.95

\* 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

## Jake's Classics

### Rockfish Lafitte *Newport, Oregon*

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

### 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

### Cajun Chicken and Prawn Fettuccini

With Mushrooms, Tomatoes, Green Onions and Cajun Cream ..... 24.50

### 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..... 67.99

### \*Dungeness Crab & Shrimp Stuffed Pacific Salmon .

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

### Petrale Sole Parmesan *Warrenton, Oregon*

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

### \*10 oz Flat Iron Steak

Grilled to Order with Crispy Fried Onions ..... 29.95

### \*8 oz Filet Mignon

Grilled to Order with Maître d' butter..... 43.25

## 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 So-  
da...\$6.00

## Espresso and Coffee Drinks

ALL OUR ESPRESSO DRINKS ARE MADE WITH CAFFE

SIENNA ITALIAN ROAST COFFEE

AVAILABLE IN REGULAR OR DECAF

|                                |      |
|--------------------------------|------|
| ESPRESSO .....                 | 3.79 |
| LATTE .....                    | 4.50 |
| FAMOUS MOCHA .....             | 4.50 |
| COUNCIL CREST CAPPUCCINO ..... | 4.50 |