

# SATURDAY, NOVEMBER 18, 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**  
**\*Horseradish Crusted Steelhead**  
*Okanagan, Washington*  
 Oven Roasted with a Horseradish and Parmesan Cheese Crust  
 \$17.95

**\*Grilled Idaho Trout**  
*Buhl, Idaho*  
 Oven Roasted Potatoes, Vegetables, Almonds and Beurre Blanc  
 \$15.25

**Pan Seared Surf Clams**  
 Panko Breaded with Mashed Potatoes, Vegetables and Tartar Sauce  
 \$16.99

PETRALE SOLE, OREGON  
 STEELHEAD, OKANAGAN, WA  
 HALIBUT, SITKA ALASKA  
 MANILA CLAMS, WA  
 AHI TUNA, HAWAII  
 CATFISH, ISOLA, MS  
 \*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  
 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  
 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

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

**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

**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  
 Half Turkey Sandwich on Honey Wheat Bread with a Bowl of Soup of the Day ... 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

**Jake's Famous Dungeness Crab and Bay Shrimp Cakes**  
 Fried Golden Brown and Served with Jalapeno Ginger Aioli ..... 18.95

**Northwest Salmon Sauté**  
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream ..... 16.50

**Pecan Crusted Catfish Isola, Mississippi**  
 Fried and Topped with Spicy Jalapeño Mango Chutney ..... 12.99

**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

**\*Wild Washington Razor Clams**  
 Breaded in Panko Pan Seared with Tartar Sauce..... 17.95

**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

**\*Pacific Salmon Vancouver, BC**  
 Simply Grilled served with Fresh Dill Beurre Blanc ..... 17.99

**Northwest Salmon Cakes**  
 Served with Mashed Potatoes, Fresh Vegetables and Tartar Sauce ..... 11.50

**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, Dill Beurre Blanc

#### DAILY FAVORITE \$9.95 \*AHI TUNA KUNG PAO

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

#### DAILY PASTA \$10.95 ANDOUILLE AND CHICKEN LINGUINE Smoke Sausage, Chicken, Sundried Tomatoes, and garlic

#### DAILY SANDWICH \$10.95 CRISPY FRIED PACIFIC COD SANDWICH On Brioche Bun, Tartar Sauce, Lettuce and Tomato Served with Potato Chips

### LUNCH ENTRÉES

**\*Liver and Onions**  
 Sautéed Calves Liver with Bacon and Onions ..... 15.25

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

**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

**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
- \*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 ..... 67.99
- \*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
- Petrale Sole Parmesan *Warrenton, Oregon***  
Pan Seared with Seared Lemon , Crispy Capers and Beurre Blanc ..... 30.95

## 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

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

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 \*GOOSE POINT OYSTERS, WA  
 TROUT, BUHL, IDAHO  
 TRUE COD, ALASKA  
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**Chef's Recommendations**  
**\*Horseradish Crusted Steelhead**  
*Okanagan, Washington*  
 Oven Roasted with a Horseradish and Parmesan Cheese Crust  
 \$17.95

**\*Grilled Idaho Trout**  
*Buhl, Idaho*  
 Oven Roasted Potatoes, Vegetables, Almonds and Beurre Blanc  
 \$15.25

**Pan Seared Surf Clams**  
 Panko Breaded with Mashed Potatoes, Vegetables and Tartar Sauce  
 \$16.99

PETRALE SOLE, OREGON  
 STEELHEAD, OKANAGAN, WA  
 HALIBUT, SITKA ALASKA  
 MANILA CLAMS, WA  
 AHI TUNA, HAWAII  
 CATFISH, ISOLA, MS  
 \*KUMAMOTO OYSTERS, CA  
 \*SUNSET OYSTERS, WA

### 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
- \*Fanny Bay Oysters, Baynes Sound, British Columbia
- \*Buckley Bay Oysters, Baynes Sound, British Columbia
- \*Sunset Beach Oysters, Hood Canal, Washington
- \*Kumamoto Oysters, Humboldt Bay, California

### 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 .....	Bowl... 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 <i>Maine</i> Oven Roasted with Red Potatoes and Fresh Vegetables .....	69.99
*8oz Twin Lobster Tails <i>Maine</i> Oven Roasted with Red Potatoes and Fresh Vegetables .....	67.99
Chicken Linguine with Sundried Tomatoes and Spinach .....	20.99
<b>Entrée Accompaniments</b>	
Four Jumbo Sautéed Prawns .....	11.99
8oz Maine Lobster Tail .....	34.99

### SEAFOOD SPECIALTIES

*Cod Fish and Chips <i>Alaska</i> Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce...19.99	
<b>Jake's Famous Dungeness Crab and Bay Shrimp Cakes</b> Fried Golden Brown and Served with Jalapeno Ginger Aioli .....	31.75
<b>Seafood Fettuccini</b> Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream .....	25.49
*Wild Ahi Tuna <i>Honolulu, Hawaii</i> Blackened Rare, Ginger Wasabi, Nori Roll and Cucumber Salad.....	39.99
<b>Pecan Crusted Catfish <i>Isola, Mississippi</i></b> Fried and Topped with Spicy Jalapeño Mango Chutney.....	19.95
<b>Northwest Salmon and Halibut Sauté</b> Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream.....	25.25
*Rockfish <i>Lafitte Newport, Oregon</i> Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic.....	28.25
*Wild Alaskan Grilled Halibut <i>Sitka, Alas</i> Grilled with Dill Beurre Blanc .....	43.50
<b>Wild True Cod <i>Alaska</i></b> Pan Seared with Dungeness Crab and Oregon Bay Shrimp .....	30.99
<b>Wild Washington Razor Clams <i>Quinault, Washington</i></b> Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce .....	30.95
*Pacific Salmon <i>Vancouver, BC</i> Simply Grilled with Fresh Dill Beurre Blanc Sauce .....	30.99
<b>Trout <i>Buhl, Idaho</i></b> Topped with Almonds and Beurre Blanc.....	20.50
<b>Dungeness Crab &amp; Shrimp Stuffed Salmon</b> Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie .....	39.50

### CLASSIC SEAFOOD

<b>Jake's Étouffée</b> Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce .....	25.99
<b>Sea Scallop Sauté</b> Mushrooms, Bacon, Artichokes and Tomatoes .....	34.99
*Grilled Washington Steelhead <i>Okanagan Highlands, Washington</i> 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
<b>Sautéed Prawns Scampi Style</b> Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil.....	34.99
<b>Cajun Chicken and Shrimp Fettuccini</b> With Mushrooms, Tomatoes, Green Onions and Cajun Cream .....	24.50
<b>Dungeness Crab Leg Tortellini</b> Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream ....	35.00
<b>Cedar Plank Pacific Salmon <i>Vancouver, BC</i></b> Oven Roasted on a Cedar Plank with Beurre Rouge Sauce.....	30.99
<b>Dungeness Crab Leg Sauté <i>Westport, Washington</i></b> Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine .....	45.99
*Seafood Newburg Sautéed Prawns and Scallops in a Lobster Cream Sauce .....	35.99
<b>Jake's Traditional Bouillabaisse</b> Mussels, Clams, Scallops, Prawns, Salmon, and Crab.....	40.99

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**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

**PECAN PUMPKIN PIE**

TRADITIONAL PUMPKIN PIE WITH CINNAMON-NUTMEG PECAN TOPPING  
 SERVED WITH WHIPPED CREAM ..... 6.99

**MINI DESSERTS**

**\$4.25 EACH**

TRADITIONAL BREAD PUDDING

JAKE'S FAMOUS TRUFFLE CAKE

VANILLA CRÈME BRULEE

THREE BERRY COBBLER

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PACIFIC SALMON, VANCOUVER, BC  
 \*YEARLING OYSTERS, WA  
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 MUSSELS, PRINCE EDWARD ISLAND  
 \*GOOSE POINT OYSTERS, WA  
 TROUT, BUHL, IDAHO  
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 \*BUCKLEY BAY OYSTERS, BC  
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**Chef's Recommendations**  
**\*Horseradish Crusted Steelhead**  
*Okanagan, Washington*  
 Oven Roasted with a Horseradish and Parmesan Cheese Crust  
 \$17.95  
**\*Grilled Idaho Trout**  
*Buhl, Idaho*  
 Oven Roasted Potatoes, Vegetables, Almonds and Beurre Blanc  
 \$15.25  
**Pan Seared Surf Clams**  
 Panko Breaded with Mashed Potatoes, Vegetables and Tartar Sauce  
 \$16.99

PETRALE SOLE, OREGON  
 STEELHEAD, OKANAGAN, WA  
 HALIBUT, SITKA ALASKA  
 MANILA CLAMS, WA  
 AHI TUNA, HAWAII  
 CATFISH, ISOLA, MS  
 \*KUMAMOTO OYSTERS, CA  
 \*SUNSET OYSTERS, WA

### 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	
* <b>Blackened Salmon</b> .....	16.99
<b>Crispy Fried Calamari</b> .....	14.99
<b>Grilled Chicken Breast</b> .....	12.99
<b>Dungeness Crab</b> .....	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

#### 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	

#### Classic Dungeness Crab and Bay Shrimp Louis

Chiffonade of Iceberg and Thousand Island Dressing .....	21.95
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### SEAFOOD SPECIALTIES

#### Alaskan Cod Fish and Chips *Alaska*

Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce..	18.00
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#### \*Pacific Salmon *Vancouver, BC*

Simply Grilled Served with Fresh Dill Beurre Blanc .....	17.99
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#### Northwest Salmon Sauté

Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream.....	16.50
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#### Northwest Seafood Gumbo

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

Salmon, Catfish and Shrimp, Julienne Vegetables and Cheddar Cheese..	12.25
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#### Jake's Étouffée

Sautéed Crawfish Tails and Chicken in a Nut Brown Cajun Sauce.....	15.95
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#### Jake's Famous Dungeness Crab and Bay Shrimp Cakes

Fried Golden Brown and Served with Jalapeno Ginger Aioli .....	18.95
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#### Baked Crawfish Penne

Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream.....	12.50
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#### Pecan Crusted Catfish *Isola, Mississippi*

Fried and Topped with Spicy Jalapeño Mango Chutney .....	12.99
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### 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 Smoked Salmon Hash

Potatoes, Caramelized Onions, Poached Eggs .....	\$16.95
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#### Florentine Benedict

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

#### Jake's Famous Corned Beef Hash

Potatoes, Spinach, Caramelized Onions, Poached Eggs .....	\$15.95
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#### 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
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#### French Toast with Strawberries

Rich Brioche Bread, Apple Wood Bacon.....	\$12.50
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#### North West Salmon Cake Benedict

English Muffin, Roasted Red Potatoes, Hollandaise.....	\$15.95
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#### Kid's Breakfast

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