

THURSDAY, AUGUST 30, 2018

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC*
 TROUT, BUHL, IDAHO
 MANILA CLAMS, WA
 PETRALE SOLE, OREGON
 GOOSE POINT OYSTERS, WA*
 HALIBUT CHEEKS, ALASKA
 BROOKSIDE OYSTERS, WA*
 BRUCE'S BEACH OYSTERS, WA*
 QUILCENE OYSTERS, WA*
 KUMAMOTO OYSTERS, CA*

Chef's Recommendations

Columbia King Salmon with Dungeness Crab*

Oregon

Garlic Mashed Potatoes, Vegetables, and Fresh Dill Beurre Blanc
 44.99

Dungeness Crab and Bay Shrimp Stuffed Pacific Salmon*

Vancouver, BC

Stuffed with Dungeness Crab, Oregon Bay Shrimp, Brie and Cream Cheese
 40.00

Horseradish Crusted Washington Steelhead*

Okanagan Highlands, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust
 31.50

STEELHEAD, OKANAGAN, WA*
 STURGEON, CALIFORNIA*
 CATFISH, HAGERMAN, IDAHO
 TRUE COD, ALASKA
 AHI TUNA, HAWAII*
 RED ROCKFISH, OREGON
 HALIBUT, SITKA ALASKA*
 WILD KING SALMON, OREGON*
 SWORDFISH, HAWAII
 SUNSET OYSTERS, WA*
 LIVE CRAWFISH, OREGON

APPETIZERS

Fried Calamari Served with Three Dipping Sauces 15.00
 Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
 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
 Mussels Steamed in Puttanesca Sauce..... 16.50
 Spicy Chilled Crawfish..... 1 Pound..... 17.99..... 2 Pounds... 29.99

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

Bay Shrimp, Cod, Halibut, 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*

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

SEAFOOD SPECIALTIES

Seafood Fettuccini

Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce 15.95

Northwest Salmon Sauté*

Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream..... 16.50

Jake's Étouffée

Sautéed Crawfish Tails and Chicken in a Nut Brown Cajun Sauce..... 15.95

Crawfish Penne

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

Pacific Salmon* Vancouver, BC

Simply Grilled served with Fresh Dill Beurre Blanc 17.99

Northwest Seafood Gumbo

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

Salmon and Wild Mushroom Fettuccini*

Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce..... 15.50

Northwest Salmon Cakes

Served with Mashed Potatoes, Fresh Vegetables and Tartar Sauce..... 11.50

Petrale Sole Parmesan Warrenton, Oregon

Pan Seared with Seared Lemon, Crispy Capers and Beurre Blanc..... 15.95

Wild True Cod Vancouver, BC

Pan Seared with Dungeness Crab and Oregon Bay Shrimp..... 19.95

Wild Washington Razor Clams

Breaded in Panko Pan Seared with Tartar Sauce 17.95

Jake's Famous Dungeness Crab and Bay Shrimp Cakes

Fried Golden Brown and Served with Jalapeno Ginger Aioli 18.95

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

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

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 Garlic Butter 43.75

10 oz Flat Iron Steak*

Grilled to Order with Crispy Fried Onions 30.50

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 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

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