

FRIDAY, MARCH 13, 2020

FRESH SEAFOOD

MUSSELS, PRINCE EDWARD ISLAND
 MANILA CLAMS, WA
 GOOSE POINT OYSTERS, WA*
 KUMAMOTO OYSTERS, CA*
 FANNY OYSTERS, BC*
 QUILCENE OYSTERS, WA*
 BROOKSIDE OYSTERS, WA*
 SUNSET OYSTERS, WA*
 BUCKLEY BAY OYSTERS, BC*

Chef's Recommendations

Stark Street Sturgeon
Sacramento, CA
 Grilled with Basil-Dijon Peppercorn Beurre Blanc Sauce
 43.50

Wild True Cod
Sitka, Alaska
 Pan Seared with Dungeness Crab, Bay Shrimp and Fresh Dill Beurre Blanc
 32.50

Wild Ahi Tuna*
Honolulu, Hawaii
 Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad
 40.50

STEELHEAD, OKANAGAN, WA*
 TRUE COD, ALASKA
 RED ROCKFISH, OREGON
 PETRALE SOLE, OREGON
 SALMON, BC*
 TROUT, BUHL, IDAHO
 AHI TUNA, HAWAII*
 STURGEON, CALIFORNIA

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$20.00 PER HALF DOZEN

ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW*

- Goose Point Oysters***, *Totten Inlet, Washington*
- Kumamoto Oysters***, *Humboldt Bay, California*
- Fanny Bay Oysters***, *Fanny Bay, British Columbia*
- Quilcene Oysters***, *Belfair, Washington*
- Buckley Bay Oysters***, *Buckley Bay, British Columbia*
- Sunset Beach Oysters***, *Hood Canal, Washington*
- Brookside Oysters***, *Hood Canal, Washington*

APPETIZERS

- Fried Calamari Served with Three Dipping Sauces..... 16.00
- Dungeness Crab and Bay Shrimp Cakes with Ginger Jalapeño Aioli 17.50
- Dungeness Crab and Artichoke Dip..... 16.25
- Bacon Wrapped Crab and Shrimp Stuffed Prawns..... 18.99
- Smoked Rainbow Trout with Remoulade Sauce 11.25
- Baked Brie with Roasted Garlic and Stone Ground Mustard 12.50
- Dungeness Crab Meat Cocktail 19.00
- Salmon Lox with Capers, Red Onions, and Remoulade Sauce 14.25
- Popcorn Shrimp with Sherry Wine Aioli..... 15.25
- Baked Escargot with Garlic Butter 14.50
- Pan Fried Oysters with Tartar Sauce 13.75
- Blackened **Rare** Ahi Tuna with Pickled Ginger and Wasabi* 19.99
- Prawn Cocktail..... 17.99
- Popcorn Crawfish Tails with Sherry Wine Aioli..... 15.25
- Manila Clams Steamed in White Wine Garlic and Butter 17.25
- Dungeness Crab Leg Cocktail 31.50
- Hot Combination Appetizer (Calamari, Stuffed Prawns, Crab Dip)..... 39.00
- Chilled Seafood Platter*..... Large.... 79.99 Regular..... 62.50
- Mussels Steamed in White Wine Garlic and Butter 16.75

SOUPS AND SALADS

- Jake's Clam Chowder..... Bowl..... 8.00..... Cup.... 6.80
- Manhattan Style Clam Chowder..... Bowl..... 9.00..... Cup.... 7.80
- Jake's Dungeness Crab Bisque Bowl... 11.95..... Cup.... 8.90
- French Onion Soup with Swiss and Parmesan Crust..... 9.25
- House Salad with Glazed Walnuts and Bleu Cheese Crumbles..... 8.90
- Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions 8.75
- Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles 9.50
- Iceberg Wedge Salad with Blue Cheese Dressing and Bacon 9.50
- Mixed Greens Tossed with Balsamic Vinaigrette..... 7.75
- Hearts of Romaine Cæsar Salad..... 9.80
- Dungeness Crab Louis with Thousand Island Dressing..... 31.00

STEAKS, POULTRY & SHELLFISH

- 10oz Flat Iron*** with Crispy Fried Onions..... 30.50
- 13oz New York Strip Steak*** with Garlic Butter 45.00
- 8oz Filet Mignon*** with Garlic Butter 44.50
- 8oz Twin Lobster Tails *Maine***
 Oven Roasted with Red Potatoes and Fresh Vegetables 69.99
- 18oz Lobster Tail *Maine***
 Oven Roasted with Red Potatoes and Fresh Vegetables 72.50
- Chicken Penne** with Sundried Tomatoes and Spinach 22.00

Entrée Accompaniments

- Four Jumbo Sautéed Prawns* 11.99
- 8oz Maine Lobster Tail* 34.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All steaks cooked to guest preference.

SEAFOOD SPECIALTIES

- Grilled Washington Steelhead*** *Okanagan Highlands, Washington*
 Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter..... 34.50
 - Jake's Famous Dungeness Crab and Bay Shrimp Cakes**
 Fried Golden Brown and Served with Jalapeno Ginger Aioli 34.50
 - Cedar Plank Salmon*** *Vancouver, BC*
 Oven Roasted on a Cedar Plank with Beurre Rouge Sauce 33.00
 - Cod Fish and Chips *Alaska***
 Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce... 22.50
 - Northwest Salmon Sauté***
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 25.75
 - Jake's Traditional Bouillabaisse**
 Mussels, Clams, Scallops, Prawns, Salmon, and Crab..... 42.75
 - Trout *Buhl, Idaho***
 Topped with Almonds and Beurre Blanc. 23.25
 - Dungeness Crab Leg Sauté**
 Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine 47.50
 - Grilled Salmon*** *Vancouver, BC*
 Simply Grilled with Fresh Dill Beurre Blanc Sauce..... 33.00
 - Rockfish *Lafitte Newport, Oregon***
 Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic 29.25
 - Horseradish Crusted Steelhead*** *Okanagan Highlands, Washington*
 Oven Roasted with Horseradish and a Parmesan Cheese Crust..... 32.50
 - Wild Washington Razor Clams *Quinalt, Washington***
 Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 32.50
 - Dungeness Crab & Shrimp Stuffed Salmon***
 Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie..... 41.00
 - Parmesan Crusted Petrale Sole *Warrenton, Oregon***
 Pan Seared with Lemons, Crispy Capers and Beurre Blanc..... 31.50
- ### CLASSIC SEAFOOD
- Pan Fried Pacific Yearling Oysters**
 Served with Red Potatoes, Fresh Vegetables and Tartar Sauce 29.50
 - Northwest Seafood Gumbo**
 Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille..... 26.50
 - Jake's Étouffée**
 Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce..... 27.00
 - Salmon and Wild Mushroom Fettuccini***
 Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce 25.50
 - Sea Scallop Sauté***
 Mushrooms, Bacon, Artichokes and Tomatoes 35.50
 - Dungeness Crab Leg Tortellini**
 Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream 36.00
 - Crawfish Penne**
 Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream..... 23.95
 - Sautéed Prawns Scampi Style**
 Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil..... 35.50
 - Seafood Fettuccini**
 Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream..... 26.99
 - Seafood Newburg**
 Sautéed Prawns and Scallops in a Lobster Cream Sauce 36.50
 - Cajun Chicken and Shrimp Fettuccini**
 With Mushrooms, Tomatoes, Green Onions and Cajun Cream..... 25.00

Landry's Select Club Membership
Rewards at Restaurants Around the Country
Landry's Select Club

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES,
 BLUEBERRIES, BLACKBERRIES AND TOPPED WITH FRESH WHIPPED
 CREAM, SERVED WITH RASPBERRY COULIS 13.50

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 9.25

UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP WALNUT TOPPING
 SERVED WITH FRENCH VANILLA ICE CREAM..... 9.50

KEY LIME PIE

TRADITIONAL KEY LIME PIE WITH GRAHAM CRACKER CRUST,
 TOPPED WITH FRESH WHIPPED CREAM 8.00

OREGON THREE BERRY COBBLER

BLACKBERRIES, RASPBERRIES AND BLUEBERRIES, SERVED UNDER A
 SUGARED CRUST WITH FRENCH VANILLA ICE CREAM 9.25

BANANA CREAM PIE

CREAMY CUSTARD LAYERED WITH SLICED BANANAS
 AND CARMEL SAUCE, TOPPED WITH FRESH WHIPPED CREAM..... 8.50

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 10.25

JAKE'S DESSERT TRIO

CRÈME BRULEE, JAKE'S TRUFFLE CAKE
 AND THREE BERRY COBBLER 12.50

NEW YORK CHEESECAKE

SERVED WITH WHIPPED CREAM, FRESH BERRIES,
 AND TRIPLE BERRY COULIS 9.50

CHOCOLATE MOUSSE

CHOCOLATE MOUSSE
 TOPPED WITH FRESH WHIPPED CREAM 7.25

MINI DESSERTS

\$4.50 EACH

JAKE'S FAMOUS TRUFFLE CAKE

VANILLA CRÈME BRULEE

THREE BERRY COBBLER