

MONDAY, DECEMBER 10, 2018

FRESH SEAFOOD!

PACIFIC SALMON, VANCOUVER, BC*
 MANILA CLAMS, WA
 MUSSELS, PRINCE EDWARD ISLAND
 GOOSE POINT OYSTERS, WA*
 BROOKSIDE OYSTERS, WA*
 KUMAMOTO OYSTERS, CA*
 SUNSET OYSTERS, WA*
 QUILCENE OYSTERS, WA*
 BUCKLEY BAY OYSTERS, BC*
 JOHNNY SHUCK OYSTERS, VA*

Chef's Recommendations

Horseradish Crusted Washington Steelhead*
Okanagan Highlands, Washington
 Oven Roasted with a Horseradish and Parmesan Cheese Crust

Pacific Salmon*
Vancouver, BC
 Simply Grilled with Fresh Dill Beurre Blanc Sauce
 31.50

Stark Street Sturgeon
Sacramento, CA
 Grilled with Basil-Dijon Peppercorn Beurre Blanc Sauce
 42.50

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

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*
- Brookside Oysters***, *Hood Canal, Washington*
- Quilcene Oysters***, *Belfair, Washington*
- Kumamoto Oysters***, *Humboldt Bay, California*
- Sunset Beach Oysters***, *Hood Canal, Washington*
- Buckley Bay Oysters***, *Buckley Bay, British Columbia*
- Johnny Shuck Oysters***, *Chesapeake Bay, Virginia*

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
- Smoked Rainbow Trout with Remoulade Sauce 10.25
- Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
- 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
- Mussels Steamed in White Wine Garlic and Butter 16.50
- Mussels Steamed in Puttanesca Sauce..... 16.50
- Manila Clams Steamed in White Wine Garlic and Butter 16.95
- Prawn Cocktail..... 17.99
- Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
- Baked Escargot with Garlic Butter 13.99
- Pan Fried Oysters with Tartar Sauce 12.75
- Dungeness Crab Leg Cocktail 30.95
- Hot Combination Appetizer (Calamari, Stuffed Prawns, Crab Dip)..... 39.00
- Chilled Seafood Platter* Large.... 79.99 Regular..... 62.50

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
- 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
- Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles 8.95
- Iceberg Wedge Salad with Blue Cheese Dressing and Bacon 8.99
- Mixed Greens Tossed with Balsamic Vinaigrette..... 7.50
- Hearts of Romaine Cæsar Salad..... 9.00
- Dungeness Crab Louis with Thousand Island Dressing..... 31.00

STEAKS, POULTRY & SHELLFISH

- 8oz Filet Mignon*** with Garlic Butter 43.75
- 13oz New York Strip Steak*** with Garlic Butter 44.00
- 10oz Flat Iron*** with Crispy Fried Onions 30.50
- 20oz Lobster Tail Maine**
- Oven Roasted with Red Potatoes and Fresh Vegetables 72.50
- 8oz Twin Lobster Tails Maine**
- Oven Roasted with Red Potatoes and Fresh Vegetables 69.99
- Chicken Linguine** with Sundried Tomatoes and Spinach 21.50
- Entrée Accompaniments**
- Four Jumbo Sautéed Prawns* 11.99
- 8oz Maine Lobster Tail* 34.99

SEAFOOD SPECIALTIES

- Wild Ahi Tuna*** *Honolulu, Hawaii*
 - Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad 40.50
 - Jake's Famous Dungeness Crab and Bay Shrimp Cakes**
 - Fried Golden Brown and Served with Jalapeno Ginger Aioli 32.25
 - Cod Fish and Chips Alaska**
 - Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce... 20.50
 - Pecan Crusted Catfish Hagerman, Idaho**
 - Fried and Topped with Spicy Jalapeño Mango Chutney..... 20.50
 - Wild Washington Razor Clams Quinalt, Washington**
 - Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce 31.50
 - Trout Buhl, Idaho**
 - Topped with Almonds and Beurre Blanc..... 21.00
 - Cedar Plank Pacific Salmon*** *Vancouver, BC*
 - Oven Roasted on a Cedar Plank with Beurre Rouge Sauce..... 31.50
 - Grilled Washington Steelhead*** *Okanagan Highlands, Washington*
 - Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter..... 31.50
 - Rockfish Lafitte Newport, Oregon**
 - Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic..... 28.75
 - Jake's Traditional Bouillabaisse**
 - Mussels, Clams, Scallops, Prawns, Salmon, and Crab..... 41.50
 - Pan Fried Pacific Yearling Oysters**
 - Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 29.50
 - Wild True Cod Alaska**
 - Pan Seared with Dungeness Crab and Oregon Bay Shrimp 31.50
 - Parmesan Crusted Petrale Sole Warrenton, Oregon**
 - Pan Seared with Lemons, Crispy Capers and Beurre Blanc..... 31.50
 - Swordfish Casino*** *Honolulu, Hawaii*
 - Topped with Dungeness Crab, Smoked Bacon, Roasted Peppers 39.50
 - Blackened Swordfish*** *Honolulu, Hawaii*
 - Topped with Dungeness Crab and Pico De Gallo 39.50
 - Dungeness Crab & Shrimp Stuffed Salmon***
 - Stuffed with Dungeness Crab, Bay Shrimp, Cream Cheese and Brie 40.00
- ### CLASSIC SEAFOOD
- Northwest Salmon Sauté***
 - Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 25.75
 - Northwest Seafood Gumbo**
 - Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille..... 26.50
 - Dungeness Crab Leg Sauté**
 - Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine..... 46.50
 - Cajun Chicken and Shrimp Fettuccini**
 - With Mushrooms, Tomatoes, Green Onions and Cajun Cream 25.00
 - Jake's Étouffée**
 - Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce..... 26.50
 - 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 35.50
 - 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..... 25.99
 - Seafood Newburg**
 - Sautéed Prawns and Scallops in a Lobster Cream Sauce 36.50

* 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

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
 SUGARED 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

MINI DESSERTS

\$4.25 EACH

TRADITIONAL BREAD PUDDING

JAKE'S FAMOUS TRUFFLE CAKE

VANILLA CRÈME BRULEE

THREE BERRY COBBLER